

Chef de Cuisine
Brendan Keenan

Chef, Proprietor
Doug Turbush



LUNCH MENU

MON-SAT 11:30-3
SUNDAY BRUNCH 10-3

IRON SKILLET CORNBREAD house made jelly, whipped butter 4.95

MARINATED OLIVES & FETA^{GF} citrus, olive oil 5.95

1/2 DOZEN ICED EAST COAST OYSTERS* ^{GF} celery mignonette, cocktail, lemon MKT

WHITE CORN GRIT FRITTERS
jalapeno pepper jelly, thomasville tomme 9.95

PIMENTO CHEESE CROSTINI benton's country ham, georgia apples, arugula 8.95

DEVILED EGGS^{GF} short smoked salmon, roasted jalapeno cream, pickled onion, capers 7.95

HUMMUS^{GF} white bean & roasted eggplant, marinated summer vegetables, grilled pita 9.95

CHILLED GEORGIA PEACH SOUP prosecco, creme fraiche, honey roasted peanuts 6.95

SHRIMP SAMBAL pickled cucumber, scallion 10.95

CRISPY CALAMARI yuzu emulsion, basil salt, lime 11.95



DAILY LUNCH TRIO

Today's Featured
Sandwich, Soup
and Salad

12

*changes daily

SALADS

BABY LETTUCES, APPLES & GORGONZOLA^{GF} white balsamic vinaigrette, spiced walnuts 7.95

BUTTER LETTUCE SALAD^{GF} jalapeno buttermilk dressing, local radish, chives 7.00

LOCAL HEIRLOOM TOMATO SALAD ^{GF} ricotta, arugula, basil salsa verde, banyuls 9.95

Add Key Lime Grilled Chicken Breast 6.50 | Grilled Salmon 6.50 | Herb Grilled Shrimp 7.50 | Smoked Bacon 3.00

KEY LIME GRILLED CHICKEN CHOPPED SALAD^{GF}
feta, olives, tomato, red onion, garbanzo, chopped romaine, piquillo peppers 13.95

GRILLED SALMON AND BABY FARM LETTUCES^{GF} north georgia apples, gorgonzola, spiced walnuts 13.95

HERB GRILLED SHRIMP, GRILLED PEACH, BACON & KALE SALAD^{GF} pine nuts, grana padano, frisee, balsamico 13.95

SANDWICHES

GRIDDLED PIMENTO CHEESE semolina Loaf, house bread & butter pickles 8.95

B.K. VEGGIE GRINDER grilled vegetables, white cheddar, herb focaccia, roasted garlic aioli 9.95

SPICY ASIAN FISH SANDWICH
sriracha aioli, ginger onion marmalade, dill & cilantro 11.95

LEMON TARRAGON CHICKEN SALAD golden raisins, toasted almonds, ciabatta, arugula 9.95

CRISPY FISH TACOS creole remoulade, tomato pico de gallo, slaw, coriander 9.95

HEIRLOOM TOMATO B.L.T. multigrain bread, applewood smoked bacon, roasted garlic aioli 10.95

HOUSE ROASTED TURKEY, BACON & AVOCADO ciabatta, cheddar, buttermilk dressing, tomato 11.95

MERCHANT BURGER*
vermont white cheddar, caramelized onions, merc sauce 13.95

HOISIN BBQ PULLED PORK bleu cheese slaw, house bread & butter pickles 10.95

[choice of house salt & vinegar chips, side salad, fries or cup of soup]

SHARE^{GF}

CARAMELIZED
BRUSSELS SPROUTS &
CAULIFLOWER
Thai Herbs 6.95

GEORGIA FIELD PEA
& TASSO HAM
SUCCOTASH 6.95

GRILLED ASPARAGUS
Parmesan, Lemon
6.95

SAUTEED GARLIC
SPINACH 5.50

HOUSE CUT
FRENCH FRIES 4.00

PARMESAN GARLIC
FRENCH FRIES 4.50

PLATES

FRESH CATCH OF THE DAY^{GF}

roasted cauliflower, caramelized brussels sprouts, thai herb vinaigrette 15.95

HOUSE RICOTTA RAVIOLI

heirloom tomatoes, extra virgin olive oil, basil, grana padano 12.95

GRILLED BAY OF FUNDY SALMON^{GF}

georgia field pea & tasso ham succotash, beech mushroom confit 14.95

ASHLEY FARM CHICKEN SCHNITZEL

miso mustard cream, oven dried tomato, arugula, parmesan 13.95

GF Gluten Friendly, indicates an item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**