

*Chef de Cuisine*  
Brendan Keenan

*Chef, Proprietor*  
Doug Turbush



tel. 678-214-6888

1311 Johnson Ferry Road  
Marietta, GA

Brunch 10-3

## BRUNCH MENU



### SIP

Fresh Squeezed  
Orange Juice 3

Grapefruit Juice 4  
Pomegranate Ginger Ale 5  
Sprecher Root Beer 4  
Blenheim Ginger Ale 4  
Coca Cola Beverages 2.5  
Sweet Tea 2.5  
Chef's Blend Coffee 2.5  
Espresso 3  
Cappuccino 3.5  
Mighty Leaf Teas 3

IRON SKILLET CORNBREAD house made jelly, whipped Butter 4.95

COLD WATER OYSTERS <sup>GF</sup> marinated celery mignonette, lemon, cocktail mkt

MARINATED OLIVES & FETA <sup>GF</sup> citrus, olive oil 5.95

### WHITE CORN GRIT FRITTERS

jalapeno pepper jelly, thomasville tomme 9.95

PIMENTO CROSTINIS benton's country ham, north georgia apples, arugula 8.95

DEVILED EGGS <sup>GF</sup> short smoked salmon, roasted jalapeno cream, pickled onion, capers 7.95

HUMMUS <sup>GF</sup> white bean & roasted eggplant, marinated summer vegetables, Pita 9.95

CHILLED GEORGIA PEACH SOUP <sup>GF</sup> creme fraiche, honey roasted peanuts 6.95

MIXED BABY FARM LETTUCES <sup>GF</sup> gorgonzola, apples, spiced walnuts 7.95

SHRIMP SAMBAL scallion, cucumber 10.95

CRISPY CALAMARI yuzu ginger emulsion, basil, lime salt 11.95

## MAINS

### FARMER'S BREAKFAST\*

two farm eggs any style, grits or breakfast potatoes, bacon or sausage, toast or biscuit 12.95

### STRAWBERRY MASCARPONE FRENCH TOAST

braided challah bread, warm maple syrup, bacon or sausage 11.95

### CARAMELIZED BANANA BELGIAN WAFFLE

candied pecans, whipped cream, warm maple syrup, bacon or sausage 10.95

### MARYLAND LUMP CRAB EGGS BENEDICT\*

house made canadian bacon, poached eggs, hollandaise, english muffin 16.95

### SMOKED SALMON & POTATO PANCAKES\*

poached eggs, dill creme fraiche, asparagus, hollandaise 14.95

### FRESH CATCH OF THE DAY <sup>GF</sup>

caramelized brussels sprouts and cauliflower, thai herb vinaigrette 15.95

### SHRIMP and GRITS <sup>\*GF</sup>

poached egg, cajun ham, pickled padron peppers, white corn grits 15.95

### KEY LIME GRILLED CHICKEN CHOPPED SALAD <sup>GF</sup>

feta, olives, red onion, cucumber, tomato, chickpeas, herb vinaigrette 13.95

### ASHLEY FARM CHICKEN SCHNITZEL

miso mustard, arugula, oven dried tomatoes 13.95

### HOUSE SMOKED BRISKET HASH <sup>\*GF</sup>

roasted yukon gold potatoes, scallions, tomatoes, mustard hollandaise, poached eggs 14.95

### MERCHANT BURGER <sup>\*GF</sup>

caramelized onions, white cheddar, merc sauce, tomato, fries or side salad 13.95  
add fried egg +2 add bacon +3

## OMELETTES

choice of biscuit or toast  
and bacon or sausage

### SEASONAL VEGETABLE <sup>GF</sup>

spinach, piquillos  
sun dried tomato,  
goat cheese 11

### HOUSE SMOKED HAM & SWISS <sup>GF</sup>

caramelized onions 12

### CREOLE <sup>GF</sup>

andouille, shrimp, holy trinity,  
cheddar 12

egg whites +2

## SIDES

Yukon Gold  
Breakfast Potatoes 4

Bacon 3

House Breakfast Sausage 3

Chicken Blueberry Sausage 4

White Corn Cheddar Grits 4

Sourdough Toast 3

Nine Grain Toast 3

House Buttermilk Biscuit 3

Bowl of Fresh Fruit 5

Side Salad 3

French Fries 4

Asparagus & Hollandaise 6.95

<sup>GF</sup> Gluten Friendly, indicates an item that is prepared without wheat gluten, or can easily be modified to accomodate a gluten intolerance. Please inform your server if you are allergic to gluten. Our dishes are prepared in kitchens that handle many other wheat products and, as a result, may come in contact with it. Therefore, we are unable to guarantee that any menu item is 100% free of gluten.

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