

Chef de Cuisine  
Brendan Keenan

Chef, Proprietor  
Doug Turbush



tel. 678-214-6888

1311 Johnson Ferry Road  
Marietta, GA

Sun-Thurs 3pm-10pm  
Fri & Sat 3pm-11pm

## DINNER MENU

IRON SKILLET CORNBREAD house made jelly, whipped butter 4.95

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

SMOKED CHICKEN TACOS<sup>GF</sup>  
pimento grits, chipotle lime crema, piquillo pepper 8.95

PIMENTO CHEESE CROSTINI benton's country ham, apple, arugula 8.95

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

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

PORK BELLY SLIDERS hoisin sauce, cucumber, scallion, chinese steam buns 8.95

WHITE CORN GRIT FRITTERS  
jalapeno pepper jelly, thomasville tomme 9.95

BABY FARM LETTUCES<sup>GF</sup> gorgonzola, north georgia apples, spiced walnuts 8.95

BUTTER LETTUCE SALAD<sup>GF</sup> jalapeno buttermilk dressing, radish & chives 8.95

LOCAL HEIRLOOM TOMATO SALAD<sup>GF</sup> ricotta, arugula, basil salsa verde, banyuls 11.95

CHILLED GEORGIA PEACH SOUP prosecco, creme fraiche, honey roasted peanuts 7.95



### SEA

CRISPY CALAMARI  
yuzu ginger emulsion  
basil, lime 11.<sup>95</sup>

ICED OYSTERS\*<sup>GF</sup>  
celery mignonette  
lemon, cocktail  
1/2 dzn mkt

SHRIMP SAMBAL  
scallion,  
cucumber 10.<sup>95</sup>

P.E.I. MUSSELS<sup>GF</sup>  
tomato chorizo broth  
ciabatta, parmesan 11.<sup>95</sup>

### SHARE<sup>GF</sup>

CARAMELIZED  
BRUSSELS SPROUTS  
& CAULIFLOWER  
thai herbs  
6.95

GEORGIA FIELD PEA  
& TASSO HAM  
SUCCOTASH  
6.95

GRILLED ASPARAGUS  
roasted lemon vin,  
parmesan  
6.95

GREEN CHILE  
CREAMED CORN  
5.95

BRAISED LOCAL  
GREENS  
soy, chile  
5.95

SAUTEED GARLIC  
SPINACH  
5.50

PIMENTO CHEESE  
POLENTA  
5.95

HOUSE CUT  
FRENCH FRIES  
4.50

PARMESAN GARLIC  
FRENCH FRIES  
4.95

## PLATES

### SEASONAL VEGETABLE PLATE

chef's daily selection of local and regional vegetables & grains 17.95

### ASHLEY FARM CHICKEN SCHNITZEL

miso mustard, oven dried tomato, arugula, parmesan 18.95

### LEMON & HERB RICOTTA RAVIOLI

heirloom tomatoes, basil, grana padano 19.95

### GRILLED BAY OF FUNDY SALMON<sup>GF</sup>

georgia field pea & tasso ham succotash, beech mushroom confit 22.95

FRESH CATCH OF THE DAY<sup>GF</sup>  
caramelized brussels sprouts & cauliflower, thai herb vinaigrette 24.95

### GULF WHITE SHRIMP AND GRITS<sup>GF</sup>

cajun ham, grain mustard, pickled padron peppers, white corn grits 23.95

### SEARED GEORGES BANK SEA SCALLOPS<sup>GF</sup>

green chile creamed corn, okra chow chow, charred tomato vinaigrette 26.95

### HANGER STEAK FRITES<sup>GF</sup>

herb onion caramel, parmesan garlic fries 23.95

### SOY GLAZED BEEF SHORTRIBS

celery root, rosemary crumbs, asian pear 24.95

### HICKORY SMOKED & GRILLED BONE-IN PORK CHOP<sup>GF</sup>

pimento cheese polenta, braised local greens, red wine jus 25.95

### CENTER CUT FILET MIGNON<sup>GF</sup> 7 oz, red wine jus 28.95

horseradish cream +2 bleu cheese garlic butter +3 additional red wine jus +3

## SANDWICHES

### B.K. VEGGIE GRINDER

grilled vegetables, cheddar, portobella, herb focaccia 11.95

### SPICY ASIAN FISH SANDWICH

boston blue cod, ginger onion marmalade, sriracha, dill, cilantro 12.95

### MERCHANT BURGER

caramelized onions, white cheddar, tomato, merc sauce 13.95

Choice of Fries or Salad | add smoked bacon +3 | side substitutions +3

<sup>GF</sup> Gluten Friendly, indicates an item that is prepared without wheat gluten, or can easily be modified to accomodate 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.