

The MERCHANT

KITCHEN & DRINKS

RAW BAR

- SOUTH BAY BLONDE OYSTERS* 2.75
- POWDER POINT OYSTERS* 2.75
- LITTLENECK CLAMS* 2
- CHILLED JUMBO SHRIMP 3

APPETIZERS

- MAINE MUSSELS 11**
Green curry, sake, grilled bread
- LOBSTER BISQUE 12**
Lobster tortelloni, fennel oil, nutmeg
- DAYBOAT FLUKE SASHIMI* 13**
Avocado mousse, crispy tempura, radish
- COUNTRY PORK PATE* 11**
Whole grain mustard, house-made pickles, grilled country toast
- CRISPY CHICKEN WINGS 9**
Sweet and sour, spicy Asian slaw
- HOUSE MADE FARRO PASTA 10**
Ragout of pork shoulder, red wine, herbs

SALAD

- WEDGE SALAD 9**
Bibb lettuce, pancetta chips, tomato confit
- BABY BEET SALAD** 10**
Roasted and pickled beets, orange, fennel, pistachio
- MIXED GREENS** 10**
Equinox farm mesculin greens, balsamic, herbs, crispy onions (add chicken 4)
- FRISÉE SALAD 9**
Bacon lardons, lemon vinaigrette, one hour egg
- COBB SALAD 14**
Chicken, bacon, egg, avocado, tomato, blue cheese

SANDWICHES

All sandwiches served with fries or mixed greens

- ALL NATURAL BURGER* 14**
Aged cheddar, bacon, black pepper aioli, brioche
- COUNTRY FRIED CHICKEN SANDWICH 12**
Gruyère cheese, arugula, smoked tomato aioli
- CROQUE MADAME* 13**
Smoked ham, gruyère, béchamel, fried egg
- GRILLED EGGPLANT** 13**
Goat cheese, spinach, pepper salsa
- CHICKEN SALAD WRAP 12**
Apple, horseradish, arugala
- GRILLED FLATBREAD** 13**
Arugula, pickled onions, goat cheese

ENTREES

- SLOW ROASTED CHICKEN BREAST 15**
Mashed potato, spinach, mustard jus
- BRAISED OXTAIL RAVIOLI 14**
Roasted root veg, wild mushroom, red wine reduction
- OLIVE OIL POACHED SEA TROUT* 16**
Potato pavé, pea greens, citrus beurre blanc
- FISH AND CHIPS 14**
Beer battered cod, shoestring fries, tartar sauce
- WILD MUSHROOM CEVICHE** 12**
Carrot purée, red quinoa, herb salad
- STEAK FRITES* 18**
Marinated bavette steak, watercress



* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER. ** VEGETARIAN

The MERCHANT

KITCHEN & DRINKS

RAW BAR

SOUTH BAY BLONDE OYSTERS* 2.75

POWDER POINT OYSTERS* 2.75

LITLLENECK CLAMS* 2

CHILLED JUMBO SHRIMP 3

APPETIZERS

HOT AND COLD CRAB 15

*Seared crab cake, tartar, chilled
citrus crab salad, homemade pretzel*

DAYBOAT FLUKE SASHIMI* 13

Avocado mousse, crispy tempura, radish

COUNTRY PORK PATE 11

*Whole grain mustard, house made pickles,
grilled country toast*

CRISPY CHICKEN WINGS 9

Sweet and sour, spicy Asian slaw

HOUSE MADE FARRO PASTA 12

Ragout of pork shoulder, red wine, herbs

MAINE MUSSELS 11

Green curry, sake, grilled bread

LOBSTER BISQUE 12

Lobster tortelloni, fennel oil, nutmeg

VEAL SWEET BREAD "NUGGETS"* 13

Homemade barbeque, potato chips

SALAD

WEDGE SALAD 10

*Bibb lettuce, pancetta chips, stilton,
tomato confit*

BABY BEET SALAD** 10

*Roasted and pickled beets, orange,
fennel, pistachio*

MIXED GREENS** 10

Mesculin greens, balsamic, herbs, crispy onions

ENTREES

PAN SEARED JUMBO SCALLOPS* 26

Cauliflower, grapefruit, swiss chard, bacon

STEAK AND EGGS* 29

*All natural sirloin, sweet potato hash, fried egg, crispy
bone marrow*

SLOW ROASTED CHICKEN BREAST 21

Mashed potatoes, spinach, mustard jus

PORK TWO WAYS 24

Roasted loin, glazed belly, turnips, citrus

CRISPY FRIED TOFU** 19

Avocado, slaw, pickled jalapeno, ponzu

CRISPY DUCK A L'ORANGE* 24

*Breast and leg, sweet & sour cabbage,
orange glaze*

PAN SEARED COD* 22

*Bok choy, glazed cippolini onion, spiced
carrot purée*

STEAK FRITES* 25

Marinated bavette steak, watercress

WILD MUSHROOM RISOTTO** 20

Fontina, herbs, truffle honey

ALL NATURAL BURGER* 15

*Aged cheddar, bacon, black pepper aioli,
brioche, fries*



* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER. ** VEGETARIAN

WHITE



2010	MICHEL SCHLUMBERGER "LA BRUME" CHARDONNAY (SONOMA, CA) 46
2012	GROTH SAUVIGNON BLANC (NAPA VALLEY, CA) 52
2012	ABACELA "ESTATE" ALBARINO (UMPUA, OR) 43
2011	CHEHALEM "3 VINEYARDS" RIESLING (WILLAMETTE VALLEY, OR) 46
2012	K VINTNERS VIOGNER (COLUMBIA VALLEY, WA) 54
2011	CHATEAU DE LAVERNETTE BEAUJOLAIS BLANC (BURGUNDY, FR) 38
2011	GILBERT PICQ CHABLIS (BURGUNDY, FR) 50
2012	CHATEAU VITALLIS POUILLY FUISSE (MACON, FR) 48
2007	MAS CAL DEMOURA "L'ETINCELLE" CHENIN BLANC/GRENACHE BLANC (LANGUEDOC, FR) 61
2011	PETER JAKOB KUHN "STOCK AND STEIN" RIESLING (RHEINGAU, FR) 34
2012	BROADSIDE "WILD FERMENT" CHARDONNAY (CENTRAL COAST, CA) 46
2011	HUBER "TERRASSEN" GRUNER VELTLINER (TRAISENTAL, AUSTRIA) 40
2012	DOMAINE SERGE LALOUÉ SANCERRE (LOIRE, FR) 46
2009	BELLE PENTE CHARDONNAY (WILLAMETTE VALLEY, OR) 78
2011	CLOS DU VAL CHARDONNAY (CARNEROS, CA) 68
2012	FARMERS JANE WINE CO. "FIELD WHITE" RHONE BLEND (SANTA BARBARA, CA) 54
2012	BERTANI SOAVE (VENETO, IT) 45

RED



2010	STORYBOOK "MAYACAMAS" ZINFANDEL (NAPA VALLEY, CA) 86
2010	MICHEL SCHLUMBERGER "LA CIME" CABERNET SAUVIGNON (DRY CREEK VALLEY, CA) 58
2011	KUNIN "PAPE STAR" RHONE BLEND (SANTA BARBARA, CA) 54
2012	CALERA PINOT NOIR (CENTRAL COAST, CA) 60
2009	CAIN "CONCEPT" CABERNET BLEND (NAPA VALLEY, CA) 140
2010	ABACELA TEMPRANILLO (UMPUA VALLEY, OR) 44
2011	ARCHERY SUMMIT "PREMIER CUVÉE" PINOT NOIR (WILLAMETTE VALLEY, OR) 98
2012	CHARLES SMITH "BOOM BOOM" SYRAH (COLUMBIA VALLEY, WA) 38
2008	TIR NA N'OG "OLD VINE" GRENACHE (MCLAREN VALE, AUSTRALIA) 61
2010	CHÂTEAU CHANTECAILLE SAINT EMILION (BORDEAUX, FR) 48
2010	CHÂTEAU DE LA COSTE MARGAUX (BORDEAUX, FR) 96
2011	ALEX GAMBAL CHOREY-LES-BEAUNE (BURGUNDY, FR) 80
2012	VIGNERONS DE BUXY MERCURY (BURGUNDY, FR) 40
2010	DUMAINE DU VIEUX LAZARET CHATEAUNEUF DU PAPE (RHONE, FR) 75
2009	ROCCA DELLE MACIE CHIANTI CLASSICO (TUSCANY, IT) 35
2008	BODEGAS FAUSTINO "MARTINEZ V RESERVA" TINTO (RIOJA, ESP) 49
2012	MAIPE "RESERVE" MALBEC (MENDOZA, ARG) 36
2010	LADERA "STILE BLOCKS" CABERNET SAUVIGNON (HOWELL MOUNTAIN, CA) 136
2012	BRACK MOUNTAIN WINE CO. "BENCH" PINOT NOIR (SONOMA COAST, CA) 42
2012	BROC CELLARS "CUVÉE 13.1" SYRAH (SANTA LUCIA HIGHLANDS, CA) 46
2010	CASA DE SAIMA "BAGA RESERVA" TINTO (BEIRAS, P) 32
2006	GRAN CLOS "LES MINES" (PRIORAT, ESP) 43

SPARKLING

DIBON "BRUT RESERVE" CAVA (CATALONIA, ESP) 9/34
SECCO "ITALIAN BUBBLES" PROSECCO ROSÉ (VENETO, IT) 10/40
MARGAINE "CUVÉE TRADITIONELLE" BRUT (CHAMPAGNE, FR) 105
PERRIER JOUET GRAND BRUT (CHAMPAGNE, FR) 120
DOMAINE L'ECU "LA DIVINIA" BRUT (LOIRE FR) 68

*ALL VINTAGES SUBJECT TO CHANGE



IPA'S & PALE ALES

DOG FISH HEAD 90 MINUTE IMPERIAL IPA (DE) 12OZ 9.0ABV 8
Rich mouth feel, beautiful balance of malts and hops

UINTA HOP NOSH IPA (UT) 12OZ 7.3ABV 6
Aggressive hops, surprisingly smooth

BEAR REPUBLIC RACER 5 IPA (CA) 12OZ 7.0ABV 8
Bold and bitter citrus hops along with pine resin, citrus peel, tropical fruits and biscuity caramel malts

WIDMER BROTHERS NELSON IMPERIAL IPA (OR) 12OZ 8.6ABV 6
Robust caramel, citrus hops, big malt backbone

BALLAST POINT SCULPIN IPA (CA) 12OZ 7.0ABV 7.50
Intense hops, grapefruit, clementine, tropical fruit, grain finish

BLATANT IPA (WILLIAMSBURG, MA) 6.5ABV 6
Grapefruit hops, lemon and grass, piney hops and a bitter finish

SAMUEL ADAMS REBEL IPA (BOSTON, MA) 6.5ABV 6
Piney, grapefruit and tropical fruit, hop forward, very little malt

WIDMER BROTHERS PITCH BLACK IPA (OR) 6.5ABV 8.50
Roasted malts, citrus hops, slightly bitter and dry finish

PILSNERS & LAGERS

JACK'S ABBY HOPONIUS UNION PALE LAGER (FRAMINGHAM, MA) 6.7ABV 6.50
Fresh citrus hops, grapefruit, tropical, sweet toasty malts, light honey flavor

HEINEKEN PALE LAGER (NL) 5.0ABV 6
Golden grain, dry with less malt than hops, clean and refreshing aftertaste

STELLA ARTOIS PALE LAGER (BEL) 5.0ABV 6.50
Crisp pear, mild spicy hops, grainy sweetness, bread crust finish

YUENGLING TRADITIONAL LAGER (PA) 4.4ABV 5
Amber, sweet caramel malts, grassy and light

CERVEZA PACIFICO CLARA PILSNER (MEX) 4.5ABV 6
Clear and golden, mild bread taste, light and refreshing

MILLER LITE LAGER (WI) 4.17ABV 5
Clean and bright, mild in flavor

LOCAL LIMITED RELEASE/ BLACKBOARD SPECIALS

TRILLIUM BREWERY (BOSTON, MA)
Fort Point Channel favorites, very small allocations, super local

IDLE HANDS BREWERY (EVERETT, MA)
Boston area's first "nanobrewery" with only 5 barrels brewed with each batch

HARPOON BREWERY 100 BARREL SERIES (SOUTH BOSTON, MA)
Boston originals (founded in 1986) –smaller productions allow for these one of a kind batches

ALES

BERKSHIRE BREWING COFFEEHOUSE PORTER (S. DEERFIELD, MA) 6.2ABV 6
Superb coffee flavor, subtle chocolate, smooth

STONE ARROGANT BASTARD AMERICAN STRONG ALE (CA) 12OZ 7.2ABV 7.50
Toasted malt, molasses, smoke, piney hops

SMUTTYNOSE OLD BROWN DOG ALE (NH) 6.7ABV 6
Rich mahogany, caramel, toffee, nuts, soft smooth finish

OTTER CREEK COPPER ALE (VT) 5.0ABV 6
Roasted nuts, caramel malts, excellent grain and floral hops

NEWCASTLE BROWN ALE (ENG) 4.8ABV 6
Toasted malts, caramel, buttery finish, slightly nutty

GOOSE ISLAND HONKER'S ALE (IL) 4.3ABV 6
Amber, floral hops, light malt, clean finish

GUINNESS EXTRA DRY IRISH STOUT (IRL) 20OZ 4.2ABV 7
Light and dry, subtle coffee, toasted almond, easy drinking

HARPOON CELTIC RED ALE (BOSTON, MA) 5.4ABV 6.50
Malty, pumpernickel, caramel and brown sugar, finishes slightly bitter

BELGIAN STYLE & WHEATS

GOOSE ISLAND MATILDA STRONG ALE (IL) 12OZ 7.0ABV 8
Baking spices, fruity biscuity malt flavor, dry body

DELIRIUM TREMENS BELGIAN STRONG ALE (BEL) 12OZ 8.5ABV 10
Pepper notes with banana, excellent balance, great yeast

PRETTY THINGS BABY TREE (WESTPORT, MA) 12OZ 9.0ABV 6.50
Abbey quadrupel, cherry and plum, piney, chocolate notes

SPENCER TRAPPIST ALE (SPENCER, MA) 10OZ 6.5ABV 9
Belgian pale ale, cloves and coriander, some banana, champagne-like yeastiness

BROUWERIJ PALM SPECIALE (BEL) 5.4ABV 6.50
Belgian pale ale, caramel malt, apple, light hops

BROOKLYN SORACHI ACE SAISON (BROOKLYN, NY) 12OZ 7.6ABV 6
Bright spicy lemongrass and lemon zest aroma, clean malt flavor

WEIHENSTEPHANER HEFEWEISSBIER (GER) 5.4ABV 7.50
True German hefeweizen, flavors of banana, wheat bread, yeast, faint citrus, white pepper

SAMUEL ADAMS COLD SNAP WITBIER (BOSTON, MA) 5.3ABV 6
Orange peel, lemongrass, coriander, some plum, grainy wheat

CISCO GREY LADY WITBIER (NANTUCKET, MA) 4.5ABV 6
Belgian white ale, citrus, coriander, black pepper, slightly sour, orange zest

CIDERS

STRONGBOW HARD CIDER (ENG) 4.5ABV 6
Thin and crisp, dry and smooth

WOODCHUCK HARD CIDER SEASONAL (VT) 6
Check with your server, or see blackboard for current offering

*16oz. – EXCEPT WHERE NOTED

BY THE GLASS

WHITES & ROSÉ

- 2012 OWEN ROE "MIRTH" CHARDONNAY (COLUMBIA VALLEY, WA) 9
- 2011 TRIMBACH "CLASSIC" PINOT BLANC (ALSACE, FR) 12
- 2012 SAN DE GUILHEM GASCOGNE BLANC (GASCONY, FR) 8
- 2012 DOMAINE DE BEGROLLES MUSCADET (LOIRE, FR) 9
- 2012 KATO SAUVIGNON BLANC (MARLBOROUGH, NZ) 9
- 2013 JEAN LUC COLOMBO ROSÉ OF SYRAH/MOURVEDRE (PROVENCE, FR) 10

REDS

- 2011 CHATEAU DE TRIGNON COTE DU RHONE (RHONE, FR) 9
- 2010 AUGUST CELLARS PINOT NOIR (WILLAMETTE VALLEY, OR) 12
- 2012 LA POSTA "PIZELLA VINEYARD" MALBEC (MENDOZA, ARG) 11
- 2012 CELLARIO DOLCETTO (PIEDMONT, IT) 10
- 2011 CHATEAU LE BERGEY MERLOT/CABERNET SAUVIGNON (BORDEAUX, FR) 9
- 2011 BEAUJOLAIS VILLAGES DOMAINE COLLETTE (BURGUNDY, FR) 11

BUBBLES

- DIBON "BRUT RESERVE" CAVA (CATALONIA, ESP) 9/34
- SECCO "ITALIAN BUBBLES" PROSECCO ROSÉ (VENETO, IT) 10/40

SWEET WINES

- 8YR FERREIRA TAWNY "DONA ANTONIA" (P) 12
- 2009 CHATEAU THIBAUT (MONBAZILLAC, FR) 8
- 2007 FALCHINI VIN SANTO (TUSCANY, IT) 14

MIXED DRINKS

SPARKLING 9

- RITZ SPRITZ**
APEROL, MIXED BERRY SYRUP, FRESH LEMON, SPARKLING
- UPTOWN**
CITADELLE GIN, ST. GERMAIN, FRESH GRAPEFRUIT, SPARKLING
- OLD CUBAN**
AGED BACARDI 8YR RUM, MINT SYRUP, LIME, ANGOSTURA, SPARKLING

ROCKS 10

- NEWBURY FASHION**
FOUR ROSES BOURBON, MIXED BERRY SYRUP, ANGOSTURA & ORANGE BITTERS, SODA
- RYE HIGHBALL**
BULLEIT RYE, AJ STEPHAN'S GINGER BEER, ANGOSTURA BITTERS
- K'ICHE RICKEY**
CUCUMBER-INFUSED ZAPOPAN TEQUILA, FRESH LIME, AGAVE NECTAR, SPARKLING
- BOSTON COLLINS**
BULLY BOY VODKA, EARL GREY SYRUP, FRESH LEMON, SODA
- WHITE ROSCOE**
COFFEE-INFUSED SOBIESKI VODKA, FRESH CREAM, SODA
- PEGRONI**
ORANGE-INFUSED COLD RIVER GIN, PUNT E MES, CAMPARI, ORANGE BITTERS

MARTINIS 11

- DAIQUIRI**
PINEAPPLE-INFUSED CASTILLO RUM, LUXARDO MARACHINO, FRESH LIME
- VIOLET HOUR**
WIREWORKS GIN, FRESH GRAPEFRUIT, CRÈME DE VIOLETTE
- HAWAIIAN PUN'S'CH**
TITO'S VODKA, FRESH PASSION FRUIT, ORANGE & GUAVA
- BEETNIK**
BULLEIT RYE, HOUSE-MADE BEET LICOR, AVERNA AMARO, CRÈME DE CASSIS, RHUBARB BITTERS

BOTTLES

- | | |
|--|--|
| BUD LIGHT (MO) 5 | MAYFLOWER PORTER (MA) 6 |
| MILLER HIGH LIFE (WI) 4 | SOUTHERN TIER UNEARTHLY IPA 22OZ (NY) 11 |
| MICHELOB ULTRA (MO) 5 | NEW PLANET PALE ALE G/F (CO) 7 |
| DUCHESSE DE BOURGOGNE (BEL) 10 | ROGUE DEAD GUY ALE (OR) 7 |
| MAGNERS CIDER 20 OZ (IRL) 8.50 | NOTCH SESSION PILS (MA) 6 |
| CLAUSTHALER N/A (GER) 5.50 | COORS BANQUET (CO) 5 |
| LAGUNITAS LITTLE SUMPIN' SUMPIN' (CA) 6.50 | CORONA (MEX) 6 |
| AMSTEL LIGHT (NL) 6 | CISCO SANKATY LIGHT (MA) 6 |

CANS

- LIONS STOUT (SRL) 6
- BAXTER STOWAWAY IPA (ME) 5.50
- SIX POINT BENGALI TIGER 16OZ (NY) 6
- ANDERSON VALLEY BOONT AMBER (CA) 6
- 21ST AMENDMENT BITTER AMERICAN EPA (CA) 6
- BBC STEEL RAIL EPA (MA) 5.50
- OSKAR BLUES MAMA YELLA PILS (CO) 5.50
- BUDWEISER 16OZ (MO) 5
- BROOKLYN LAGER 16OZ (NY) 6
- NARRAGANSETT SEASONAL 16OZ (RI) 4
- AVERY WHITE RASCAL (CO) 6
- NEWBURYPORT PLUM ISLAND BELGIAN WHITE (MA) 5.50
- DOWNEAST CIDER (MA) 6