

the
**MERCHANT
ALE HOUSE**

FOOD MENU

STARTERS

SOUP ON TAP *\$10.99*

Rotating soup served with garlic knots.

ONION RINGS *\$14.99*

Cut thick, panko coated and served with horseradish mayo.

QUEBEC POUTINE *\$14.75*

Local cheese curds, shoestring fries, gravy.

ADD: Brisket (\$5.99)

BEER BATTERED PICKLES *\$12.75*

Golden-fried dill pickles, curry mayo.

GARLIC KNOTS *\$12.75*

Tossed in garlic butter and parmesan cheese, served with marinara sauce.

MOZZA STICKS *\$13.49*

Breaded and fried mozzarella cheese served with marinara sauce.

PEACH & PROSCIUTTO FLATBREAD *\$17.99*

Peach, bourbon and jalapeno sauce, prosciutto, pico de gallo, goats cheese, mozzarella, arugula, balsamic glaze.

NACHOS *\$21.49*

Jalapenos, avocado, salsa roja drizzle, iceberg lettuce, pico de gallo, sour cream, cheddar and mozzarella cheese mix or vegan mozzarella.

ADD: Brisket/Chicken/Impossible (\$5.99)

CRAB RANGOON DIP *\$16.75*

Shredded crab, cream cheese, old cheddar, sesame, sweet chili, sriracha and lime, topped with mozzarella and served with crispy wontons.

SALADS

CAESAR SALAD *\$16.75*

Romaine lettuce, bacon crumble, focaccia croutons, parmesan, Caesar dressing.

ADD: Chicken (\$5.99)

BEET SALAD *\$17.25*

Roasted beets, fresh dill, pickled red onions, tarragon, mint, goat cheese, toasted pumpkin seeds, artisan lettuce, balsamic vinaigrette.

STREET CORN SALAD *\$18.75*

Charred sweet corn, feta cheese, green onion, avocado, cilantro, jalapeño, chili lime.

BUFFALO COBB SALAD *\$19.99*

Grilled Buffalo chicken, ranch dressing, avocado, bacon, cherry tomatoes, egg, cheddar, green onion, artisan lettuce.

WINGS

CHOOSE 1LB OR 2LBS

CHICKEN *\$15.99/\$26.49*

Served with celery, carrots, and blue cheese.

VEGAN *\$16.99/\$27.99*

Served with celery, carrots, and vegan ranch dressing. Ask your server which sauces are vegan-friendly.

Choose Your Sauce

TANGY BBQ / MEDIUM

FRANK'S / BUFFALO HOT / CAJUN

HONEY GARLIC / TEXAS GOLD

GARLIC PARMESAN / PASTRAMI SPICE

NASHVILLE HOT / BEER BBQ

SANDWICHES

REUBEN \$17.75

House-made corned beef, sauerkraut, Swiss cheese, 1000 Island dressing on marble rye.

CLUB \$15.75

House-baked focaccia with chicken breast, lettuce, tomato, bacon, and mayo.

BBQ BRISKET SANDWICH \$17.99

House-made BBQ brisket, white onions, pickles, beer BBQ sauce on a brioche bun.

FRIED CHICKEN SANDWICH \$15.75

Crispy fried chicken thigh, hot honey drizzle, garlic mayo and pickles, served on a brioche bun.

DELI SANDWICH \$15.75

Coppa, capicola, hot soppressata, provolone, lettuce, tomato, onion, pepperoncini, sub sauce on a sub bun.

BUFFALO CAULIFLOWER SANDWICH \$15.25

Crispy fried cauliflower, avocado, red onion, lettuce, tomato, ranch and hot sauce on a brioche bun.

FOCACCIA BLT \$14.25

House-made bacon, lettuce, tomato, pesto mayo.

ADD: Avocado (\$3.99), Egg (\$2.49)

FISH SANDWICH \$15.75

Cajun-spiced haddock, avocado, lettuce, pickled red onions, garlic mayo.

GRILLED CHEESE \$13.75

Cheddar, gouda, and mozzarella cheese mix on sourdough served with a pickle spear.

ADD: Brisket/Chicken/Impossible (\$5.99)

CHICKEN CAESAR WRAP \$16.25

Grilled chicken, bacon crumble, romaine lettuce, focaccia croutons, Caesar dressing and parmesan.

ADD: Buffalo Style (\$0.99)

BURGERS

SINGLE OR DOUBLE 5oz BRISKET PATTY

SUBSTITUTE: Impossible patty/Vegan mozzarella

ALE HOUSE BURGER \$15.75/\$22.99

House-made bacon, American cheese, garlic mayo, crispy onions on a buttered brioche bun.

ADD: Sunny egg (\$2.49)

CLASSIC CHEESEBURGER \$14.25/\$21.49

Shredded lettuce, sliced tomato, pickle, mayo on a buttered brioche bun. Your choice of cheddar, mozzarella, American, or Swiss cheese.

BLUE CHEESE MUSHROOM BURGER \$17.75

Button mushrooms sauteed in butter and chives, crumbled blue cheese, bacon jam, garlic mayo, served on a brioche bun.

MAC BURGER \$17.99

1000 islands, diced white onion, double american, pickle, lettuce, served on a brioche bun.

BRISKET BURGER \$22.25

BBQ brisket, onion rings, jalapeños, gouda, carolina gold served on brioche bun.

FAVOURITES

FISH & CHIPS \$17.75

Beer-battered haddock, tartar, served with shoestring fries and creamy coleslaw.

MAC & CHEESE \$19.49

Creamy cheese sauce (gouda, cheddar, parmesan, curds) with buttery focaccia croutons, served with a garden salad.

ADD: Bacon (\$3.99)

BRISKET MAC & CHEESE \$24.49

House-made BBQ brisket, creamy cheese sauce (gouda, cheddar, parmesan, curds) with buttery focaccia croutons, served with a garden salad.

ADD-ONS

CUP OF SOUP \$6.25

Rotating soup.

SHOESTRING FRIES \$4.49/\$8.99

Thin, crispy, salted.

SWEET POTATO FRIES \$6.49/\$10.99

Served with chipotle mayo.

QUEBEC POUTINE \$9.49

Local cheese curds, fries, gravy.

ONION RINGS \$8.99/\$14.99

Cut thick, panko coated and served with horseradish mayo.

GREENS SALAD \$5.99

Dressing choice of mustard vinaigrette, balsamic vinaigrette, blue cheese, or vegan ranch.

BEET SALAD \$7.99

Roasted beets, fresh dill, pickled red onions, tarragon, mint, goat's cheese, toasted pumpkin seeds, artisan lettuce, balsamic vinaigrette.

CAESAR SALAD \$7.25

Romaine lettuce, bacon crumble, focaccia croutons, parmesan cheese, Caesar dressing.

