

TO START

DUCK FAT TATER TOTS

spicy ranch
creole honey mustard
smoked ketchup

14

FRIED CHEESE ooey, gooey, cheesy yumminess	12
DOUBLE DEVEILED EGGS pop's sweet and spicy pickles	11
FRIED GREEN TOMATOES spicy pepper jam, house pimento cheese	12
WINGS dry rubbed spice trio: house buffalo sauce, bbq, blue cheese.....	14
SPINACH ARTICHOKE DIP the classic, tortilla chips.....	13
SHRIMP COCKTAIL house cocktail sauce, lemon.....	16

SOUP & SALADS

add rotisserie chicken +6, salmon +6, steak +8, shrimp +8

TOMATO BISQUE classic tomato	9
JOHNNY CASH'S IRON POT CHILI cheddar cheese, buttermilk cream, scallion.....	10
WEDGE bacon, tomato, blue cheese dressing.....	13
STRAWBERRY SALAD goat cheese, red onion, spiced pecans, strawberry vinaigrette.....	14
STEAK SALAD* mixed greens, blue cheese, pickled red onion, cherry tomatoes, red wine vinaigrette	18
ARUGULA SALAD grilled salmon, sunflower seeds, dried cranberry, goat cheese, balsamic vinaigrette.....	17
CAESAR* grated parmesan, olive oil croutons.....	14
CLASSIC COBB rotisserie chicken, bacon, avocado, egg, tomato, scallion, blue cheese, red wine vinaigrette.....	17

BURGERS

choice of fries, house-made potato chips or sweet potato fries

DOUBLE CHEESEBURGER* simpson's beef patties, american cheese, lettuce, tomato, onion, secret sauce.....	15
BACON DOUBLE CHEESEBURGER* bacon, american cheese, lettuce, tomato, onion, kosher dill pickles.....	16
HOUSE-MADE VEGGIE BURGER swiss cheese, lettuce, tomato, red onion, mustard, mayo, ketchup.....	14

SANDWICHES

choice of fries, house-made potato chips or sweet potato fries

SOUP n SAMMY white cheddar, smoked gouda, crispy bacon, tomato soup, potato chips.....	15
BBQ PULLED PORK pulled pork, pop's sweet pickle, fried onion strings, BBQ sauce.....	16
GRILLED SALMON B.L.T.* salmon, bacon, lettuce, tomato, basil mayo.....	16
TURKEY CLUB turkey breast, bacon, swiss, lettuce, tomato, basil aioli.....	16
GRILLED CHICKEN bacon, guacamole, white cheddar, arugula, tomato, spicy ranch.....	16
FRENCH DIP horseradish cream, smoked onions, swiss cheese, au jus, hoagie.....	18

PRIME RIB

au jus, mashed potatoes, green beans
after 5:00pm

10oz...38

ENTREES

FISH TACOS mojo, pico de gallo, jalapeño aioli, guacamole, potato chips	17
MAC N' CHEESE white cheddar, toasted panko <i>add bacon +3 pulled pork +4 rotisserie chicken +6</i>	18
SHRIMP AND GRITS jumbo shrimp, stone-ground parmesan grits, tasso ham gravy.....	25
BUTTERMILK FRIED CHICKEN chicken breast, collard greens, mashed potatoes, country gravy.....	22
ROTISSERIE CHICKEN half green beans, herbs, roasted red potatoes.....	23
GRILLED SALMON * broccoli, lemon dill sauce	27
SWEET TEA PORK CHOP smashed yukons, peach bourbon chutney, basil.....	25
JAMBALAYA roasted chicken, jumbo shrimp, creole spices, tomatoes, andouille sausage, dirty rice	21
NY STRIP 12 oz fries, green salad.....	35

Merchants

a Strategic Hospitality restaurant
www.merchantsrestaurant.com

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. These items may be cooked to order or undercooked.
all menu items are sourced seasonally and responsibly and when possible, regionally.
a 9.25% sales tax will be added to all menu items

BEER SELECTION

LOCALLY BREWED

yazoo gerst amber.....	7
hap & harry's	7
yazoo hefeweizen	7
yeehaw dunkel	7
jackalope thunder ann pale ale	7
blackstone st. charles porter.....	7
jackalope bearwalker.....	7
tennessee brew works southern wit	7
little harpeth chicken scratch	7
bearded iris homestyle ipa	9

MACRO

modelo	6
stella artois.....	6
budweiser	6
bud light	6
coors light	6
mich ultra	6
miller light	6
yuengling	6

CRAFT

gotta get up to get down.....	7
bell's two hearted ipa.....	7
hi-wire lo-pitch hazy ipa.....	7
tiny bomb american pilsner.....	7
wicked weed pernicious IPA.....	7

OTHER

diskin lil' blondie southern	9
eastciders rosé cider.....	7
rekorderlig pear cider.....	11
loverboy.....	8
white tea peach sparkling hard tea	
lemon iced sparkling hard tea	

ZERO PROOF

N/A virgin spritzer.....	6
N/A strawberry prohibition.....	6
N/A cucumber-basil lemonade.....	6
southern grist N/A company pils....	8
geisen N/A rosé.....	7
N/A iced cold brew.....	6

HOUSE COCKTAILS

SIXTY-FIFTEEN prairie vodka, grapefruit, elderflower, cava	13.50
TENNESSEE MOJITO prichard's peach and mango rum, lime, mint	13.50
MOSCOW MULE prairie vodka, lime, ginger.....	13.50
PEGU CLUB prairie gin, lime, orange curaçao, angostura bitters.....	13.50
EL DIABLO el jimador reposado tequila, lemon, ginger, cassis, soda water	13.50
NEW YORK SOUR* old forester 100 proof bourbon, lemon, egg white, red wine	13.50
JACK ROSE laird's straight apple brandy, lime, grenadine, regan's orange bitters.....	13.50
CLAPLESS BELL old forester 100 bourbon, lemon, ginger, honey, islay scotch, absinthe.....	13.50
ROUGHIN' IT OLD FASHIONED belle meade classic bourbon, smoked honey, sassafras and sorghum bitters...13.50	
TN HIGH MALT MANHATTAN chattanooga whiskey 91 proof tennessee high malt bourbon, sweet vermouth, orange bitters..13.50	

NON-ALCOHOLIC BEVERAGES

REFRESHMENT	2.50
coca-cola classic, diet coke, sprite, barq's root beer, dr. pepper, lemonade sweet tea, iced tea, coffee - <i>*free refills</i>	
BOTTLES	5
mountain valley sparkling, mountain valley still	

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