

SUNDAY-THURSDAY 3:00 *until* 10:00
 FRIDAY-SATURDAY 3:00 *until* 11:00



Chef de Cuisine
 JOHN FLAGELLO

Chef & Proprietor
 DOUG TURBUSH

To Start

IRON SKILLET CORNBREAD 4⁹⁵
housemade jelly, whipped butter

MARINATED OLIVES & FETA GF 5⁹⁵

SMOKED CHICKEN TACOS GF 9⁹⁵
*pimento grits, chipotle lime crema, piquillo pepper
 radish, cilantro*

PIMENTO CHEESE CROSTINI 8⁹⁵
benton's country ham, apple, arugula

DEVILED EGGS GF 7⁹⁵
house smoked salmon, jalapeño cream, pickled onion, capers

PORK BELLY SLIDERS 8⁹⁵
hoisin sauce, cucumber, scallion, chinese steam buns

WHITE CORN GRIT FRITTERS 10⁹⁵
jalapeño pepper jelly, thomasville tomme

SALT ROASTED BEET SALAD GF 9⁹⁵
honey yogurt, pistachios, asian pear, arugula

BABY FARM LETTUCES GF 8⁹⁵
gorgonzola, north georgia apples, spiced walnuts

BUTTER LETTUCE SALAD GF 8⁹⁵
jalapeño buttermilk dressing, radish & chives

BUTTERNUT SQUASH HUMMUS 8⁹⁵
butternut squash, toasted pepitas, brown butter, espelette, H&F pita

BUTTERNUT SQUASH SOUP 7⁹⁵
maple cream, toasted pepitas

SEAFOOD

CRISPY CALAMARI
 12⁹⁵
*yuzu ginger emulsion,
 basil, lime*

ICED OYSTERS* GF • MKT
 1/2 dozen, mignonette,
 lemon, cocktail

SHRIMP SAMBAL • 10⁹⁵
 scallion, cucumber

SOUP of the DAY

6⁹⁵

please ask about today's selection!

Plates

SEASONAL VEGETABLE PLATE 17⁹⁵
chef's selection of local and regional vegetables & grains

SWEET POTATO RAVIOLI 21⁹⁵
mushrooms, toasted pepitas, grana padano, sage brown butter

CHICKEN SCHNITZEL 21⁹⁵
miso mustard, oven dried tomato, arugula, parmesan

SHRIMP & GRITS GF 22⁹⁵
roasted poblano grits, tasso ham, sweet corn, okra

PAN ROASTED BLUE COD GF 25⁹⁵
caramelized brussels sprouts & cauliflower, thai herb vinaigrette

HANGER STEAK FRITES GF 24⁹⁵
herb onion caramel, parmesan garlic fries

GEORGES BANK SEA SCALLOPS GF 27⁹⁵
spring pea & vidalia onion risotto, carrot top salsa verde

BAY OF FUNDY SALMON GF 23⁹⁵
roasted garlic potato puree, melted leeks, truffle vinaigrette

HICKORY SMOKED PORK CHOP GF 25⁹⁵
pimento cheese polenta, braised local greens, red wine jus

SOY GLAZED BEEF SHORTRIBS 25⁹⁵
garlic mashed potatoes, braised greens, roasted mushrooms

CENTER CUT BEEF TENDERLOIN FILET GF 29⁹⁵
 7 oz, red wine jus

MERCHANT BURGER 14⁹⁵
 1/2 lb, caramelized onions, white cheddar, tomato, merc sauce
 CHOICE OF FRIES OR SALAD • ADD SMOKED BACON +3

To Share

All of the á la carte options below are or can be prepared gluten free

SAUTÉED GARLIC SPINACH • 5⁹⁵

GRILLED ASPARAGUS • 6⁹⁵
 roasted lemon, parm

BRAISED LOCAL GREENS • 5⁹⁵
 soy, chile

CARAMELIZED BRUSSELS SPROUTS
 AND CAULIFLOWER • 7⁹⁵

SPRING PEA & VIDALIA ONION
 RISOTTO • 6⁹⁵

HOUSE CUT FRIES • 4⁹⁵

PARMESAN GARLIC FRIES • 5⁹⁵

PIMENTO CHEESE POLENTA • 5⁹⁵

GARLIC MASHED POTATOES • 5⁹⁵

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF: This symbol indicates a menu item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.



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