DEVILED EGGS GF........................................ 9.95
short smoked salmon, roasted jalapeño cream, pickled onion, capers

BABY FARM LETTUCES GF.......................... 10.95
gorgonzola, apples, spiced walnuts, white balsamic vinaigrette

PEARSON FARM PEACH SALAD GF........... 11.95
arugula, whipped goat cheese, orange, spiced peanut, champagne vin

KEY LIME GRILLED CHICKEN BREAST +6.50
GRILLED SALMON +7.50
HERB GRILLED SHRIMP +7.50
SMOKED BACON +3

FRESH-SQUEEZED ORANGE JUICE 4.00
GRAPES JUICE • 4.00
POMEGRANATE JUICE • 4.00
GINGER ALE • 5.00
SWEET TEA • 2.95
COFFEE • 2.95
ESPRESSO • 3.00
CAPPUCCINO • 3.45
MIGHTY LEAF TEAS • 3.00

WHITE CORN GRIT FRITTERS......... 12.95
Award-Winning! jalapeño pepper jelly, thomasville tomme

CRISPY CALAMARI.................................. 14.95
yuca ginger emulsion, basil, lime salt

PIMENTO CHEESE CROSTINI .......... 9.95
benton's country ham, apples, arugula

SWEET CORN CHOPITOLE SOUP.......... 7.95
charred corn salsa, lime crema

HOUSE SMOKED BRISKET HASH* GF ........ 16.95
roasted yukon gold potatoes, scallions, tomatoes, mustard hollandaise, poached eggs

FARMER'S BREAKFAST*...................... 13.95
two farm eggs any style, grits or breakfast potatoes, bacon or chicken sausage, toast or biscuit

STRAWBERRY MASCARPONE FRENCH TOAST...... 13.95
brioche, warm maple syrup, bacon or chicken sausage

MARYLAND LUMP CRAB EGGS BENEDICT*........ 17.95
housemade canadian bacon, poached eggs, hollandaise, english muffin

PIMENTO CHEESE & BACON GF ...... 12.95
red pepper jelly

SEASONAL VEGETABLE GF ............... 11.95
spinach, piquillo, sun-dried tomato, goat cheese

CRAB LOUIE GF.............................. 15.95
crabmeat, scallion

OMELLETTES
All of our omelettes are served with your choice of biscuit or toast and bacon or sausage

Egg whites +2

Plates

HOUSE SMOKED BRISKET HASH* GF ........ 16.95
roasted yukon gold potatoes, scallions, tomatoes, mustard hollandaise, poached eggs

FARMER'S BREAKFAST*...................... 13.95
two farm eggs any style, grits or breakfast potatoes, bacon or chicken sausage, toast or biscuit

STRAWBERRY MASCARPONE FRENCH TOAST...... 13.95
brioche, warm maple syrup, bacon or chicken sausage

MARYLAND LUMP CRAB EGGS BENEDICT*........ 17.95
housemade canadian bacon, poached eggs, hollandaise, english muffin

BUTTERMILK PANCAKES ...................... 13.95
blueberry compote, creme fraiche, bacon or chicken sausage

SMOKED SALMON & POTATO PANCAKES* .... 16.95
poached eggs, dill creme fraiche, asparagus, hollandaise

PAN ROASTED BLUE COD GF ............. 16.95
roasted cod fillet, caramelized brussels sprouts, thai herb vinaigrette

CHICKEN SCHNITZEL ......................... 16.95
miso mustard, arugula, oven dried tomatoes, parmesan

MERCHANT BURGER ......................... 15.95
caramelized onions, white cheddar, merc sauce, tomato, fries or side salad — add fried egg +2 • add smoked bacon +3

SIDES
CARAMELIZED BRUSSELS SPROUTS & CAULIFLOWER 8.95 • FRESH FRUIT 3.95 • SMOKED BACON 4.95 • CHICKEN BLUEBERRY SAUSAGE 4.95 • BREAKFAST POTATOES 3.95 • SOURDOUGH OR 9 GRAIN TOAST 2.95 • HOUSE BUTTERMILK BISCUIT 2.95 • WHITE CORN CHEDDAR GRITS 2.95 • HOUSE CUT FRIES 5.95 • ASPARAGUS & HOLLANDAISE 8.95

* 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: Menu items prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance. If this is a gluten allergy, please let your server know.
Ask about our ongoing Weekly Wine Tasting Events and Wine, Beer & Cocktail Dinner series!

DRINKS

LOCAL BREWS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creature Comforts’ ‘Bibo’</td>
<td>$6.75</td>
</tr>
<tr>
<td>German Style Pilsner</td>
<td></td>
</tr>
<tr>
<td>Athens, GA</td>
<td>4.9%</td>
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<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Taverns ‘Rapturous’</td>
<td>$7.00</td>
</tr>
<tr>
<td>Raspberry Sour Ale</td>
<td></td>
</tr>
<tr>
<td>Atlanta, GA</td>
<td>5.0%</td>
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<thead>
<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Gate City ‘Copperhead’</td>
<td>$6.75</td>
</tr>
<tr>
<td>American Amber Ale</td>
<td></td>
</tr>
<tr>
<td>Roswell, GA</td>
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<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sweetwater ‘420’</td>
<td>$5.75</td>
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<tr>
<td>Pale Ale</td>
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<tr>
<td>Atlanta, GA</td>
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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Monday Night Brewing ‘Draffy Kilt’</td>
<td>$6.75</td>
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<tr>
<td>Scotch Ale</td>
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<tr>
<td>Atlanta, GA</td>
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<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Terrapin ‘Hopsecutioner’</td>
<td>$6.75</td>
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<tr>
<td>American IPA</td>
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<tr>
<td>Athens, GA</td>
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<tbody>
<tr>
<td>Orpheus ‘Transmigration of Souls’</td>
<td>$8.00</td>
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<tr>
<td>American Imperial IPA</td>
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<tr>
<td>Atlanta, GA</td>
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<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Treehorn Dry</td>
<td>$7.00</td>
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<tr>
<td>Cider</td>
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</tr>
<tr>
<td>Atlanta, GA</td>
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<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Strawberries ‘Repo’sent!’</td>
<td>$12.95</td>
</tr>
<tr>
<td>Reposado Tequila, Strawberry, Fresno, Cocchi Rosa, Lemon</td>
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<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Horse’s Neck With a Kick</td>
<td>$13.95</td>
</tr>
<tr>
<td>Bourbon, Ginger, Lemon, Ginger Ale, Bitters</td>
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<tr>
<th>Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Rhubarbie Girl</td>
<td>$12.95</td>
</tr>
<tr>
<td>Gin, Lemon, St. Germaine, Rhubarb Bitters</td>
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<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barrel-Aged Vieux Carre</td>
<td>$14.95</td>
</tr>
<tr>
<td>Rye, Cognac, Punt-e-Mes, Benedictine, Bitters</td>
<td></td>
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</tbody>
</table>
WINE LIST

ENOMATIC WINES

Poured from our state of the art preservation system, allowing us to offer wines by the glass that would normally only be available by the bottle.

3 oz | 6 oz | BOTTLE

PINOT NOIR .................................................. 10₉₀ | 19₉₀ | 7₄₀₀
ANNIE AMIE • 20₁₆ • WILLAMETTE VALLEY, OR the estate-grown fruit is immediate, ripe and delicious

TEMPRANILLO .................................................. 1₀₉₀ | 2₀₉₀ | 7₆₀₀
VINA ARDANZA RESERVA • 2₀₁₀ • RIOJA, SPAIN dark and structured, pronounced minerality, black fruits

ZINFANDEL .................................................. 1₃₉₀ | 2₅₉₀ | 8₉₀₀
TURLEY RINALDI • 2₀₁₈ • AMADOR COUNTY, CA available only every year until now!

RED BLEND .................................................. 1₀₉₀ | 2₀₉₀ | 7₆₀₀
HOURGLASS HG111 • 2₀₁₆ • NAPA VALLEY, CA one of the best red blends for the money tasted this year

RED BLEND .................................................. 1₀₉₀ | 2₀₉₀ | 7₆₀₀
CAIN CONCEPT 'BENCHLANDS' • 2₀₁₂ • NAPA VALLEY, CA wonderful richness, that epitomizes our ideals of Cabernet

BORDEAUX .................................................. 9₉₀ | 1₇₉₀ | 6₈₀₀
CHATEAU LIEBEN • 2₀₁₆ • BORDEAUX, FRANCE spicy aroma that continues on the palate with spicy freshness

CABERNET SAUVIGNON ................................... 1₇₉₀ | 3₄₉₀ | 1₃₂₀₀
JORDAN • 2₀₁₅ • ALEXANDER VALLEY, CA elegant, velvety richness, blackberries, chocolate, cassis

CABERNET SAUVIGNON ................................... 1₁₀₀ | 2₂₀₀ | 8₀₀₀
VON STRASSER • 2₀₁₆ • NAPA VALLEY, CA elegant, velvety richness, blackberries, chocolate, cassis

RED BOTTLE DEALS OF THE MONTH ............... 3₉₀₀

SUPER TUSCAN • ANTIMONI VILLA • 2₀₁₈ • TOSCANA

Blues

PROSECCO .................................................. 1₁₀₀ | 4₀₀₀
VILLA SAN GIACOMO • NV • ITALY fruity, delicious, exactly what you want in a Prosecco

SPARKLING .................................................. 1₃₀₀ | 4₉₀₀
MAISON MAGIQUE • NV • CREMET DE BURGUNDY méthode champenoise, dry, creamy and rich texture

White

WHITE BOTTLE DEALS OF THE MONTH ............... 3₉₀₀
SAUVIGNON BLANC • HOURGLASS • 2₀₁₉ • NAPA VALLEY, CA

SAUVIGNON BLANC ........................................... 1₂₀₀ | 4₄₀₀
BABICH • 2₀₁₈ • MARLBOROUGH, NEW ZEALAND full, ripe, softer style that is clean, fresh and tropical

PINOT GRIS .................................................. 1₀₀₀ | 3₈₀₀
ANNE AMIE • 2₀₁₈ • WILLAMETTE VALLEY, OR loaded with white peach & minerality

WHITE BLEND .................................................. 1₂₀₀ | 4₄₀₀
OVUM BIG SALT • 2₀₁₉ • ELKTON, OREGON a day at the beach in a glass

WHITE BLEND .................................................. 1₃₀₀ | 4₈₀₀
FESS PARKER • 2₀₁₈ • SANTA BARBARA, CA crisp and refreshing with notes of melon and citrus

CHENIN BLANC .................................................. 1₁₀₀ | 4₀₀₀
CHATEAU MON Contour • 2₀₁₈ • VOLOLAY, FRANCE are you a rose/garlic drinker? this is the next level with a sweetness you’ll love

HOUSE WHITE .................................................. ₈₀₀ | ₃₀₀₀
STOLLER UNGAKED • 2₀₁₈ • WILLAMETTE VALLEY, OR perfect expression and all the true characteristics of a chardonnay

CHARDONNAY .................................................. ₁₂₀₀ | ₄₄₀₀
BRAVUM • 2₀₁₈ • RUSSIAN RIVER VALLEY, CA all the butter and oak you want in an outstanding chardonnay

ROSE (PINOT NOIR) ........................................... ₁₄₀₀ | ₅₂₀₀
FLOWERS • 2₀₁₈ • SONOMA COAST, CA one of the best roses you’ll ever have for this price... ever

PINOT NOIR .................................................. 1₅₀₀ | ₅₈₀₀
BENTON LANE • 2₀₁₅ • WILLAMETTE VALLEY, OR if you love Oregon pinots, this is truly one of the best for the price

HOUSE RED .................................................. ₈₀₀ | ₃₀₀₀
YLLERA Y PEPE • 2₀₁₇ • RIBERA DEL DUERO, SPAIN berries & vanilla and soft in the mouth, with a silky, sweet & nice acidity

RED BLEND .................................................. ₁₅₀₀ | ₅₈₀₀
PAYCHOUT GOING FOR BROKE • 2₀₁₇ • PADES ROBLES, CA mixed berry flavors and an amazing balance of fruit, tannin, and acidity

SUPER TUSCAN .................................................. ₁₄₀₀ | ₄₈₀₀
FRESOBALDO • 2₀₁₇ • TOSCANA, ITALY intense aromas of blackberries and blackcurrants, pepper & cloves

CABERNET SAUVIGNON ..................................... ₁₄₀₀ | ₅₂₀₀
NADIA • 2₀₁₇ • SANTA BARBARA, CA ripe black fruit and sweet earth in the aromas and on the palate

Reds

References
The 2015 Cabernet Sauvignon One Point Five is a stunner made from 95% Cabernet Sauvignon and the rest other varietals. It is aged in 100% new oak, but you would never tell that given its richness of blackcurrant fruit, classic flowers and unsmoked cigar tobacco. The wine needs 3-4 years, "The palate has a velvety richness that coats the mouth in concentrated flavors of blackberries and cassis, laced with fine tannins from seamlessly integrated, new French oak. Petite Sirah provides the anchoring base notes of dark blue and black fruit, and Cabernet nuances these together with structural framing and elegant refinement."

The Cain Concept is the ripest, roundest, fullest wine in our collection. The 2012 is a vintage of wonderful ripeness, that epitomizes our ideals of Cabernet Sauvignon grown in the classic Benchlands of the Napa Valley. It displays the aromatic complexity, smooth entry, balanced mouthfeel and graceful finish, which are the signatures of the Cain style.

This crafty blend of the two estate vineyards works like a charm. It brings a toasty edge, from aging in 21% new French oak, ringing ripe berry and cherry fruit. As with all the Anne Amie wines, the estate-grown fruit is immaculate, ripe and delicious, and certainly warrants star billing in these bottles. This lovely wine should drink well at least into the mid-2020s — WS 92 pts.

A wine with elegance, refinement, and plenty of core. Its perfume of blackberries and black cherries mingles with a backdrop of subtle oak notes. The palate has a velvety richness that coats the mouth in concentrated flavors of blackberries and cascis, laced with fine tannins from seamlessly integrated, new French oak. Enticing flavors of chocolate, violets and dark fruits linger on the long finish. — WE 91 pts

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Dessert Wine

SAUTERNES  La Fleur d'Or  •  14
LBV PORT  Quinta do Portal  •  9
2011 VINTAGE PORT  Passagem  •  16

Coffee

LAKEHOUSE COFFEE  Chef's Blend  •  2.95
ESPRESSO  •  3.50
CAPPUCCINO  •  3.95
MIGHTY LEAF TEAS  •  3.95

CHOCOLATE CHUNK SKILLET COOKIE  •  10.95
vanilla bean ice cream, hot fudge

TRES LECHE CAKE  •  9.95
chantilly cream, fresh berries

LEMON MASCARPONE CHEESECAKE  •  8.95
blueberry compote, whipped cream

STRAWBERRY SHORTCAKE  •  9.95
sugar biscuit, clabber cream, macerated strawberries, strawberry-hibiscus reduction

CHOCOLATE PEANUT BUTTER PARFAIT  •  8.95
roasted banana ice cream, peanut brittle