

EVERY SUNDAY 10:00 *until* 3:00Executive Chef
JOHN FLAGELLOChef & Proprietor
DOUG TURBUSH

To Start

IRON SKILLET CORNBREAD 5⁹⁵
housemade jelly, whipped butter

COLD WATER OYSTERS* GF MKT
marinated celery mignonette,
lemon, cocktail

MARINATED OLIVES & FETA GF 6⁹⁵
citrus, olive oil

CRISPY CALAMARI 14⁹⁵
yuzu ginger emulsion, basil, lime salt

SHRIMP SAMBAL 12⁹⁵
scallion, cucumber

BABY FARM LETTUCES GF 10⁹⁵
gorgonzola, apples, spiced walnuts,
white balsamic vinaigrette

KEY LIME GRILLED CHICKEN BREAST +6.50

**FRESH-SQUEEZED
ORANGE JUICE**
4⁰⁰

GRAPEFRUIT JUICE • 4⁰⁰POMEGRANATE
GINGER ALE • 5⁰⁰BLENHEIM
GINGER ALE • 4⁰⁰SPRECHER
ROOT BEER • 4⁰⁰COKE BEVERAGES • 2⁹⁵SWEET TEA • 2⁹⁵COFFEE • 2⁹⁵ESPRESSO • 3⁵⁰CAPPUCCINO • 3⁹⁵MIGHTY LEAF
TEAS • 3⁵⁰

WHITE CORN GRIT FRITTERS 12⁹⁵

Award-Winning!

jalapeño pepper jelly, thomasville tomme

DEVILED EGGS GF 9⁹⁵

short smoked salmon, roasted jalapeño
cream, pickled onion, capers

CHICKPEA HUMMUS 10⁹⁵

halloumi, pomegranate, pepitas, za'atar, mint,
olive oil, H&F pita

PIMENTO CROSTINIS 9⁹⁵

benton's country ham, apples, arugula

BUTTERNUT SQUASH SOUP 7⁹⁵

maple creme fraiche, toasted pepitas

OMELETTES

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

EGG WHITES +2

**HOUSE SMOKED
HAM & SWISS** GF

11⁹⁵

caramelized onions

**SEASONAL
VEGETABLE** GF

11⁹⁵spinach, piquillos, sun-dried
tomato, goat cheese

CREOLE GF

12⁹⁵andouille, shrimp,
holy trinity, cheddar

Plates

HOUSE SMOKED BRISKET HASH* GF 16⁹⁵
roasted yukon gold potatoes, scallions, tomatoes,
mustard hollandaise, poached eggs

FARMER'S BREAKFAST* 13⁹⁵
two farm eggs any style, grits or breakfast potatoes,
bacon or sausage, toast or biscuit

STRAWBERRY MASCARPONE FRENCH TOAST 13⁹⁵
brioche, warm maple syrup, bacon or sausage

MARYLAND LUMP CRAB EGGS BENEDICT* 17⁹⁵
housemade canadian bacon, poached eggs,
hollandaise, english muffin

CARAMEL BANANA WAFFLE 12⁹⁵
spiced walnuts, whipped cream, powdered sugar, bacon or sausage

SMOKED SALMON & POTATO PANCAKES* 16⁹⁵
poached eggs, dill crème fraîche, asparagus, hollandaise

PAN ROASTED BLUE COD GF 16⁹⁵
roasted cauliflower, caramelized brussels sprouts,
thai herb vinaigrette

GULF SHRIMP & GRITS* GF 15⁹⁵
poached egg, cajun ham, white corn grits, shaved scallions

CHICKEN SCHNITZEL 16⁹⁵
miso mustard, arugula, oven dried tomatoes, parmesan

MERCHANT BURGER 15⁹⁵
caramelized onions, white cheddar, merc sauce, tomato,
fries or side salad

ADD FRIED EGG +2 • ADD SMOKED BACON +3

Sides

CARAMELIZED BRUSSELS SPROUTS
AND CAULIFLOWER • 8⁹⁵

BREAKFAST POTATOES • 3⁹⁵SMOKED BACON • 4⁹⁵BREAKFAST SAUSAGE • 3⁹⁵CHICKEN BLUEBERRY SAUSAGE • 4⁹⁵WHITE CORN CHEDDAR GRITS • 3⁹⁵SOURDOUGH OR 9 GRAIN TOAST • 2⁹⁵HOUSE BUTTERMILK BISCUIT • 2⁹⁵FRESH FRUIT • 3⁹⁵/5⁹⁵SIDE SALAD • 3⁰⁰HOUSE CUT FRIES • 5⁹⁵ASPARAGUS & HOLLANDAISE • 8⁹⁵

* 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.



@EATATSEED



Bar Manager & Mixologist
DAVID PEEK

Ask about our ongoing Weekly Wine Tasting Events and Wine, Beer & Cocktail Dinner series!

PRINTED 8/24/2019

BRUNCH COCKTAILS

11⁹⁵

SEED BLOODY MARY

Tito's Vodka, House-Made Bloody Mary Mix

MIMOSA

OJ, Sparkling Wine

WHITE PEACH BELLINI

White Peach Purée, Sparkling Wine

SEED FAVORITES

MULE ON DRAFT ... 12⁹⁵

Vodka, Ginger, Lime, Ginger Beer

WHEN AGAVE MET NORMANDY ... 12⁹⁵

Tequila, Calvados, Granny Smith Apple, Lemon, Salted Caramel, Bitter

BEN & CHERRIES ... 12⁹⁵

Gin, Carpano Antica, Cherry, Ruby Port, Lemon

WHAT ARE WE PEARING? ... 12⁹⁵

Rum, Watermelon, Spiced Pear, Pink Peppercorn, Lime

BEER & A SMOKE ... 11⁹⁵

Mezcal, Tequila, Poblano, Lime, Agave, Cilantro, Fresno Tincture, Bitters, Pilsner

HORSE'S NECK WITH A KICK ... 13⁹⁵

Bourbon, Ginger, Lemon, Ginger Ale, Bitters

CLOSING ARGUMENTS ... 12⁹⁵

Gin, Green Chartreuse, Lemon, Strawberry

PEACH FUZZ ... 11⁹⁵

Rye, Bergamot, Peach, Vanilla, Mint, Lemon e

BANANA HAMMOCK ... 11⁹⁵

Rum, Amaro, Banana, Bitters

VIEUX CARRE ... 12⁹⁵

High West Double Rye, Cognac, Punt-e-Mes, Benedictine, Bitters

LOCAL BREWS

CREATURE COMFORTS 'BIBO'	6 ⁵⁰
German Style Pilsner	
Athens, GA • 4.9%	
THREE TAVERNS 'RAPTUROUS'	7 ⁰⁰
Raspberry Sour Ale	
Atlanta, Ga • 5.0%	
GATE CITY 'COPPERHEAD'	6 ⁰⁰
American Amber Ale	
Roswell, GA • 5.2%	
ARCHES 'SOUTHSIDE LAGER'	6 ⁵⁰
American Lager	
Atlanta, GA • 5.4%	
SWEETWATER '420'	5 ⁵⁰
Pale Ale	
Atlanta, GA • 5.4%	
TREEHORN BRUT	7 ⁰⁰
Dry Cider	
Marietta, GA • 5.9%	
MONDAY NIGHT BREWING 'DRAFTY KILT'	6 ⁵⁰
Scotch Ale	
Atlanta, GA • 7.2%	
TERRAPIN 'HOPSECUTIONER'	6 ⁷⁵
American IPA	
Athens, GA • 7.3%	
BURNT HICKORY 'BIG SHANTY'	9 ⁰⁰
American Imperial Stout	
Kennesaw, GA • 9.0%	
REFORMATION 'JUDE'	6 ⁷⁵
Belgian-Style Tripel	
Woodstock, GA • 9.2%	
ORPHEUS 'TRANSMIGRATION OF SOULS'	8 ⁰⁰
American Imperial IPA	
Atlanta, GA • 10.0%	

DRAFT BEER

FROM THE EARTH 'GOLDEN SPIRAL'	6 ⁵⁰
Blonde Ale	
Roswell, GA • 5.1%	
WEIHENSTEPHANER	7 ⁵⁰
Hefeweissbier	
Germany • 5.4%	
SCOFFLAW 'DIRTY BEACHES'	8 ⁰⁰
American Pale Wheat	
Atlanta, GA • 6.3%	
CREATURE COMFORTS 'TROPICALIA'	7 ⁰⁰
American IPA	
Athens, GA • 6.6%	
GATE CITY 'CITRAS MAXIMUS'	8 ⁰⁰
India Pale Lager	
Roswell, GA • 5.5%	
UNIBROUE 'LA FIN DU MONDE'	9 ⁰⁰
Belgium Style Tripel	
Quebec, Canada • 9.0%	