

TO START

**DUCK FAT
TATER TOTS**
spicy ranch
creole honey mustard
smoked ketchup
half...6
full...11

BAKED PIMENTO CHEESE ooey, gooey, cheesy yumminess9
DOUBLE DEVILED EGGS ham, pop's sweet and spicy pickles7
FRIED GREEN TOMATOES house-made pimento cheese, sweet red pepper jam.....11
SMOKED WINGS bbq rubbed, buffalo, blue cheese, bbq sauce.....12
SPINACH ARTICHOKE DIP the classic, melba toast.....10

SOUP & SALADS

add to any salad: rotisserie chicken 5, salmon 7

SEASONAL SOUP ask your server.....7
TOMATO BISQUE classic tomato7
SIMPLE MIXED GREENS tomato, cucumber, radish, lemon garlic vinaigrette.....9
ICEBERG WEDGE bacon, smoked tomato jam, cracker crumb, blue cheese dressing.....9
NASHVILLE CAESAR* romaine, shaved parmesan, buttermilk caesar, cornbread croutons12
CHOPPED seasonal vegetables, feta, kalamata olives, lemon garlic vinaigrette.....12
ARUGULA SALAD* grilled salmon, sunflower seeds, dried cranberries, goat cheese, balsamic vinaigrette.....15
STEAK SALAD* mixed greens, blue cheese, pickled red onion, cherry tomatoes, red wine vinaigrette16
CLASSIC COBB rotisserie chicken, bacon, avocado, egg, tomato, scallion, blue cheese, red wine vinaigrette15
TUNA SASHIMI* sushi-grade tuna, napa cabbage, carrots, wonton crisps, ginger miso vinaigrette.....17

SANDWICHES

choice of fries, house made chips or sweet potato fries

SOUP & SAMMY local cheeses, crispy bacon, tomato bisque, chips.....12
DOUBLE CHEESEBURGER* 3oz beef patties, american cheese, lettuce, tomato, onion, secret sauce.....13
CHICKEN SANDWICH white cheddar, bacon, arugula, tomato, avocado, spicy ranch.....14
BLACK BEAN BURGER goat cheese, lettuce, tomato, cucumber, pickled red onion, lemon garlic aioli.....14
GRILLED SALMON B.L.T.* sustainable salmon, bacon, lettuce, tomato, basil mayo.....15
BBQ PULLED PORK smothered pork, pop's sweet pickles, fried onion strings.....14
TURKEY CLUB roasted turkey breast, bacon, swiss, lettuce, tomato, basil aioli14
FRENCH DIP horseradish cream, smoked onions, swiss cheese, au jus, hoagie14
CORNMEAL-DUSTED MARKET FISH* lettuce, tomato, pickle, onionMKT

PLATES

MAC N' CHEESE local cheeses, toasted panko | *add bacon +2 pulled pork +3 rotisserie chicken +5*.....16
LINGUINE POMODORO crushed tomatoes, basil, parmesan, olive oil | *add spicy beef meatball +4*15
CRAWFISH GUMBO fried okra, andouille, bay laurel rice.....18
JOHNNY CASH'S CHILI hot buttered cornbread, cheddar cheese, buttermilk cream, scallion.....15

ROTISSERIE CHICKEN

lemon scented green beans, herbs
roasted fingerlings

half...19

FROM THE GRILL

12OZ NY STRIP* smashed yukons, mushroom pan sauce, herbs28
BONE-IN PORK CHOP* smashed yukons, peach bourbon chutney, basil.....22
FLAT IRON STEAK* broccoli, smashed yukons, brandy cream sauce.....23
SALMON* seasonal succotash, herbed aioli24

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

STRATEGIC HOSPITALITY SINGLE BARREL COCKTAILS

One of our favorite things to do at Strategic Hospitality is visit distilleries. Our staff will observe their production methods, taste through product and select our own single barrel of spirit. Each individual barrel is like its own ecosystem and no two barrels taste the same. Although the spirit may be made from the exact same recipe, the way the spirit matures in each barrel is unique. We take trips to some of our favorite distilleries and select unique barrels to share with you. Please try them in a cocktail or try them on their own. We hope you enjoy our selections and appreciate the world of distilled spirits as much as we do.

AN IMPROVED WHISKEY SOUR

old forester "SH" single barrel, lemon, maraschino, egg white, absinthe, bitters ...15

MANHATTAN

weller antique 107 "SH" single barrel cocchi torino, angostura bitters, orange bitters ...15

BOULEVARDIER

maker's mark "SH" private select barrel, sweet vermouth, campari ...15

BEER LIST

LOCALLY BREWED5.50

yazoo gerst amber, hap & harry's, yazoo hefeweizen, jackalope thunder ann pale ale, yazoo hop perfect, jackalope rompo red ale, blackstone st. charles porter bearded iris rotating ipa7

CRAFT6

brooklyn lager, green man ESB, sweetwater ipa, good people brown ale, sam adams boston lager, tiny bomb american pilsner, unbroue à toute le monde

MACRO

amstel lite, corona, stella 6
bud light, miller light, coors light, mich ultra, budweiser, yuengling, buckler non-alcoholic..... 4.50

HIGH GRAVITY

oskar blues old chub..... 7
old rasputin imperial stout 9

GLUTEN FREE

crispin brut apple cider..... 7

FOR SWIGGIN'

BROADWAY BRAMBLE13
prairie vodka, lemon, st. george raspberry liqueur

SIXTY-FIFTEEN13
prairie vodka, st-germain, grapefruit, lemon, sparkling wine

PIMM'S CUP13
pimm's #1, pennington strawberry rye, lime, cucumber, mint, soda water

TENNESSEE MOJITO13
prichard's peach & mango rum, lime, mint

AMARETTO SOUR13
lazzaroni amaretto, cumberland cask barrel cut whiskey, lemon, egg white

BLINKER13
dickel rye whiskey, st. george raspberry liqueur, grapefruit, lemon

PINK LADY13
laird's applejack, bombay sapphire east, lemon, grenadine, egg white

HEMINGWAY DAIQUIRI13
prichard's fine rum, luxardo maraschino, grapefruit, lime

SORGHUM SOUR13
jack daniel's, lemon, sorghum, angostura

WHITE RUSSIAN13
corsair vanilla bean vodka, whisper creek tennessee sipping cream, luxardo espresso

CORSAIR REVIVER #213
corsair barrel aged gin, lillet blonde, pierre ferrand dry curacao, lemon, corsair red absinthe

FOR SIPPIN'

ROUGHIN' IT OLD FASHIONED13
chattanooga reserve whiskey, smoked honey, sassafras & sorghum bitters

VIEUX CARRE13
dickel rye, copper & kings brandy, carpano antica, bénédictine

NO SLEEP TILL BROOKLYN13
corsair ryemaggedon whiskey, punt e mes, luxardo espresso

REELFOOT MANHATTAN13
cumberland cask barrel cut whiskey, carpano antica, dolin dry, laphroaig

NEGRONI13
bombay sapphire east, campari, carpano antica

VESPER MARTINI13
corsair gin, prairie vodka, lillet blanc, fee brothers orange bitters

BUCKS

MOSCOW MULE13
prairie vodka, lime, ginger

GIN GIN MULE13
corsair gin, lime, ginger, mint

DARK AND STORMY13
gosling's black seal rum, ginger, lime

EL DIABLO13
el jimador reposado tequila, lemon, ginger, crème de cassis

TENNESSEE BUCK13
george dickel no. 12, lemon, ginger

DRINKS

REFRESHMENT2.50
coca-cola classic
diet coke
sprite
barg's root beer
dr. pepper
lemonade
sweet tea
iced tea
coffee
- free refills -

BOTTLES 5
voss sparkling
voss still

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