

Home & Hearth

STARTERS

Soup Of The Day 6.75

Onion Soup 8.00

with baked mozzarella & ale bread crouton

Onion Rings 10.00

beer-battered onion rings

Kobe Beef Sliders* 16.50

with cheddar, caramelized onions & smoked aioli

Jalapeño Poppers 11.00

stuffed with cheddar cheese served with raspberry inferno sauce

Spicy Chicken Fingers 13.50

with buffalo sauce & blue cheese

Shrimp Cocktail 19.00

chilled gulf shrimp with horseradish-spiked cocktail sauce

Combo Platter 23.00

portion of jalapeno poppers, calamari & chicken fingers

Cremini Mushrooms Quesadilla 16.00

with pepper jack cheese, lemon cilantro aioli & chipotle sour cream

Potato Skins 11.00

filled with cheddar cheese & bacon

Chicken Fingers 13.50

with grain mustard sauce

Vegetable Samosas 12.00

with tamarind chutney

Cheese Sticks 11.00

with marinara sauce

Buffalo Wings 11.50

with blue cheese dressing

Crispy Calamari 13.50

with tabasco aioli & marinara sauce

BURGERS

The Pound & Pence Burger* 15.50

10 oz Certified Angus Beef steak burger with cottage fries

Merchant's Signature Burger* 18.50

10 oz Certified Angus Beef steak burger, provolone, smokey bbq sauce, applewood bacon, caramelized onions, crispy onion strings & cottage fries

Turkey Burger 16.50

with cottage fries & served on seven grain bun

London Burger* 19.50

10oz Certified Angus Beef with Fullers beer, onions, thyme, cumin, gouda cheese, caramelized onions & wild mushrooms

Baja Burger* 19.50

10oz Certified Angus Beef with roasted poblano peppers, onions, pepper jack cheese, jalapeno & fresh guacamole

❖ **Add any of the following 1.00 each**
sautéed mushrooms, bacon, cheddar, swiss, blue cheese or caramelized onions

SALADS

Sautéed Spinach Salad 13.00

with baked goat cheese, oven-dried tomatoes & port wine dressing

Caesar Salad 14.00

with parmigiano croutons

Cobb Salad 17.00

mixed greens, avocado, grape tomatoes, applewood bacon, hard-boiled eggs & blue cheese

❖ Add grilled chicken 4.00

❖ Add seared tuna* 8.00

❖ Add grilled shrimp 7.00

Chicken Paillard 17.00

with mixed greens, tomatoes & red wine vinaigrette

Niçoise Salad* 24.00

with grilled tuna, baby lettuce, new potatoes, green beans, red onions, hard-boiled egg, vine-ripe tomatoes & kalamata olives

Curried Chicken Salad 17.00

with sultanas, avocado & granny smith apples

Roasted Beets Salad 14.75

with goat cheese, candied pecans, mixed greens & honey champagne vinaigrette

Hearts of Palm & Tomato Salad 14.50

with marinated roma tomatoes, baby mixed greens & grain mustard lemon dressing

SANDWICHES

Grilled Steak Sandwich* 19.50

with wild mushrooms, watercress, tomatoes, horseradish sauce & cottage fries

Grilled Tuna Sandwich* 19.50

with wasabi mayo, avocado, cucumber, watercress, vine-ripe tomatoes, pickled ginger & cottage fries

Gravlax Sandwich* 17.00

thin-sliced salmon with tartar sauce, avocado, applewood bacon, romaine lettuce served on seven grain toast

Grilled Vegetable Sandwich 16.00

with herb-goat cheese & mixed greens served on ciabatta bread

Grilled Chicken Sandwich 17.00

with red wine shallot marmalade, avocado, applewood bacon, tomatoes, blue cheese dressing & cottage fries

Reuben Sandwich 17.00

with swiss cheese, sauerkraut russian dressing & cottage fries

Lobster Club 24.50

with applewood bacon, avocado, basil mayo, tomatoes & mixed greens served on seven grain toast

Buffalo Chicken Wrap 17.50

Crispy & breaded chicken fingers with lettuce, tomatoes, avocado, ranch dressing & hot sauce

18% gratuity added to parties of 5 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAIN COURSES

Whole Wheat Penne 19.50

with grilled chicken, broccoli, mushrooms & rustic tomato sauce

Bangers & Mash 19.50

traditional english breakfast sausage with homemade mashed potatoes

Fish & Chips 19.50

with tartar sauce & malt vinegar

Chicken Pot Pie 21.00

flaky pie crust filled with potatoes, garden vegetables & roast chicken

Guinness Shrimp 21.00

with our chips & tartar sauce

Lunch Combo* 18.00

soup, half-sandwich & soda

English Beef Stew 19.25

with potatoes, baby carrots & toasted bread

Indian Chicken Curry 22.50

chicken tikka masala over basmati rice & julienned vegetables

Shepherd's Pie 19.50

seasoned ground lamb baked under a layer of creamy whipped potatoes

Sesame-Crusted Tuna Steak* 29.75

with seasonal vegetables, crispy rice noodles & ginger oyster sauce

Roasted Boneless Chicken 19.50

with sautéed haricot verts, garlic mashed potatoes & roasted poblano shallot gravy

Simply Grilled Salmon* 23.50

with asparagus, chipotle mashed potato & sweet chili sauce

Pepper-Crusted Sirloin Steak* 29.75

with mushrooms, sautéed spinach, chili wedge fries & whiskey demi-glaze

SIDES 6.00

❖ **Sautéed Spinach**

❖ **Julienned Spring Vegetables**

❖ **Cottage Fries**

❖ **Broccoli**

❖ **Asparagus**

❖ **Baked Potato**

❖ Add Cheese 1.00

❖ Add Bacon 1.00

AFTERS

Häagen-dazs Ice Cream & Sorbet 6.00

Chocolate Mousse 8.00

Mango Guava Cheesecake 8.00

Salted Caramel Vanilla Crunch Cake 8.00

Homemade Bread Pudding 8.00

Ph: 212 716 1141

Good Eating Reserves Good Drinking

SPARKLING

Glass/Bottle

Prosecco 10/38
Presto, Brut
Veneto, Italy

WHITE WINE

Pinot Grigio 10/38
Stemmari
Sicily, Italy

Chardonnay 12/44
Charles Krug
Napa Valley, California

Riesling 10/38
Anew
Columbia Valley, WA

Sauvignon Blanc 10/38
Hay Maker
Marlborough, New Zealand

Rosé 12/44
Gérard Bertrand
Languedoc, France

RED WINE

10/38
Glass/Bottle

Cabernet
Carmen Gran Reserva
Alto Maipo, Chile

Merlot 10/38
Skyfall
Columbia Valley, WA

Malbec 12/44
Luigi Bosca
Mendoza, Argentina

Pinot Noir 10/38
Seaglass
Santa Barbara, California

Chianti 12/42
Querceto
Tuscany, Italy

Côtes du Rhône 12/42
Jean-Luc Colombo
Rhône, France

IMPERIAL PINTS 20oz

Goose Island IPA 9
Shock Top 9
Founders Centennial IPA 9
Abita Light 9
Guinness 9
Boddingtons 9
Stella Artois 9
Old Speckled Hen 9
London Porter - Fullers 9
London Pride - Fullers 9
ESB-Fullers 9
Sam Adams 9



BOTTLES

Amstel Light 7
Budlight 6
Budweiser 6
Corona 7
Duvel 10
Erdinger NA 7
Heineken 7
Heineken Light 7
Hoe Gaarden 7
Innis & Gunn Original 9
Innis & Gunn Rum 9
Magners 7
Michelob Ultra 6
Negra Modelo 7
Leffe Blonde 7
Red Stripe 7
Grolsch 16oz 8
Samuel Smith Oatmeal 8
Samuel Smith Organic Lager 8
Samuel Smith Nut Brown 8
Samuel Smith Taddy Porter 8



SHANDYS 12

Squirrel's Nut

White Ale, Frangelico, Lemon

Berry the Lead

White Ale, Raspberry, Orange

Appalachian

Fuller's London Pride, Apple Cider, Lemon

The King & IPA

IPA, King's Ginger, Lemon

There's Always Money in the Banana Stand

Guinness, Banane de Bresil, Lemon

COCKTAILS 14

Mayflower

Maid of the Meadow Vodka, Wildower Honey Shrub, Yellow Chartreuse, Citrus, Dandelion & Aromatic Bitters

Pimmacle Plummet

Greenhook Ginsmith Beach Plum Gin, Pimms #1 Cup, King's Ginger, Lime, Sparkling Wine, Aromatic Bitters

Rum Hummer

El Dorado 8 Year Rum, Hum Botanical, Jerk Pineapple, Lime, Jamaican Jerk Bitters

Brexitstential Crisis

Oro de Lidia Reposado Tequila, Banane de Bresil, Cream Sherry, Curacao, Lemon, Hellre

French Antiques

Gilles Brisson Cognac, Elderower, Citrus, Aromatic Bitters, Atomized Ardbeg

An Historic

Rittenhouse Bonded Rye, Lemorton Calvados, Cynar, Amaro Montenegro

CLASSICS 14

Moscow Mule

Purity Vodka, Crabbie's Hard Ginger Beer, Lime

Vesper

Three Parts Gin, One Part Vodka, Half Part Lillet

Pimm's Cup

Pimm's No. 1 Cup, English Lemonade, Ginger, Cucumber

Dark & Stormy

Dark Rum, Crabbie's Hard Ginger Beer, Lime

Rusty Nail

Ballentine's & Drambuie

Old Fashioned

Rye, Demerara, Aromatic Bitters, Orange

BEVERAGES

Sodas 3.5 Espresso 4.5
Lemonade 3.5 Cappuccino 5
Juices 3.5 Selection of Fine
Coffee 4 English Teas 4
Iced Coffee 4 Iced Tea 4
Hot Chocolate 4