

Please order at the bar or from your table's QR code

All to-go food items +\$1 each

Our kitchen is **VERY SMALL**. Items come out as they are ready, not always all together. Thank you for your patience and understanding!

(GF) = Items can be made gluten free if requested

All items are vegetarian

Appetizers, Salads and Bowls

A Snack \$3 Have some Goldfish for a trip down nostalgia lane.

Tomato Basil Soup (V, GF) \$6 House-made, served with crackers.

Greek Salad (V, GF)

Mixed greens, cucumbers, red onion, tomatoes, Kalamata olives, and feta, tossed in our Greek dressing.

Spring Salad (V, GF)

Mixed greens, diced apples, gorgonzola, and candied pecans, tossed in our champagne vinaigrette dressing.

The Taco Salad (V)

Black pepper infused greens, black beans, mexican cheeses, bell peppers, onion, tomatoes, tortilla chippers, topped with vegetarian chorizo and our house-made crema.

Harmony Bowl (V, GF)

Quinoa, mixed greens, chickpeas, cucumbers, bell peppers, red onion, avocado topped with pumpkin seeds, dried cranberries, and our tahini dressing.

Blue Hen Bowl (V, GF)

Quinoa, mixed greens, chickpeas, cucumber, red onion, tomatoes and fresh blueberries topped with crumbled feta, candied pecans, and our blueberrybalsamic vinaigrette.

(v) = Items can be made vegan if requested

Tzatziki and Hummus (GF) \$13 Hummus drizzled with olive oil, tzatziki, stuffed grape leaves, fresh sliced veggies,

and warm pita and kalamata olives.

Cheese Plate (GF)

\$13

A selection of three cheeses, artisanal crackers, fresh fruit, hot pepper jam, mustard and candied pecans.

Bavarian Pretzels

\$14

Five lightly salted pretzel sticks served with cheese sauce and hot honey mustard using local Ft. Casimir honey.

Nachos (GF)

\$12

\$12

\$13

\$13

Corn tortilla chips, mexican melting cheeses, black beans, topped with salsa, housemade lime crema, cotija, and pickled jalapenos.

Meatballs n' Garlic Toast** (V) \$13 Vegetarian meatballs in a zesty red sauce, baked with mozzarella and topped with parmesan, served with garlic toast.

**item is baked and requires a longer cook time

Spicy 4-cheese Mac**

Cavatappi noodles in a spicy chipolte four cheese sauce, vegetarian chorizo topped with toasted breadcrumbs. Yum Yum! **item is baked and requires a longer cook time

Desserts - \$7

Classic Carrot Cake

Pistachio Ricotta Cake served with Luxardo cherries

Chocolate Lava Cake topped with ice cream and caramel!

All sandwiches are served with kettle chips. Add a 4oz tomato soup dunker for \$1. SIDE SUBS +\$2: Tomato soup or fruit or side salad with champagne vinaigrette and tomatoes

Vegan Egg Salad Sandwich (V) \$12 House-made tofu "egg" salad. Back by popular demand. Served on vegan brioche topped with greens and paprika!

The Burger (V)

An Impossible burger patty, served on a brioche bun with a parmesan crisp, red onion, greens and black pepper aioli.

Pulled-Oat "Pork" Sandwich (V) Pulled oat pork, house-made slaw infused

with habanero, mango, and cilantro topped with red onion, Sweet Baby Rays bbq sauce and vegan mayo served on vegan brioche.

Classic Grilled Cheese (V) \$12

A blend of cheddar and swiss served on crisp Le Bus sourdough. Like it spicy? Add pickled jalapenos!

Merc Melt (V)

Vegetarian pastrami, Swiss cheese, kraut, and house-made Russian dressing served on crisp Le Bus sourdough.

The Gyro

\$13

Thin-sliced vegetarian gyro meat, tzatziki, cucumbers, feta, tomatoes, red onion, mixed greens, wrapped in pita.



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Drinking Hour: Wed-Fri 3pm-6pm Small bites and drink specials!

COCKTAILS WINE

Espresso Martini Espresso, vanilla vodka, Kahlua, served u	\$12 p.	Glass/Bottle S Pinot Noir Cabernet	\$9 / \$30 Chardonnay Sauvignon Blanc
The Old Fashioned Bourbon, simple syrup, Angostura bitters a Luxardo cherry served over a big cube		Rose Prosecco	Pinot Grigio
Our Corpse Reviver #2 Gin, Italicus bergamot liqueur, orange liq lemon, absinthe, served up.	\$12 queur,	BEER/CIDER* Rotating Local IPA (usually hazy) \$7	
Merc-urita \$12 Blanco Tequila, passionfruit, habanero infused simple, fresh lime juice, orange liqueur, chili		Nice and hoppy, sometimes Rotating Local Lager Crisp and refreshing - 16oz	s juicy - 16oz can \$7
lime salted rim. Hummingbird Sour Aged rum, lemon, lime, Angostura bitters	\$12	2SP Up and Out Hazy IPA - 12 oz can	\$5 \$5
orgeat, served over a big cube.		Troegs Perpetual Crisp American IPA - 12oz co	
Plum Alley Mule Titos vodka, St. George Spiced Pear Lique	\$11 eur,	Allagash White Belgian Wheat Ale - 16oz co	
fresh lemon, Goslings ginger beer. The Tipsy Reindeer	\$11	Warsteiner German Pilsener - 12oz can	\$5
Bourbon, fresh lime, grapefruit, cranberry topped with Goslings ginger beer.	' ,	Samuel Smith's Nut Br Nut Brown Ale - 12oz bottle	own \$5
The Boulevardier Bourbon, Casals Vermouth, Campari, ove	\$12 er a	Guinness Nitro Stout - 14.9oz can	\$6
big cube. Dalby Sidecar \$12		Paulaner Grapefruit Ra Perfect for summer! - 16.90:	
Brandy, spiced pear liqueur, fresh lemon, sugar rim. Yummy McYum Yums!		Topochico Hard Seltze Strawberry Guava - 12oz cai	
The Irish Coffee Jameson irish whiskey, sugar, Little Goat		Long Drink Carbonated Finnish citrus g	\$6 Jin drink - 12oz can
coffee and whipped cream! Come warn	-	Samuel Smith's Cider	\$6
Mimosa Choose your flavor: Orange, Pineapple, Cranberry, Grapefruit	\$9 t!	Sparkling Pear Cider - 12oz l Rotating N/A Beer Guinness, Heineken, Sam Ac	\$5/\$6
<u>_</u>	Non-Alc	coholic *Sorry, no refills o	n juice or soda.
Hoppy Refresher	\$5	Iced tea	 \$3
Citrusy, hoppy, carbonated beverage (0 Juices (sorry, no refills)	% abv) \$3	Iced tea w/one refill (fo	or here only) \$4
Apple, Orange, Cranberry, Lemonade, Grapefruit, Pineapple	ΨΟ	Sodas (sorry, no refills) Coke, Diet Coke, Sprite, Ging) \$3 er Beer

<u>Little Goat Coffee Roasters</u>

Flavor adds +.50: vanilla, lavender, caramel, hazelnut, peppermint, mocha, sugar-free vanilla, ask for seasonals!!

Milk: whole, skim, oat +.50

	<u>Milk.</u> Wildle, Skii	MIIK. WHOIE, SKITT, OUL 1.30		
Drip Coffee for here (12oz)	\$3	Latte	\$4.50/\$5.50	
Drip Coffee for here (w/one refil	I) \$4	Steamed & frothed milk with espresso		
Iced Coffee (16oz)	\$3	La La Land	\$5/\$6	
Iced Coffee (20oz togo cup only) \$4	A wonderfully delicate oat milk latte with lavender and vanilla to carry you through.		
A shot in the dark 16oz cup of coffee amped up with espre	\$5 esso	The Dirty Chai A chai latte with a shot of espresso!!!	\$6/\$7	
Espresso	\$3	Christmas in a cup	\$5/\$6	
Cappuccino	\$4	Yummy peppermint/mocha latte!!!		
Mostly frothed milk with espresso Latte Steamed & frothed milk with espresso	\$4.50/\$5.50	Happy fall y'all! Pumpkin-caramel breve latte!	\$5/\$6	