

## GRAZE

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<p><b>CALAMARI + CO.</b> <span style="float: right;">20</span> Fritto misto style, calamari, clams, prawns, zucchini petals. Yuzu aoli   spicy sugo</p> <p><b>BRAISED SHORTRIB TOAST</b> <span style="float: right;">22</span> Homemade focaccia, buttermilk ricotta, white fox salt, herbed evoo, braised shortrib, jus, chili honey drizzle</p> <p><b>TUNA TARTARE</b> <span style="float: right;">18</span> Fresh yellowfin tuna, citrus, radish dimes, herbed crumb. SDT aioli   dijon   caper dill sauce</p> <p><b>LOBSTER BAOS</b> <span style="float: right;">25</span> Local lobster, handmade bao buns, chilies, old bay sauce, garlic dill leche</p> <p><b>PORK BELLY BAOS</b> <span style="float: right;">25</span> Slow seared pork belly, handmade bao buns, kimchee slaw, miso sesame drip</p> <p><b>LES FRITES</b> <span style="float: right;">14</span> Loaded fries, handcut, signature spice, 4-cheese mornay smother, concasé, chives, Mojave sauce, pickled onion</p> <p><b>SCALLOPS</b> <span style="float: right;">17</span> Digby, ginger lemon parsnip, white wine pan jus, shaved fennel, arugula, chicharrones</p> <p><b>TMS WINGS</b> <span style="float: right;">21</span> Bourbon + Blues   smoked bourbon bbq glaze, dill crema, blue cheese Honey + Parm   house honey garlic, creamy cardini, sesame</p>	<p><b>OYSTERS   ROCKEFELLER</b> <span style="float: right;">3.5   4.5</span> Rotating market oysters fresh horseradish   homemade cocktail sauce   mignonette</p> <p><b>BIRRIA TACOS</b> <span style="float: right;">18</span> Beef chuck slow roast, handmade corn tortilla, Oaxaca cheese, onion, cilantro, lime to taste, birria consomé</p> <p><b>MUSSELS CHORIZO</b> <span style="float: right;">16</span> Local mussels, fennel chorizo, san marzano, white wine whisper, shallot sauté, garden herbs, cream splash, homemade focaccia</p> <p><b>SUNDAY MEATBALL</b> <span style="float: right;">17</span> 8oz TMS meatball, tenderized nonna style, Sunday sauce, pancetta, parmesan béchamel, fresh basil</p> <p><b>KALE + CRAB</b> <span style="float: right;">20</span> Warm kale, crab + 3 cheese fonduta. Jonah crab, spinach, kale, chives. Gruyère, fontina + feta melt, homemade sfingi to dip</p> <p><b>MASALA ROAST SOUP</b> <span style="float: right;">16</span> Blistered tomato curry bisque, vidalia, coconut crema, beet hay, painted with red cabbage, carrot + turmeric</p> <p><b>THE O STACK</b> <span style="float: right;">14</span> The Mercantile OG. Classic onion ring stack, signature spice blend, green goddess sauce, garlic parm dip</p>
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## SALADS

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<p><b>GREEN + GRAIN</b> <span style="float: right;">16</span> Spring greens, quinoa, green goddess dressing, cucumber ribbons, radish dimes, feta cheese crumble</p> <p><b>BOSTON CAESAR</b> <span style="float: right;">15</span> Boston lettuce, cardini caesar dressing, lemon zest, popped chickpea, crispy pork belly, shaved parmigiano</p>	<p><b>BEET + ARUGULA</b> <span style="float: right;">16.5</span> Golden + red beets, arugula, yogurt dijon, white balsamic, roasted granny smith's, goat cheese beads</p> <p><b>ELOTÉS</b> <span style="float: right;">18</span> Charred romaine, guajillo chili dressing, del rey crema, scorched corn salsa, avocado, cotija cheese</p>
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## MAINS

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<b>CRACKLING DUCK</b>	36	<b>MISO HALIBUT</b>	35
Tenderized muscovy duck, hazelnut brittle crust, portobello cap roast, endive confit, pomme purée, red wine jus		Local halibut, miso honey lager reduction, bok choy crisp, baby turnip, cauliflower couscous	
<b>CHICKEN TANDOORI</b>	27	<b>LAMB TAGINE</b>	40
Supreme cut, herbed basmati, cucumber radish cream mélange, mango chutney, homemade chapati		Braised lamb shank, moroccan spice blend, Mediterranean succotash, herbed raita, almond crunch, pomegranate	
<b>DRY AGED STRIPLOIN</b>	54	<b>TROUT VERDE</b>	25
Blue Dot Reserve 8oz Striploin, duck fat pave, broccolini, heirloom carrots, house jus, garlic confit butter		Pan seared steelhead trout, crispy skin, sugo verde, spring peas, leek + asparagus roast	
<b>PRESS BURGER</b>	21	<b>CHICKEN FRIED</b>	22
Ground chuck double patties, smashed, aged cheddar, grilled onion, shrettuce, smash sauce, brioche bun, frites		Buttermilk chicken sandwich, crispy fried, signature spice blend, creamy dill sauce, chili honey butter, rich slaw, frites	
<b>SCHNITZEL AUBERGINE</b>	19	<b>PORTOBELLO STEAK</b>	19
Vegan inclusive, eggplant fry, cucumber + watermelon radish salad, lemon vinaigrette, charred fennel, tomato chutney		Vegan inclusive, balsamic garlic marinated portobello roast, almond crumble, mushroom jus, smoked primavera medley	

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## PASTAS

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<b>PESTO GNOCCHI</b>	28	<b>MAFALDE A LA FUNGHI</b>	24
Homemade gnocchi, asparagus, artichoke petals, spring peas, pesto a la creme, roasted leek fresh basil, ricotta		Mafalde, mushroom miscela, pancetta, aged balsamic cream, grand padano crumble, walnut parmigiano	
<b>SALSICCIA RIGATONI</b>	24	<b>RISOTTO ALLA SCOGLIO</b>	30
Blistered campari tomato, broccolini, house made fennel chili sausage, aglio olio		Lobster bisque risotto, mascarpone fold, herbed evoo, mussels, prawns, local scallops	

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## SIDES

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<b>TRUFFLE PARM FRITES</b>	14	<b>THE CLASSIC CAESAR</b>	8
Yukon golden fries, truffle oil, grated parm		Romaine, caesar dressing, parm, homemade croutons	
<b>WARM POTATO MÉLANGE</b>	12	<b>CHARRED BRUSSEL SPROUTS</b>	8
Fingerling, garlic dijon crema, pancetta, chives		Maple butter, white pepper, garlic confit aioli	
<b>ASPARAGUS GRATIN</b>	6	<b>BROCCOLINI</b>	6
Grilled asparagus, molica, grana padano		Butter braised broccolini, peperoncino	

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COCKTAILS

SHAKE

**CUNNING FAMILIAR** 17  
Tanqueray, strawberry rhubarb, lemon, spanked basil, bubbles

**JAPANESE DENIM** 17  
Toki whiskey, apricot brandy, creme de cassis, fresh blackberries, lemon, egg white

**POISON IVY LEAGUE** 18  
Ketel One vodka, green chartreuse, gunpowder green tea lemon, absinthe whisper, ginger bitters, egg white

**RATHER PROPER** 17  
Tanqueray, Pimm's, Mezcal, pineapple roast, sage extract fresh lemon, Himalayan dust

**ROSA + AMARO** 17  
Amber rum, Aperol, Amaro Nonino, grapefruit zest, fresh lime, rhubarb bitters

**DEAL CLOSER** 17  
Tequila, Campari, fresh grapefruit, lime, jalapeno

**TMS ESPRESSO MARTINI** 18  
Espresso, vodka, Frangelico, Galliano drip, Kahlua

STIR

**CURB APPEAL** 17  
Tanqueray, blackcurrant royale, vodka vanille, Lillet, orange bitters, basil oil

**DEVIL MAY CARE** 17  
Tequila reposado, ancho, Aperol, blood orange, honey ginger

**CREATURE COMFORT** 17  
Amber rum, Amaro Nonino, B & B, black walnut bitters

DRAUGHT BEER

MERCANTILE SOCIAL ALE  
BRETON 7 YEARS PALE ALE  
BRETON CRAZY ANGUS IPA  
BRETON REDCOAT

HELL BAY DARK CREAM ALE  
2 CROWS POLLYANNA  
GUINNESS STOUT  
10/16 oz

PEIBC BLOOD ORANGE IPA  
ANNAPOLIS VALLEY CIDER  
COORS LIGHT  
ROTATING TAPS (2)

BOTTLED BEER

ALEXANDER KEITH'S IPA 8  
CORONA EXTRA 9

STELLA ARTOIS 9  
ANNAPOLIS CIDER 9

BULWARK CIDER (N.A.) 7  
CORONA 0.0 (N.A.) 7

VINO BY THE GLASS

WHITE

ZENATO | PINOT GRIGIO  
Italy  
5oz | 14 8oz | 18 BTL | 52

JOST | TIDAL BAY  
Nova Scotia  
5oz | 13 8oz | 17 BTL | 48

WENTE | CHARDONNAY  
California  
5oz | 14 8oz | 18 BTL | 52

GASPEREAU | RIESLING  
Nova Scotia  
5oz | 14 8oz | 18 BTL | 52

JOST | L'ACADIE PINOT GRIGIO  
Nova Scotia  
5oz | 13 8oz | 17 BTL | 48

LOVEBLOCK | SAUV BLANC  
New Zealand  
5oz | 15 8oz | 19 BTL | 55

RED

BEAUTY IN CHAOS | CAB SAUV  
Washington State  
5oz | 14 8oz | 18 BTL | 52

MCMANIS | PETITE SIRAH  
California  
5oz | 14 8oz | 18 BTL | 52

DUCKHORN DECOY | CAB SAUV  
Sonoma, US  
5oz | 19 8oz | 26 BTL | 75

TRAPICHE BROQUEL | MALBEC  
Argentina  
5oz | 13 8oz | 17 BTL | 48

JOST | GREAT BIG FRIGGIN' RED  
Nova Scotia  
5oz | 13 8oz | 17 BTL | 48

LOUIS MAX | PINOT NOIR  
Burgundy, France  
5oz | 14 8oz | 18 BTL | 52

SPARKLING + ROSÉ

MERCATOR COMPASS | ROSÉ  
Nova Scotia  
5oz | 14 8oz | 17 BTL | 52

MERCATOR | CUVÉE BRUT  
Nova Scotia  
5oz | 13 8oz | 17 BTL | 48

PERELADA STARS CAVA | BRUT  
Spain  
5oz | 17 8oz | 21 BTL | 58

LOST BELL | ROSÉ  
Nova Scotia  
5oz | 12 8oz | 16 BTL | 45

# VINO BY THE BOTTLE

## RED

CANADA	
RESERVE MARQUETTE   MERCATOR Nova Scotia	65
KEKFRANKOS   LIGHTFOOT + WOLFVILLE Nova Scotia	70
CABERNET SAUV MERLOT   MISSION HILL British Columbia	50
PINOT NOIR   DOMAINE QUEYLUS Ontario	100
MERLOT   BURROWING OWL British Columbia	115
USA	
CABERNET SAUV   JOEL GOTT 815 California	70
CABERNET SAUV   CAYMUS Napa valley	180
CABERNET SAUV   CHATEAU STE. MICHELLE Washington	85
MERLOT   MARGARITA BROADSIDE California	90
PINOT NOIR   ERATH Oregon	80
PETITE SIRAH   THE CRUSHER California	70
VINTNER'S BLEND   RAVENSWOOD California	55
ITALY	
BAROLO NEBBIOLI   PIO CESARE Piedmont	190
SANGIOVESE   RUFFINO MODUS Tuscany	85
CAB SAUV MERLOT SANGIOVESE   BRANCAIA Tuscany	90
MERLOT   SERPRIMO ROSSO Tuscany	65
CHIANTI RISERVA   TENUTA PERANO Tuscany	62
BRUNELLO   CASTELGIOCONDO Tuscany	120
FRANCE	
GRENACHE   CHATEAUNEUF DU PAPE Rhône Valley	140
PINOT NOIR   LOUIS LATOUR Burgundy	95
SYRAH   GERARD BERTRAND GRAND TERROIR Roussillon	65
MERLOT   TEMPO D'ANGELUS Bordeaux	105
CAB SAUV   PAVILLON DE LEOVILLE P. Bordeaux	170
INTERNATIONAL	
CARMENERE   ERRAZURIZ MAX RESERVA Chile	65
MALBEC   SANTA JULIA EL BURRO Argentina	70
SHIRAZ   PETER LEHMANN THE BAROSSAN Australia	62
TEMPRANILLO   CAMPO VIEJO GRAN RESERVA Spain	75
CINSAUT   LE PRIEURE KSARA Lebanon	60

## WHITE

CANADA	
SAUVAGE SUR LIE   MERCATOR Nova Scotia	60
CHARDONNAY   PLANTERS RIDGE Nova Scotia	50
CHARDONNAY RESERVE   MERCATOR Nova Scotia	70
PINOT GRIGIO   MISSION HILL British Columbia	50
USA	
CHENIN BLANC VIOGNIER   PINE RIDGE California	75
CHARDONNAY   LONG MEADOW California	145
PINOT GRIS   J VINEYARD California	60
CHARDONNAY WILD FERMENT   BROADSIDE California	90
ITALY	
VERMENTINO   FRESCOBALDI MASSOVIVO Tuscany	70
SAUVIGNON BLANC   LIVON Friuli Venezia Giulia	75
SAUV BLANC VIOGNIER   BRANCAIA Tuscany	80
BRAIDE ALTE   LIVON Friuli Venezia Giulia	140
PINOT GRIGIO   SANTA MARGHERITA Trentino-Alto Adige	55
FRANCE	
VIOGNIER   LES JAMELLES Languedoc	50
PINOT BLANC   ROLLY GASSMAN Alsace	75
SAUVIGNON BLANC   DOMAINE FOUASSIER Sancerre	140
CHARDONNAY   LAVANTUREUX CHABLIS Burgundy	120
INTERNATIONAL	
GRUNER VELTLINER   SEPP MOSER Austria	70
RIOJA BLANCO   HACIENDA EL TERNERO Spain	65
CHENIN BLANC   RUSTENBERG South Africa	45
SAUVIGNON BLANC   CRAGGY RANGE New Zealand	95
CHAMPAGNE	
PIPER HEIDSIECK	125
MOET + CHANDON	180
VEUVE CLICQUOT	200
DOM PERIGNON	450