

# Merchants Row







at 48 Monument Square

We believe in supporting our local community and neighbors.  
We source our meats, fish and other ingredients from local farms and artisans as much as possible.  
Executive Chef Anibal "Stew" Salguero

## SHARES

- Cape Cod Oyster\*** | \$3 each   
Red wine mignonette, cocktail sauce
- Warm Hummus** | 9.99 AGF  
Za'atar pita chips, mixed olives, celery, cucumbers, carrots
- Pork Potstickers** | 11.99  
Pan seared and steamed, sweet soy glaze, thai chili sauce
- Chicken Wings** | 12.99   
Buffalo or BBQ
- Pan-Seared Ahi Tuna Wontons\*** | 14.99 AGF  
Seaweed salad, pickled ginger, wasabi aioli, sweet soy drizzle
- Farmhouse Board** AGF  
Small Share | 16.99 Large Share | 20.99  
Artisan cheeses, cured meats, homemade jam, olives
- Crab Cakes** | 14.49  
Fresh lump crab meat, piquillo chile aioli, sweet corn relish
- Calamari Frito** | 14.99   
Fried with cherry peppers, served with roasted tomato sauce
- Crispy Cod Tacos** | 13.99   
Griddled corn tortillas, crispy cod, cole slaw, lettuce, pico de gallo, piquillo chile aioli
- Spinach Artichoke Dip** | 11.99 AGF  
Panini pita wedges, baguette crouton, celery and rainbow carrot sticks
- Sautéed Maine Mussels** | 14.49 AGF  
Tomato, garlic, white wine herb butter sauce served with garlic bread

## SALADS

- Steak & Avocado Salad** | 19.99   
Mixed greens, sliced avocado, corn, black beans, tomatoes, crispy tortilla strips, poblano avocado ranch dressing
- Waldorf Salad** | 13.99   
Field greens, apple, walnuts, celery, cranberry Wensleydale cheese, red grapes, creamy tarragon dressing
- Farmer's Salad** | 8.99/12.99   
Mix greens, cucumber, cherry tomatoes, carrot, shallot vinaigrette
- Wedge Salad** | 12.99   
Iceberg lettuce, crumbled blue cheese, heirloom cherry tomatoes, bacon, cucumber, shallot vinaigrette
- Cobb Salad** | 18.99   
Romaine, avocado, grilled chicken, bacon, crumbled blue cheese, hard-boiled egg, corn, diced tomato, olives, ranch dressing
- Caesar Salad** | 9.99/13.99 AGF  
Romaine, shaved parmesan, house-made croutons
- Super Crunch Salad** | 13.99   
Baby Kale, shredded cabbage, julienne carrots, mandarin oranges, roasted edamame, sunflower seeds, toasted almonds, sweet Thai chili vinaigrette

### GIVE YOUR SALAD AN UPGRADE

Steak\* | 8 Chicken | 6 Salmon\* | 8.5 Shrimp | 7 Lobster Salad | 14

## SANDWICHES & BURGERS






Sandwiches and burgers served with your choice of fries, sweet potato fries, or a side of simple greens.  
Truffle fries also available | 2

- Lobster Roll** | Market Price AGF  
Sweet lobster piled into a warm brioche roll
- The Reuben** | 15.99 AGF  
Corned beef, sauerkraut, Swiss, Russian dressing, rye bread
- The Alcott** | 14.99 AGF  
Turkey, brie, arugula, apple, mustard, on cranberry ciabatta
- The "Inn" Burger\*** | 14.99 AGF  
8oz patty, cheddar cheese, NH bacon
- Black & Bleu Burger\*** | 15.99 AGF  
8oz patty, bleu cheese crumble, Cajun spices NH bacon, caramelized onion
- Balsamic Burger\*** | 15.99 AGF  
8oz. patty, balsamic glaze, fresh mozzarella, roasted tomatoes, pesto mayo, baby kale on ciabatta bread
- Black Bean Burger** | 14.99  
chipotle aioli, corn salsa
- Salmon Burger\*** | 15.99 AGF  
Lemon pepper rub, tzatziki sauce, baby kale, tomato, cucumber
- El Pollo Loco** | 14.99 AGF  
Grilled chicken, bacon, pepper jack cheese, chipotle aioli, lettuce and tomato on a brioche bun

### Soup, Salad, and Sandwich Combination | 16.99

Pair a half-Alcott or half-Reuben with a simple green salad, and a cup of the chef's soup  
Available until 4pm - Monday through Friday

## ENTRÉES

- Chicken Pot Pie** | 19.99  
Fresh pastry crust, mashed potato, green beans, cranberry relish
  - Crab Stuffed Cod** | 26.99  
Spinach, mashed potato, Ritz topping, lemon beurre blanc
  - Fish & Chips** | 20.99   
French fries, cole slaw, tartar sauce
  - Jambalaya** | 20.99  
Chicken, andouille sausage, shrimp, tasso ham, vegetables, Cajun spiced tomato broth
  - Chicken Picatta** | 21.99   
Lemon caper butter sauce, tomatoes, fried basil, green beans, truffle parmesan mashed potatoes
  - Yankee Pot Roast** | 20.99   
Braised carrots, Cipollini onions, roasted potatoes
  - Faroe Island Salmon\*** | 26.99   
Asparagus risotto, roasted red peppers, herb butter
  - Shrimp & Mussels Fettuccini** | 22.99  
herb tomato and white wine garlic butter sauce fresh fettuccini, shaved parmesan cheese  
Available vegetarian for 16.99
  - Veggie Quinoa Stir Fry** | 17.99   
Tuscan kale, quinoa, roasted veggies, orange-sweet Thai chili sauce
- Add: Chicken | 6 Shrimp | 7 Salmon | 8.5 Steak | 8

**6oz FLAT IRON STEAK\* | 20.99 14oz NY STRIP\* | 28.99 8oz FILET MIGNON\* | 36.99**  
Shallot butter or mushroom demi served with grilled asparagus and crispy potatoes

 Indicates Gluten Free Option

AGF= Available Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Before placing your order, please inform your server if a person in your party has any food allergies.