



DINNER

Here at Wine Merchants we are proud to work with local farmers, artisan producers, merchants, and importers to bring you the freshest and tastiest cuisine in town. #chefpinch on Instagram.

OUR FARM TO TABLE PARTNERS:

Fair Share Farm, Joyce Farms, Harmony Ridge Farms, Camino Bakery, Gnomestead Hollow Farm, Inland Seafood, Border Springs Farm, Brasstown Ranch, Meadows Family Farm, Toska Truffles, Ladybird Farm, Magic Beans Coffee Roasters, Brasstown Chocolatiers and San Giuseppe Salami Co.

TO SHARE

Cheese and Charcuterie

\$14

Cheddar Chicharrons

Made to Order Chicharrons,

Real Cheddar Dust

\$7

Fried Artichokes

Lemon aioli, shaved Romano-Pecorino

\$8

Poutine

Braised Beef, Cheese Curds,

Gravy, French Fries

\$14

Mama's Mac & Cheese

Vermont Cheddar, Cavatappi pasta,

White Roux, Toasted Panko and Love

\$9

Breads and Spread

Homemade bread, Baguette and Brioche

with Honey Butter, Pimento Cheese,

Olive Oil And Balsamic

\$10

SALADS, ETC.

Mug of Soup

of the Day

\$5

Old School Caesar Salad

Local Greens, Handmade Caesar,

Shaved Romano-Pecorino,

Handmade Croutons

\$10

Strawberry and

Goat Cheese Salad *

Local Greens, Fresh Strawberries,

Goat Cheese, Spiced Walnuts

and Balsamic

\$10

Roasted Beet Salad

Roasted Beets, Goat Cheese,

Greens, Pumpkin Seeds,

EVOO, Sea Salt

\$9

Add Joyce Farms Chicken \$5

or Antarctic Salmon\$8*

CONSUMER ADVISORY: *items may be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Due to all of our food being prepared fresh daily, some items may be limited in quantity.

Bottles of wine from the store may be added to your tab in the restaurant. A \$10 corkage fee applies to bottles under \$40

THE MAIN EVENT

Veggie Love

Fresh Vegetables, Farro, Aged Balsamic and Chili Oil

\$15

Chicken Pie

*Joyce Farms Poulet Rouge, Bone Gravy,
Mirepoix and Puff-Pastry*

\$17

Dry Aged CAB Coulotte*

*Duckfat Roasted Potatoes
and Seasonal Local Vegetables*

\$24

South Pole Salmon Ni oise*

*Antarctic Salmon, Green Beans, New Taters, Olives,
6 Minute Egg and Lemon Mustard Hot Vinaigrette*

\$25

Farm Burger*

*Grass-Fed Beef, VT Cheddar, Bacon, Caramelized Onions, Greens,
Garlic Aioli, Lusty Monk Mustard, Tomato, Camino Bun and French Fries*

\$14

Fried Chicken Sammy

*Fried Joyce Farms Chicken, Pimento Cheese, Bacon,
Dukes, Camino Bun and French Fries*

\$13

Roasted Poulet Rouge

*1/2 Herb-Roasted Poulet Rouge, Mama's Mac & Cheese
and Green Local Vegetables*

\$20

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BRUNCH

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BRUNCH COCKTAILS

Mango Tango

*Crémant De Bourgogne,
Mango Purée, Thyme Sprig*

\$6

Carolina Stargazer

*Crémant De Bourgogne,
Childress Blueberry "Starbound"*

\$6

Saké Mary

*Ginjo Saké, Local Bloody Mary Mix,
Tuna, Wasabi Salt*

\$6

Mimosa

*Crémant De Bourgogne,
Orange Juice*

\$5

Ruby Kiss

*Crémant De Bourgogne,
Ruby Red Grapefruit*

\$6

Strawberry BOOM BOOM

*Crémant De Bourgogne,
Strawberry Purée, Sunshine*

\$6

TO SHARE

Toast & Jam

Homemade Jam and Camino Brioche

\$6

Brunch Poutine

*Braised Beef, Fried Egg, Cheese Curds,
Gravy and French Fries*

\$14

SALADS, ETC.

Mug of Soup of the Day

\$5

Strawberry and Goat Cheese Salad

*Local greens, Fresh Strawberries, Goat Cheese,
Spiced Walnuts and Balsamic*

\$10

Old School Caesar Salad

*Local Greens, Handmade Caesar,
Shaved Romano-Pecorino and Handmade Croutons*

\$10

Add Joyce Farms Chicken \$5 or Antarctic Salmon\$8*

Brunch is a combination of breakfast and lunch eaten usually during the late morning to early afternoon, generally served from 11am up to 3pm and regularly has some form of alcoholic drink, most usually champagne.

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THE MAIN EVENT

Eggs Benny*

*Poached Eggs, Artichoke Hearts, English Muffin,
Hollandaise, Country Ham, Duck Fat Potatoes*

\$14

Brioche French Toast

Camino Brioche French Toast, Bacon, Maple Syrup

\$12

Chicken Pie

*Joyce Farms Poulet Rouge, Bone Gravy,
Mirepoix, Puff-Pastry*

\$17

Bacon, Egg and Cheese Waffle

*Local Soft Scrambled Egg, Homemade Waffle stuffed with Bacon
and VT Cheddar with Maple Syrup*

\$14

Salmon and Grits*

*Antarctic Salmon, Poached Egg, Seasonal Greens,
Creamy Grits And Lemon Garlic Crema*

\$25

Truffled Egg Croissant*

*Local Eggs, Goat Cheese, Tomato, Greens, Bacon,
Truffle Garlic Aioli, Camino Croissant, French Fries*

\$13

Steak and Eggs*

Dry Aged CAB Coulotte, 2 Local Eggs Any Way and Grits

\$24

Farm Burger*

*Grass-Fed Beef, VT Cheddar, Bacon, Caramelized Onions, Greens,
Garlic Aioli, Lusty Monk Mustard, Tomato, Camino Bun, French Fries*

\$14

Fried Chicken Sammy

*Fried Joyce Farms Chicken, Pimento Cheese,
Bacon, Duke's, Camino Bun, French Fries*

\$13

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