

STARTERS

CHARCUTERIE BOARD 22

chef's selection of cured meats + cheeses

TRADER HUMMUS + NAAN 12

crudité + kalamata olives + feta + olive oil

HOUSE PIMIENTO 9

jalapeño jelly + housemade crackers + grilled bread

ROASTED BABY ARTICHOKEs 12

lemon + caper + parmesan + olive oil

COCONUT SHRIMP 14

thai cocktail sauce

SMOKED SALMON GRATIN 12

spinach + poblanos + red peppers + housemade crackers

LOLLIPOP LAMB CHOPS 16

arugula + goat cheese tzatziki + mint pesto

SANDWICHES

THE MERCHANT CLUB 15

turkey + bacon + avocado + arugula + smoked provolone + tomato + pesto aioli // served with choice of fries or side salad

THE REUBEN 18

shaved beef pastrami + sauerkraut + swiss + remoulade + pickle // served with choice of fries or side salad

soup + SALADS

TOMATO BASIL SOUP WITH VODKA CREAM 8

CAESAR SALAD 9

parmesan + garlic croutons + roasted poblano caesar dressing
add chicken +6 // add shrimp +9

CAPRESE 14

sliced fresh mozzarella + sliced heirloom tomato + basil + balsamic vinaigrette

ROASTED BEET SALAD 10

arugula + orange segments + farro + quinoa + lemon thyme vinaigrette

STEAK SALAD 21

artisan baby greens + bleu cheese crumbles + avocado + tomatoes + crispy spun onions + roasted shallot vinaigrette

ENTRÉES

HERB GRILLED HALF CHICKEN 20

brussels sprouts + bacon + chicken jus

BLACKENED TEXAS GULF SHRIMP 23

rosemary cheddar grits + andouille pepper sauce

GRILLED SCOTTISH SALMON 25

crispy fingerling potatoes + chile lime aioli + cilantro

CRAB + TOMATOES 21

jumbo lump crab + roasted corn + fried tomatoes + roasted jalapeño remoulade

FISH + CHIPS 18

Dallas Blonde® battered atlantic cod + house-cut fries + lemon caper remoulade

HANGER STEAK 26

asparagus + whipped potatoes + peppercorn brandy sauce

GRILLED DUROC PORK CHOP 25

braised red cabbage + granny smith apple gastrique

MUSHROOM CAPELLINI 18

parsley pesto + fresno chile + baby heirloom tomatoes
add chicken +6 // add shrimp +9

SIDES

HOUSE-CUT FRIES 5

garlic + parmesan + parsley

TRUFFLED MASHED POTATOES 8

GRILLED ASPARAGUS 8

parmesan + grilled lemon

BRUSSELS SPROUTS 8

bacon + tomatoes + onions + balsamic

CUCUMBER TOMATO SALAD 5

lemon + herbs + olive oil

CHIPOTLE MAC N' CHEESE 6

bacon + tomatoes + scallions

ONION RINGS 6

sriracha crème fraîche

TATER TOTS 5

DESSERTS

STICKY TOFFEE PUDDING CAKE 8

DARK CHOCOLATE MOUSSE 8

COFFEE CRÈME BRÛLÉE 8

HAPPY HOUR TUE - FRI 4-7PM

\$5 SELECT WINES + \$4 BEERS + \$7 FROZÉ + FOOD SPECIALS

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W I N E S

SPARKLING + CHAMPS

Côte Mas Rosé, France 13 gl / 50 btl

Borgo San Leo Prosecco, Veneto, Italy 11 gl / 42 btl

Veuve Clicquot Brut, France 95 btl

R O S É

Pins Des Dunes, Bordeaux, France 11 gl / 42 btl

W H I T E S

Oyster Bay Sauvignon Blanc, New Zealand 13 gl / 50 btl

Terracotta Pinot Grigio, Italy 11 gl / 42 btl

Stags' Leap Winery Chardonnay, Napa Valley 12 gl / 46 btl

reds

Hahn Pinot Noir, Monterey, California 12 gl / 48 btl

Bran Caia Blend, Tuscany 12 gl / 46 btl

Chateau Puygueraud Blend, France 14 gl / 54 btl

Louis Martini Cabernet, California 12 gl / 48 btl



B E E R S

BUDWEISER 5 DOS XX 5
MILLER LITE 5 PERONI STELLA ARTOIS 5
HEINEKEN LITE 5 GUINNESS (CAN) 5

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craft COCKTAILS

THE SHIP WRECK 16

belvedere vodka + passion fruit + lemon + grenache

SKINNY MARGARITA 12

tres generaciones plata organic +
patron citronge + lime

ROSEMARY GIN SOUR 12

aviation gin + lemon + rosemary

HIBISCUS MARTINI 13

tito's vodka + hibiscus tea + lemon +
raspberries + rosé

HOT COMMODITY 12

jalapeño-infused luna azul tequila +
lime + orange bitters

MAPLE AVENUE 14

buffalo trace bourbon + maple syrup +
averna amaro + all spice

CASA LAVENDER 13

tapatio tequila + pineapple + lemon +
crème de violette + lavender bitters

JAPANESE CUCUMBER COLLINS 14

suntory toki + lemon + cucumber +
sparkling water + mint

PALOMARITA 11

on tap luna azul tequila + deep eddy
grapefruit vodka + agave + squirt soda

BLACKBERRY SMASH 12

blackberries + vodka + lemon + prosecco

THE VODKA ORCHARD 14

grey goose vodka + bénédictine + lime +
sparkling water + strawberry

ROSE PETAL 12

rosé + st-germain + lemon

GRAPEFRUIT-75 13

fords gin + pamplemousse grapefruit liqueur +
lemon + grapefruit bitters + prosecco

MERCHANT HOUSE FROZÉ 9

ROSÉ + VODKA + FRESH BERRIES - SERVED FROZEN



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belvedere vodka + passion fruit + lemon + grenache

SKINNY MARGARITA 12
tres generaciones plata organic, patron citronge, lime

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ROSÉ + VODKA + FRESH BERRIES - SERVED FROZEN

brunch

[br(eakfast) + (!)unch]

MIMOSA CARAFE

24

choose orange, pineapple or cranberry juice

-

SPICED APPLE WHITE SANGRIA CARAFE

24

FLIGHT OF THREE BLOODY MARYS

15

1. CLASSIC

2. BLOODY MARIA

3. SPICY

cold brew

OVER ICE WITH CHOICE OF CREAM, SOY MILK, OR ALMOND MILK

VANILLA BEAN 9 | REGULAR 9

BOOZE IT UP WITH KAHLUA 3 OR BAILEYS 3

fresh squeezed juices! -9

IMMUNE BOOSTER: KALE, APPLE, CELERY, LEMON, GINGER + CUCUMBER

DETOX: PEAR, ORANGE, CARROT, GOLDEN BEET, PINEAPPLE, GINGER, LEMON, TURMERIC + CARROT

WINES

SPARKLING + CHAMPS

Côte Mas Rosé, France 13 gl / 50 btl

Borgo San Leo Prosecco, Veneto, Italy 11 gl / 42 btl

Veuve Clicquot Brut, France 95 btl

ROSÉ

Pins Des Dunes, Bordeaux, France 11 gl / 42 btl

WHITES

Oyster Bay Sauvignon Blanc, New Zealand 13 gl / 50 btl

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reds

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Chateau Puygueraud Blend, France 14 gl / 54 btl

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BEERS

BUDWEISER 5

MILLER LITE 5

HEINEKEN LITE 5

DOS XX 5

PERONI STELLA ARTOIS 5

GUINNESS (CAN) 5

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MERCHANT HOUSE

MIMOSA \$7 // BLOODY MARY \$7 // FROZÉ \$9

Welcome to Brunch!



STARTERS

KOLACHE 8
smoked sausage

PARFAIT 9
low fat greek yogurt + berries +
cinnamon granola

HOUSE PIMIENTO 9
jalapeño jelly + house crackers

sides

BREAKFAST POTATOES 3
APPLEWOOD SMOKED BACON 5
SAGE BREAKFAST SAUSAGE 4
2 EGGS YOUR WAY 3
SAUSAGE GRAVY 2
TOASTED SOURDOUGH OR 9-GRAIN 2
BUTTERMILK BISCUIT + GRAVY 5
FRESH FRUIT 7
BUTTERMILK BISCUIT 3

DESSERTS

STICKY TOFFEE PUDDING CAKE 8
DARK CHOCOLATE MOUSSE 8
COFFEE CRÈME BRÛLÉE 8

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PLATES

MERCHANT HOUSE BREAKFAST 13

eggs your way + breakfast meat + breakfast potatoes +
toast or biscuit

CROQUE MADAME 15

grilled sourdough + carved ham + crispy sunny side up egg + swiss +
dijon mustard + side greens

EGG WHITE OMELETTE 13

avocado + bacon + spinach + mushrooms + white cheddar +
artisan greens salad

MERCHANT STACK 10

buttermilk or wheat + breakfast meat + maple syrup

FRENCH TOAST 10

mixed berry compote + crème fraiche + powdered sugar

SMOKED SALMON BENEDICT 18

avocado + spinach + mushrooms + fine herb hollandaise + potatoes

MIGAS SKILLET 13

house chorizo + refried beans + cheddar + salsa + flour tortillas

CRAB QUICHE 18

arugula + sweet onions + fennel + lemon thyme vinaigrette +
oven roasted tomato

AVOCADO SMASH 13

toasted 9-grain + poached eggs + grilled onion + tomato +
lemon truffle aioli

CHICKEN + WAFFLE 12

egg your way + bacon + chipotle agave

BREAKFAST ON A BISCUIT 10

fried egg + breakfast meat + swiss + potatoes

STEAK + EGGS 19

breakfast potatoes + egg your way

THE MERCHANT CLUB 15

turkey + bacon + avocado + arugula + smoked provolone + tomato +
pesto aioli // served with your choice of fries or side salad

HOST AN EVENT AT MERCHANT HOUSE - EVENTS@ARGCONCEPTS.COM

@MERCHANTHOUSE DALLAS

MERCHANT HOUSE

B U R G E R S

THE MERCHANT BURGER 9

lettuce + tomato + onion + cheddar + Merchant House Signature Sauce® + brioche bun

BACON CHEESEBURGER 11

lettuce + tomato + onion + bacon + cheddar + mustard + dill pickles + brioche bun

THE ROYALE WITH CHEESE 13

vintage double patty + Merchant House Signature Sauce® + shredded lettuce + tomato + dill pickles + grilled onion + cheddar cheese + sesame seed bun

MUSHROOM + SWISS 10

field mushrooms + swiss cheese + caramelized onions + basil pesto + fresh spinach + mayo + brioche bun

THE BOOJEY 14

kobe beef + gruyere cheese + black garlic aioli + onion marmalade + tomato + arugula + brioche bun

THE CALI BURGER 13

avocado + pepperjack cheese + lettuce + tomato + avocado green goddess + whole wheat bun

PATTY MELT 10

caramelized onion + gruyere + Merchant House Signature Sauce® + texas toast

THE BISON BURGER 13

bison patty + bacon + caramelized onion + bleu cheese crumbles + spicy mayo + lettuce + tomato + brioche bun

SMOKEHOUSE 11

pepperjack cheese + crispy onion strings + jalapeño + avocado + bourbon bbq + tomato + lettuce + sesame seed bun

GRILLED CHICKEN 12

grilled chicken breast + sautéed mushrooms + applewood smoked bacon + provolone + arugula + tomato + pesto aioli + brioche bun

elevations

GLUTEN FREE BUN 2

FRIED EGG 1.5

BACON 1.5

MUSHROOMS 1.5

AVOCADO 1.5

ONION STRINGS 1.5

SIDES

HOUSE-CUT FRIES 5

TATER TOTS 5

ONION RINGS 6

DINE-IN + PICK-UP + DELIVERY

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W H A T ' S *shakin'*

THE CLASSICS 6

vanilla // strawberry // chocolate

COFFEE & MOCHA 8

fudge + espresso powder + chocolate covered
espresso beans // add baileys +3

SMORES 8

graham cracker + chocolate fudge + jet puff
marshmallow // add godiva +3

THE BDAY CAKE 8

rainbow sprinkles + topped with a cupcake
// add salted caramel kahlua +3

THE PEANUT BUTTER CUP 8

cap n' crunch + nutella + peanut butter + reese's
peanut butter cup + crème filled wafer
// add frangelico +3

THE BANANA PUDDING 8

banana pudding + nilla wafers + bananas + whipped
cream // add sailor jerry +3

OREO 8

oreos + whipped cream + crème filled wafer
// add myers dark rum +3

CHOCOLATE CHIP COOKIE DOUGH 8

whipped cream + chocolate chip cookie dough +
cookie // add kahlua +3

WE DELIVER!
UBER EATS + GRUBHUB

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MERCHANT HOUSE

HAPPY HOUR MENU

TUE - FRI 4 - 7

happy hour bites

CRUDITÉ 3

DEVEILED EGGS 5
chef's daily creation

MINI CHARCUTERIE BOARD 7

HUMMUS 5

drinks

\$5 select wines

\$4 DRAFTS

\$7 FROZÉ

\$8 blackberry smash

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MERCHANT HOUSE

BAR MENU

craft cocktails

THE SHIP WRECK 16
belvedere vodka + passion fruit +
lemon + grenache

ROSEMARY GIN SOUR 12
aviation gin + lemon + rosemary

HIBISCUS MARTINI 13
tito's vodka + hibiscus tea + lemon
+ raspberries + rosé

MAPLE AVENUE 14
buffalo trace bourbon + maple
syrup + averna amaro + all spice

CASA LAVENDER 13
tapatio tequila + pineapple +
lemon + crème de violette +
lavender bitters

**JAPANESE CUCUMBER
COLLINS 14**
suntory toki + lemon + cucumber +
sparkling water + mint

BLACKBERRY SMASH 12
blackberries + vodka + lemon +
prosecco

PALOMARITA 11
on tap luna azul tequila + deep
eddy grapefruit vodka + agave +
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THE VODKA ORCHARD 14
grey goose vodka + bénédictine +
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GRAPEFRUIT-75 13
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grapefruit liqueur + lemon +
grapefruit bitters + prosecco

HOT COMMODITY 12
jalapeño-infused luna azul tequila
+ lime + orange bitters

BAR BITES

CORN + CRAB FRITTER 10
green goddess

DEVILED EGGS 8
chef's daily creation

CRISPY CHICKEN WINGS 10
scallion bbq sauce

**NASHVILLE HOT CHICKEN
SANDWICH 10**
brioche bun + pickles

ANGUS BEEF SLIDERS 7
caramelized onions + swiss +
house sauce

ONION RINGS 6
sriracha creme fraiche

**CRISPY VEGETABLE
SPRING ROLL 6**
mandarin sweet & sour

HOUSE FRIES 5

Froze!

(noun) /fröz - AY: a delicious
blend of frozen rosé,
vodka, and berries.

TO-GO

order
your
cocktail
to take
home!


Open for brunch!
saturday + sunday 10-3

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Veuve Clicquot Brut, France 95 btl

ROSÉ

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WHITES

Oyster Bay Sauvignon Blanc, New Zealand 13 gl / 50 btl

Terracotta Pinot Grigio, Italy 11 gl / 42 btl

Stags' Leap Chardonnay, Napa Valley 12 gl / 46 btl

reds

Lompoc Wine Co. Pinot Noir, Santa Rita Hills,
California 14 gl / 56 btl

Bran Caia Blend, Tuscany 12 gl / 46 btl

Chateau Puygueraud/Blend, France 14 gl / 54 btl

Louis Martini Cabernet, California 12 gl / 48 btl



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