

THE MERC

2019 RESTAURANT WEEK

◆ APPETIZERS ◆

TOMATO BISQUE

Served with grilled cheese croûtons

SIMPLE GREEN SALAD

Mixed greens, cucumber, cherry tomatoes,
balsamic vinaigrette

CRISPY BRUSSELS SPROUTS

Crispy seasoned Brussels sprouts
served with honey mustard dipping sauce

TRUFFLE FRIES

Grana Padano, truffle oil,
roasted garlic & rosemary dip

◆ ENTREES ◆

FRANKY'S CRISPY CHICKEN SANDWICH

Crispy seasoned chicken thighs , white BBQ sauce,
coleslaw, bread & butter pickles on a toasted
brioche bun

ORECHIETTE

House made Italian sausage, butternut squash,
rapini, roasted garlic & chili flake

NO HUEVOS RANCHEROS

Veggie scramble with butternut squash, black beans,
spinach, quinoa, caramelized onion & soy chorizo.
Served with guacamole, salsa & toast

FISH & CHIPS

Beer battered white fish, slaw, remoulade
& malted vinegar fries

◆ DESSERT ◆

HOT FUDGE BROWNIE SUNDAE

Whipped cream, rainbow sprinkles