

RAW BAR

OYSTERS \$3/ea.
ask your server for daily selection

SHRIMP COCKTAIL \$20
cocktail sauce, lemon

COUNTNECK CLAMS \$2.50/ea.
cocktail sauce, lemon

LOBSTER CEVICHE \$22
coconut, lime, jalapeno, basil

SMOKED TROUT SALAD \$22
preserved lemons, pickled celery,
aleppo pepper

OYSTERS BY THE DOZEN \$36
mignonette, hot sauce, lemon

CLAMS BY THE DOZEN \$30
cocktail sauce, lemon

MERCHANTS SAMPLER \$90
dozen oysters, half dozen clams,
shrimp cocktail, lobster ceviche

THE GRAND SELECTION
\$125
dozen oysters, dozen clams,
lobster ceviche, smoked trout salad,
shrimp cocktail

CHEESE & CHARCUTERIE

Great Hill, Blue
Cypress Grove, Truffle Tremor
Four Fat Foul, Saint Stephen

Alto Adige, Speck
Salumeria Biellese, Cacciatorini al Diavolo
Spotted Trotter, Bresaola

SELECTION OF 3 CHEESES \$25

SELECTION OF 3 CHARCUTERIE \$28

CHEESE AND CHARCUTERIE BOARD \$44
chef's selection, curated daily

WITH MANY THANKS TO THE FOLLOWING FARMS AND PURVEYORS:
Northwind Farm, Hudson Valley Fisheries, Tivoli Mushrooms, Veritas Farms, Blue Star Farm,
Liberty Farm, Pesca, and Island Creek Oysters

FROM THE KITCHEN

BREAD AND BUTTER \$8
onion, rosemary, scallion butter, red onion jam

CRISPY PIG EARS \$9
pimento deviled eggs, ranch smoked pimenton

GREEN SALAD \$14
pickled radish, confit tomato, charred onion vinaigrette, popped
sorghum

BEET SALAD \$15
grapefruit, walnut cream, fennel, masala granola

KALE SALAD \$16
tahini vinaigrette, marcona almonds, pickled grapes, lemon

FRIED BRUSSELS SPROUTS \$12
chili miso, snapdragon apple, fried shallot, sesame, yuzu

FARRO RISOTTO \$20
harissa lamb, green olive tapenade, fennel

KING GEORGE'S CRAB CAKE \$18
jonah crab, shrimp, preserved lemon, dijon, chicories

SPANISH OCTOPUS \$20
sweet pepper, crispy potato, salsa verde, castelvetrano olives

STEELHEAD TROUT \$30
yellow lentils, turnip, rutabaga, sweet potato, pomegranate, cilantro

CILANTRO CAVATELLI \$26
roasted eggplant, coconut miso, fried tofu, chili crisp

HANGER STEAK \$38
kohlrabi & potato gratin, sage, pecorino, mushroom cream

PEKIN DUCK BREAST \$38
rye spaetzle, chestnut, tendersweet cabbage, cranberry

16 OZ BONE IN PORK CHOP \$42
jimmy red grits, fried brussels sprouts, apple cider

SPECIALTY COCKTAILS

ADONIS \$14
Fino Sherry, Sweet Vermouth,
Orange

THE FAR EAST SIDE \$14
Sake, Dry Vermouth, Citrus,
Cucumber, Mint, Jalapeño

BAMBOO \$14
Sherry, Dry Vermouth, Angostura
Bitters, Orange Bitters, Lemon Peel

KUMATARO \$14
Sake, Sherry, Cinnamon Syrup,
Pineapple, Citrus

CAPPELLETI SPRITZ \$14
Cappelletti Vino Apertif, Sparkling
Wine, Club Soda,
Orange

VELVET (N/A) \$10
Raspberry Syrup, Lemon, Egg
White, Acid League "Velvet"

BEER

Allagash White \$7
Return Brewing Impactful Hazy IPA \$10
Jack's Abby Lager \$7

Drowned Lands Kaaters Kill Fruited Sour IPA \$8
Samuel Smith Oatmeal Stout \$9
Athletic Brewing Upside Dawn (N/A) \$6
Athletic Brewing All Out Dark (N/A) \$6
Graft Back Country Old Fashioned Cider \$6

WINE BY THE GLASS

- SPARKLING -

Bisson Glera Frizzante Veneto,
Italy 2021 \$14

C & P Breton Vouvray Brut "La
Dilettante" Loire Valley, France
NV \$18

- WHITE -

Antxiola Blanco, Getariako
Txakolina, Spain 2021 \$13

Château Gravelle-Lacoste Graves
Blanc, Bordeaux, France 2020 \$14

Zarate Albarino, Rias Baixas, Spain
2021 \$16

Olivier Morin Constance Bourgogne
Blanc, Burgundy, France 2020 \$15

- ROSE & ORANGE -

Umathum Rosa Burganland, Austria
2021 \$14

Folias de Baco Uivo Curtido, Douro,
Portugal 2021 \$15

- RED -

Au Bon Climat Pinot Noir, Santa
Barbara, United States 2020 \$16

Moulin de Canhaut Cru Bourgeois
Bordeaux, France 2016 \$15

COS Frappato, Sicily, Italy 2020 \$18

-ZERO PROOF -

Acid League, Nightshade Red
\$12/\$38

Acid League, Zephyr Rose \$12/\$38

FROM THE WINE CELLAR

SPARKLING

Bisson Glera Frizzante, Veneto, Italy 2021 \$48
Opera Lambrusco, Modena, Italy 2020 \$45
Joao Pato, Duckman Petnat, Bairrada, Portugal \$46
C & P Breton Vouvray Brut "La Dilettante" Loire Valley, France \$ 75
Recaredo, Cava Blanco, Penedes, Spain 2017 \$98
Ployez-Jacquemart, Extra Brut Rosé, Champagne, France \$150
Guy Larmandier, Brut Zero Cremant, Grand Cru, Champagne, France \$145
Vilmart & Cie Grand Cellier Brut, Champagne, France \$190

WHITE

Dönnhoff Riesling, Nahe, Germany 2021 \$65
Dönnhoff, Riesling, Kreuznacher Trocken, Germany 2020 \$95
Alzinger, Gruner Veltliner, Federspiel, Austria 2021 \$68
Antxiola Blanco, Getariako, Txakolina, Spain 2021 \$45
Grosjean, Petite Arvine, Valle d'Aosta, Italy 2020 \$78
Zarate Albarino, Rias Baixas, Spain 2021 \$64
Punta Crena, Pigato, Liguria, Italy 2020 \$70
Château Gravelle-Lacoste Graves Blanc, Bordeaux, France 2020 \$56
Domaine Gavoty, Cote de Provence Blanc, Provence, France 2021 \$58
Moreau, Chablis, Burgundy, France 2020 \$80
Olivier Morin Constance Bourgogne Blanc, Burgundy, France 2020 \$60
Domaine Frantz Chagnoleau St. Veran, Burgundy, France 2020 \$88
Trail Marker Wine Company, Chardonnay, California, USA 2020 \$80
Thierry Germain Saumur L'Echelier, Loire Valley, France 2017 \$178
Chateau Simone Palette Blanc, Provence, France 2016 \$148

ROSE & ORANGE

Umathum Rosa, Burganland, Austria 2021 \$56
Folias de Baco Uivo Curtido, Douro, Portugal 2021 \$60

RED

Black Magnolia, Pinot Noir, Willamette Valley, United States 2021 \$ 56
Au Bon Climat Pinot Noir, Santa Barbara, United States 2020 \$64
D. Trousselle, Santenay, Burgundy, France 2020 \$82
COS Cerasuolo di Vittoria Classico, Sicily, Italy 2018 \$65
A & M Quenard, Chignin Mondeuse, Savoie, France 2019 \$70
COS Frappato, Sicily, Italy 2020 \$72
Antoine Sunier, Regnie, Beaujolais, France, 2020 \$86
Domaine Rollin Pere et Fils Aloxe-Corton, Côte de Beaune, France 2017 \$136
Prudhon, St. Aubin, Rouge 1er Cru, France 2016 \$90
Francois Lumpp Givry, Burgundy, France 2019 \$154
Podere Le Bonice "Le Trame" Rossi di Toscana, Italy 2019 \$114
Domaine Olga Raffault, Les Picasses, Loire, France 2016 \$82
Los Bermejos, Listan Negro, Canary Islands, Spain 2019 \$60
Lopez de Heredia, Vina Tondonia, Rioja, Spain 2010 \$120
Moulin de Canhaut Cru Bourgeois, Bordeaux, France. 2016 \$60
Château Le Pape Pessac-Leognan, Bordeaux, France 2016 \$105
Tobias Formation, Cabernet Sauvignon, Napa Valley, California, USA 2019 \$82
Domaine Bois De Boursan, Châteauneuf-Du-Pape, Rhone, France 2019 \$95
Paolo Bea San Valentino, Umbria, Italy 2017 \$144
Ridge, Lytton Estate, Petite Syrah, Sonoma, California, USA 2019 \$95

MERCHANTS SOCIAL

HUDSON, N.Y