APPFTI7FRS

HEMME BROTHERS CHEESE PLATE An array of local cheeses, curds, quark, local jam and fruit with warm baked bread and crackers \$13.99* *add Burgers Snacksticks & Summer Sausage for \$3

ITALIAN BREAD AND BUTTER PLATE Warm bread and seasoned Italian butter with parmesan cheese slices \$7.50

 $\ensuremath{\mathsf{HOT}}$ $\ensuremath{\mathsf{BACON}}$ $\ensuremath{\mathsf{CHEDDAR}}$ $\ensuremath{\mathsf{DIP}}$ Hot and cheesy fondue dip served in a bread bowl with veggies and chips. This dip has a kick! \$11.50

RED PEPPER HUMMUS Warm baked pita bread, Kalamata olives and pretzel chips with a heaping portion of hummus \$9.00

All appetizers serve 2-4 people comfortably

SALADS All salads come with bread *Add 5 oz chicken breast for \$5.99

WILLOW SPRING GREEN SALAD Topped with crisp pears, grapes, glazed pecans, onions, dried cherries, Chevre cheese, homemade croutons and maple vinaigrette \$11.75 *Pairs with a dry Seyval

HOUSE SPECIALTY Romaine, mozzarella, bacon, eggs, croutons, tossed with ranch dressing \$11.75 *Perfect with a crisp dry white

SEASONAL SPINACH Topped with bacon, red onion, feta, cheese, seasonal berries, craisins, glazed pecans, homemade croutons and poppyseed dressing \$11.75 *Enjoy a semi-dry red wine

ALMOND CAESAR A twist on the classic salad with almonds, homemade croutons and mixed greens \$11.75 *Enjoy a refreshing white wine with this

THE DAVE SALAD A super healthy option with fresh vegetables, artichokes, raw nuts, an array of berries, craisins, Chevre cheese and honey dijon dressing \$12.25 *Enjoy a refreshing white wine with this lunch



BFVFRAGES

WINES Ask your server for the daily selection of Missouri Wines \$6-12 \$5 Corking on bottles enjoyed in the bistro

BEER The best beer selection in Missouri \$4.75-7

LOCAL CANNED COCKTAILS Ask your server for details. \$8-12

SODA Coke, Sprite and Diet Coke \$3.25

WILLOW SPRING MERCANTILE SIGNATURE VINTAGE SODA

Grape Escape, Orange Kiss, Spring's Cream Soda, Ginger Beer, Root Beer or The Big Apple Soda \$3.50

LEMONADE Seasonal favorite \$3.25 *Add a flavor for 50 cents

FRESH BREWED ICED TEA (a fresh flavor each day) \$3.25

HOT TEA (choose your flavor) \$3.25

PEACH NECTAR TEA Fresh brewed tea served up with peach nectar and simple syrup over ice. \$3.75

LAVENDER TEA Black tea with a lightly sweet simple syrup infused with fresh lavender \$3.50

COFFEE A fresh brewed hot cup of our best beans \$3.25

FRENCH PRESS COFFEE Enjoy it strong and pressed \$4.50

CHAI LATTE Equal parts Chai tea and hot frothed milk create a sweet spicy drink. 12oz. \$3.75 *Try it iced.



COLD BREW COFFEE \$6.50 NITRO COLD BREW \$6.75 CBD COLD BREW \$6.75

Served with a frosty mug!

(2 complimentary refills on regular soda, lemonade, peach and lavender tea)

DESSERTS

SEA SALT & CARAMEL BROWNIE A delicious, made from scratch cappuccino brownie drizzled with caramel and a dash of sea salt \$6.50

VANILLA ICE CREAM FLOATS Vanilla ice cream and a Signature soda topped with homemade whipped cream \$5.50

ASK ABOUT OTHER SEASONAL DESSERT SPECIALTIES!

JOIN US IN PERSON AT 249 E. BROADWAY, EXCELSIOR SPRINGS MO 64024

CALL US AT 816-630-SHOP (7467)



ONLINE AT WWW.SHOPTHEMERCANTILE.COM





All sandwiches come with a side item

HOT HAM AND CHEESE Served on a ciabatta bun with homemade pimiento cheese, red onion, chipotle mayo and bacon...ooey gooey goodness! \$13.50 *Pairs with a dry white wine

TOASTED ITALIAN Salami, ham, pastrami and provolone with basil pesto, tomato and red onion toasted on Italian bread \$13.75 *Enjoy a semi-dry red wine with this sandwich

GRAPEVINE SMOKED PULLED PORK Toasted on ciabatta with BBQ sauce, and finished with spicy apple coleslaw. \$12.50 *This goes well with a Chambourcin wine

TURKEY AND PIMIENTO with homemade pimiento cheese, lettuce, red onion and tomato on marbled sourdough \$13.50 *Try a crisp dry white with this lunch

HAM AND APPLE with Swiss cheese, lettuce, cranberry mustard and Granny Smith apples on marble bread \$13.50 *A blush wine goes well with this sandwich

TURKEY BLT Smoked turkey, bacon, lettuce, tomato, onion and mayo with cheddar cheese on toasted multi-grain bread \$14.00 *Pairs well with a Vidal Blanc

OPEN FACED ALBACORE TUNA MELT Toasted sourdough bread with our curry apple tuna salad, sharp cheddar cheese and almonds \$13.50

*Perfect with a nice blush or semi-dry white wine

TURKEY BBQ Toasted on ciabatta with BBQ sauce, swiss, and spicy apple coleslaw. A nice twist on southern style BBQ \$12.50

*Semi-sweet red wine goes well with this sandwich

LUNCH SERVED Tue-Fri 11am-3pm Sat 11am-5pm Sun 11-3pm

CROISSANTS

All croissants come with a side item

GOURMET EGG SALAD Like you've never experienced, with eggs, chives, gorgonzola cheese and mayo, served on a lettuce leaf, with sliced tomato and bacon \$13.00 *A dry white wine goes great here

TROPICAL CHICKEN SALAD Our signature item tossed with cranberries, pineapple and seasonings \$13.50 *Enjoy a sweet white wine with this entrée

WRAPS

All wraps come with a side item

ALL AMERICAN WRAP Turkey, spicy cheddar bacon dip, lettuce, tomato, and crumbled bacon in a tomato tortilla \$13.50 *This goes nicely with a full bodied white

BLACK AND BLEU WRAP Smoked brisket, gorgonzola bacon mayo, pepperjack, lettuce, tomato, red onion and Italian dressing rolled into a tomato tortilla \$14.50 *Goes well with a Norton

CHICKEN PESTO WRAP Chicken, lettuce, slaw mix, red onion, Parmesan cheese, glazed pecans, cranberries and red wine vinaigrette tossed in a spinach tortilla spread with fresh pesto \$13.50

GREEK VEGGIE WRAP Array of lettuces, tomatoes, olive tapenade, marinated artichokes, onions, feta cheese, red wine vinaigrette and tzatziki sauce in a tomato tortilla \$12.00*Goes well with Chardone

ASK YOUR SERVER TO RECOMMEND A MISSOURI WINE WITH LUNCH!

FLAT BREAD PIZZAS

GOAT CHEESE AND OLIVE TAPENADE With 2 cheeses, onion, tomato, spinach, artichokes and olive tapenade \$10.99

BAKED POTATO PIZZA All the traditional fixings on this pizza, cheddar cheese, bacon, chives and a ranch base finished with crumbled kettle chips and cracked pepper on top \$11.50

BUFFALO CHICKEN Spicy buffalo sauce, gorgonzola and homemade pimiento cheese, chopped celery, red onion, chicken and bacon \$11.50

BACON, PEAR WITH GORGONZOLA 3 cheeses, chipotle apricot base, pears, onions and bacon \$11.50

THAI CHICKEN Peanut sauce, Thai dressing, feta, onion, almonds, carrots, spinach and mandarin oranges \$11.50

THE MERC MARGHERITA Fresh pesto topped with feta, mozzarella, tomatoes, red onion and spinach \$10.99

Pizzas prepared as ordered and take extra time while they are being baked to

perfection

Add a Salad for \$4.50 to any flat bread pizza while you wait



SIDE ITEMS SELECTIONS

HOUSE SPECIALTY SALAD (smaller version)

SOUP DJOUR (soup of the day)

SIDE DJOUR (side of the day)

SPICY APPLE COLESLAW

RED PEPPER HUMMUS WITH PRETZEL CHIPS

COWBOY CAVIAR WITH TORTILLA CHIPS

BILLY GOAT CHIP CO. (all natural chips)

Additional side items \$4.50

HANDCRAFTED

Our menu items, sauces and dressings are made from scratch with real, fresh ingredients and therefore take time to prepare. It'll be worth the wait!

Descriptions are general and may not be a full list of ingredients. Please ask for detailed descriptions if you have a food allergy. Gluten-free bread, pizza crust and muffins available for substitution \$1-2 extra.