



DINNER



MERGE MENU

MERGE EST.  **2017** **CAFÉ**
CAFE AND EATERY



STARTERS

- SOUP OF THE DAY	M/P
- TUNA TARTARE	\$13
CILANTRO PEPPERS, SESAME SEEDS CRISPY WONTONS, THAI VINAIGRETTE	
- WOOD CHARRED OCTOPUS	\$15
MIXED CHERRY TOMATO, CITRUS VINAIGRETTE, KALAMATA OLIVES POWDER	
- TRIO DE EMPANADAS	\$10
CHICKEN, SHORT RIBS, SPINACH AND CHEESE, SERVED WITH CHIMICHURRI AND CHIPOTLE AIOLI	
- SHRIMP COCKTAIL	\$15
- PANKO FRIED OYSTER	\$12
WASABI AIOLI, PICKLED VEGETABLES, SESAME SEEDS	
- CHORIZO PATAGONIA	\$10
CHORIZO, ROASTED PEPPERS, ONIONS, CHIMICHURRI	
- JUMBO LUMP CRAB MEAT SALAD	\$14
KEWPIE MAYO, AVOCADO CHIPOTLE AIOLI, TORTILLA STRIPS	
SALADS	
- ORGANIC MIXED GREENS SALAD	\$7
CHIVES, CHERVIL, CHERRY TOMATO, CUCUMBERS, LEMON VINAIGRETTE	
- BEET SALAD	\$9
BABY ARUGULA, ALMONDS, SHERRY VINAIGRETTE, GOAT CHEESE	
- CAESAR SALAD	\$9
ROMAINE BOQUERONES, CIABATTA HERB CROUTONS.	

SANDWICHES

ALL SANDWICHES ARE SERVED WITH
TRUFFLE PARMESAN SHOE-STRING FRIES

- G'S ULTRA BURGER	\$16
90Z ANGUS BEEF, CHEDDAR CHEESE SMOKED BACON, LETT, TOM, SMOKED ONION, MUSROOMS AND G'S SPECIAL SAUCE ON A BRIOCHE BUN	
- SIRLOIN STEAK	\$15
SMOKED ONIONS, ARUGULA, HORSERADISH CREAM ON CIABATTA BREAD	
- ORGANIC CHICKEN BREAST	\$13
ORGANIC CHICKEN AVOCADO, CHIPOTLE AIOLI ON CIABATTA BREAD	
- CHIPOTLE BBQ PULL PORK	\$14
COLE SLAW, PICKLED CUCUMBER ON BRIOCHE BREAD	

PIZZETAS

- VODKA CHICKEN	\$12
CHICKEN BREAST, VODKA SAUCE, FRESH MOZZARELLA, FRESH BASIL	
- LOCAL SEASONAL VEGGIES	\$11
ROASTED SEASONAL VEGETABLES, PARMESAN CHEESE OR SOY CHEESE, MARINARA SAUCE	
- PROSCIUTTO	\$13
FONTINA CHEESE, PLUM TOMATO AND TRUFFLE OIL	
- MARGHERITA	\$11
FRESH MOZZARELLA, JERSEY TOMATO SAUCE AND FRESH BASIL	

PASTA

- LINGUINI** **\$23**
SHRIMP, CALAMARI, TOMATO,
BASIL, SAFRON CREAM SAUCE
- PENNE** **\$16**
CHICK PEAS, BABY SPINACH
GOAT CHEESE, RED PEPPER FLAKES
- CHEF'S SPECIAL RAVIOLI** **M/P**
HOME-MADE DAILY SPECIAL

MAIN

- SCOTTISH WILD SALMON** **\$24**
HEIRLOOM TOMATO, AVOCADO, RED
ONION, BASIL, LEMON, CHIPOTLE
AIOLI
- BRONZINI** **\$23**
WOOD FIRE OVEN ROASTED BROCCOLI,
CAULIFLOWER, RAISINS, PINE NUTS,
SHERRY VINAIGRETTE
- ROASTED HALF CHICKEN** **\$24**
MASHED POTATOES, GREEN PEAS,
CARROTS, NATURAL JUS
- SIRLOIN STEAK** **\$30**
TWICE COOKED POTATOES, CHERRY
TOMATO, WATERCRESS



DRINKS & SODAS

- ORGANIC TEA** **\$2.50**
HOT / ICED
- SAN PELLEGRINO SODAS** **\$2.25**
 - BOTTLE OF
SAN PELLEGRINO WATER** **\$4**
 - BOTTLE OF ACQUAPANNA** **\$4**
- MOCKTAILS / VIRGIN MOJITOS** **\$4**
MANGO / STRAWBERRY /
PASSION FRUIT
- ICED COFFEES** **\$4**
BLACK / LATTE
(CARAMEL OR CHOCOLATE)
- TRADITIONAL SODAS** **\$1.75**
COKE / DIET COKE / SPRITE
/ GINGER ALE / SELTZER WATER

SIDES

- \$5**
- TWICE COOKED
POTATOES**
- SAUTEED SPINACH**
- ASPARAGUS**
- ROASTED BROCCOLI &
CAULIFLOWER**
- TRUFFLED
SHOE-STRING FRIES**
- CREAMY MASHED POTATOES**

FRIDAYS AND SATURDAYS CHICKEN AND STEAK
SANDWICHES WILL BE SERVED UP UNTIL 7:00PM

FOR PARTIES OF 6 GUESTS OR MORE
20% GRATUITY WILL BE ADDED



**WE AT MERGE CAFE™
SUPPORT LOCAL
FARMERS BY BRINGING
YOU HIGH-QUALITY
DELICIOUS INGREDIENTS .
WE ALSO STRIVE TO
OFFER COMPROMISE FREE PRODUCTS,
OUR MISSION IS SIMPLE:
TO PROVIDE OUR GUESTS
WITH THE HIGHEST STANDARD
OF FOOD AND SERVICE**

