

THE MERCANTILE WORCESTER

private dining menu

APPETIZERS

PRICED PER PERSON

SWEET & SOUR MEATBALLS BLACK CHERRY-SAMBAL CHILE GLAZE, CHIVE 7

FRIED CHEESE CURDS BREADED WHITE CHEDDAR, FIG JAM 6

PAPAS BRAVAS SKEWERS CRISPY POTATO, SALSA BRAVA, ROASTED GARLIC AIOLI 6

RANGOONS LOBSTER & JONAH CRAB, CREAM CHEESE, WONTON, MANGO DUCK SAUCE 8

ADOBO PORK & APRICOT DUMPLINGS SOY BROTH, CHILI CRUNCH 7

BURRATA GRIDDLED CORNBREAD, POACHED PEAR, PROSCIUTTO, PINE BUD SYRUP 7

SESAME CHICKEN BITES MANGO DUCK SAUCE, CHIVE 6.5

RASPBERRY & BRIE PHYLLO DOUGH 6

BUFFALO CHICKEN BITES WHIPPED BLEU CHEESE, CELERY 6.5

TUNA TOSTADAS AHI TUNA, SCALLION, CUCUMBER, SPICY MAYO, BLACK SESAME 7

PRETZEL BITES HOUSE MUSTARD SAUCE 6

MAC & CHEESE BITES SMOKED GOUDA, LIQUID GOLD AIOLI 6

HUMMUS CUCUMBER CUP, SESAME, SUMAC 6

STATIONARY PLATTERS

PRICED PER PERSON, MINIMUM 25

FRIED CAULIFLOWER TAHINI HOT SAUCE, CUCUMBER, TZATZIKI 6

CRISPY BROCCOLI SAMBAL, SWEET CHILI, PINEAPPLE, GARLIC, WASABI PEA, SESAME 6

SAUCY WINGS HOUSE BUFFALO, BLEU CHEESE 6.5

BURGER SLIDERS YELLOW AMERICAN, BURGER SAUCE, COMPRESSED ONION 7

CBR SLIDERS CRISPY-FRIED CHICKEN, BACON, BUFFALO-RANCH 7

CHEESE BOARD LOCAL CHEESES, ACCOUTREMENTS 250 (PER BOARD)

CHARCUTERIE BOARD ASSORTED CURED MEATS, ACCOUTREMENTS 250 (PER BOARD)

LOBSTER SLIDERS MAINE LOBSTER, LEMON MAYO, CHIVE 12

SHRIMP COCKTAIL CHILLED SHRIMP, COCKTAIL SAUCE, LEMON 12

ISLAND CREEK OYSTERS SEASONAL MIGNONETTE, HORSERADISH, COCKTAIL SAUCE, LEMON 12

FARM SALAD TENDER GREENS, ASSORTED SHAVED VEGETABLES, SEEDS & RICOTTA SALATA, HOUSE VINAIGRETTE 5

CAESAR SALAD BABY ROMAINE, PARMESAN, PANGRATTATO 5

PIZZA

EACH PIZZA FEEDS 2-3 PEOPLE

red

CLASSIC [V] PLAIN CHEESE 16 [PEPPERONI OR SAUSAGE 2]

MARGHERITA [V] SAN MARZANO TOMATO, MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL 18

HOT & SWEET ITALIAN SAUSAGE, GARLIC, VINEGAR PEPPERS, RICOTTA 20

DIXIE HAWAIIAN PROVOLONE, PEACHES, COUNTRY HAM, RED ONION, JALAPENO, HOT HONEY 20

THE SWEET CHICK ROASTED CHICKEN, SWEET BBQ SAUCE, BACON, GREEN ONION 20

GLUTEN-FREE DETROIT STYLE CHEESE 17, PEPPERONI 19

white

BIANCA [V] OREGANO, FONTINA, FERMENTED GARLIC 16

CAESAR ROASTED CHICKEN, CAESAR DRESSING, ROMAINE, PARMESAN 18

PICKLE PARTY [V] PICKLES, CALABRIAN CHILE, CRACKED PEPPER CREMA, DILL 18

GODDESS SUMMER SQUASH, EGGPLANT, GOAT CHEESE, BASIL PESTO 18

THE HOT CHICK ROASTED CHICKEN, RED ONION, BLEU CHEESE, BUFFALO SAUCE 19

CARVING STATION

SERVES 15-20, PRICED PER PIECE

ROAST SIRLOIN DEMI-GLAZE, HORSERADISH CREAM SAUCE 325

COUNTRY HAM RED-EYE GRAVY 225

ROAST TURKEY GARLIC-HERB CRUSTED, HONEY JUS 190

ROAST PORK LOIN MUSTARD-ROSEMARY CRUSTED, GARLIC JUS 190

SIDES

PRICED PER PERSON, MINIMUM OF 25

JASMINE RICE 4 . STEAMED BROCCOLI 4 . ROASTED POTATOES 4

SCALLOPED POTATOES 5 . SESAME GREEN BEANS 4

GRILLED ASPARAGUS 5 . ROASTED CARROTS 5

MAINS

PRICED PER PERSON, MINIMUM OF 25

SIRLOIN STEAK TIPS MAPLE-BOURBON MARINADE, SHALLOTS, BABY VEGGIE PEPPERS 16

BAKED RIGATONI ROASTED CHERRY TOMATO SAUCE, RICOTTA, TORN BASIL, FRESH MOZZARELLA 12

BRICK CHICKEN SKIN-ON STATLER CHICKEN BREAST, PAN JUS, LEMON 14

ROASTED SALMON THAI CURRY-HONEY GLAZE 16

BAKED MAC & CHEESE WHITE BIANCA SAUCE, YELLOW CHEDDAR, BUTTERED RITZ CRUMB 12

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

[V] VEGETARIAN [GF] CAN BE MADE GLUTEN FREE UPON REQUEST [P] PESCATARIAN [VEGAN] VEGAN

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brunch

STATIONARY PLATTERS

PRICED PER PERSON, MINIMUM OF 25

- ASSORTED MINI-MUFFINS** FRESHLY BAKED ASSORTED MUFFINS 6
- ASSORTED MINI DANISH** FRESHLY BAKED ASSORTED DANISH 6
- ASSORTED MINI SCONES** FRESHLY BAKED ASSORTED SCONES 6
- DONUT HOLES** VANILLA GLAZED, RAINBOW SPRINKLES 6 [MAKE IT BOOZY]
- BRIOCHE FRENCH TOAST BITES** CINNAMON-SUGAR, NUTELLA DIP 6
- FRESH FRUIT PLATTER** ASSORTED SEASONAL FRUITS, LEMON-RICOTTA DIP 5
- SMOKED SALMON BOARD** BAGEL CHIPS, PICKLED ONION, WHIPPED CREAM CHEESE, CORNICHONS 11
- MINI PARFAITS** GREEK YOGURT, SEASONAL FRUIT, GRANOLA 6

MAINS

PRICED PER PERSON, MINIMUM OF 25

- CORNED BEEF HASH** [GF] NEW & SWEET POTATO, CHARRED ONION, POACHED EGGS, EVERYTHING SPICE 12
- BRIOCHE WAFFLE** PEARL SUGAR STUDED WAFFLES, WHIPPED BUTTER, PURE MAPLE 11
- EGGS BENEDICT** ENGLISH MUFFIN, GRILLED COUNTRY HAM, POACHED EGGS, VALENTINA HOLLANDAISE 12
- BLUEBERRY PANCAKES** BUTTERMILK PANCAKES, MAINE BLUEBERRIES, WHIPPED BUTTER, PURE MAPLE 11
- CHICKEN & WAFFLES** BRIOCHE WAFFLE, CRISPY-FRIED CHICKEN, WHIPPED BUTTER, HOT-HONEY 12

SIDES

PRICED PER PERSON, MINIMUM OF 25

- SCRAMBLED EGGS** CRÈME FRAICHE, CHIVE 6
- BREAKFAST POTATOES** NEW POTATO, SHALLOT 4
- BACON** APPLEWOOD-SMOKED 6
- BREAKFAST SAUSAGE** CHICKEN-MAPLE 6

dessert

SERVES 15-20, PRICED PER PIECE

BROWNIE PLATTER

BLONDIE, FUDGE, CHOCOLATE ZEBRA W/ CREAM CHEESE 6

COOKIE PLATTER

CHOCOLATE CHIP, M&M, SUGAR, OATMEAL RASIN 6

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