

Wine Tastings this week!

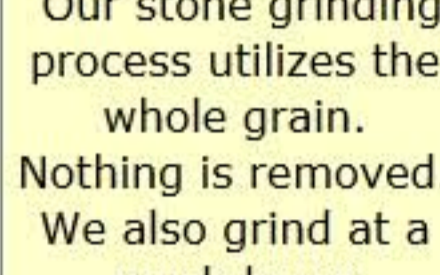


Tonight!
February 20
6:00-8:00 pm
Join Janea at the tasting table to try some affordable selections from France!

Saturday, February 23
12:00-3:00 pm
Wine Club feature
 Join us this Saturday as we continue exploring delicious and affordable wines in 2013!
As always our tastings are free, drop-in events.

Logan's Turnpike Grits Now Available!

"Our old-fashioned speckled white grits are coarse ground from locally grown corn. Because most of the natural germ and bran are preserved in the stone-grinding process, nutrition and flavor are enhanced"



Our stone grinding process utilizes the whole grain. Nothing is removed. We also grind at a much lower temperature than the high-speed roller mills used today in commercial milling. Keeping the grains cool does not destroy the heat sensitive nutrients and makes for a much more flavorful and healthy product.

New Grocery items now available!



Artisan Cheeses Now Available at our Cheese Counter

La Tur arrived last week.



Absolute Decadence!

Miticana de Cabra is back in the cheese case



fantastic with honey and herbs!

Kerrygold Dubliner now available!



Barely Buzzed is back in stock!



Taleggio is in from Italy!



Pepper Springs Dip Mixes have returned!



Nine Different Flavors Now in stock!



The Mercantile

Candler Park's Fresh Food Destination

1660 Dekalb Avenue
Suite 150
Atlanta, GA 30307
404-378-0096



Monday-Friday 10:00 am - 8:00 p.m.
Saturday 9:00 a.m. - 8:00 p.m.
Sunday 10:00 - 5:00 p.m.

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Wednesday, February 20, 2013

Happy Hump Day! We know you love the very idea of Wednesdays. We do too because every Wednesday is Taco Night at The Mercantile. Lisa is in the kitchen whipping up coconut shrimp tacos and a special egg foo young vegetarian taco. Check out our full menu for tonight below.

Janea will be at the tasting table this evening for sure! She'll be pouring French wines and offering tastes of some of our newest cheese and fruit paste pairings.

We are over the moon excited about featuring Irish Cheeses over the next few weeks. We are kicking this special feature off with an Irish Cheese and Wine Pairing Class next Thursday 7:00 - 8:00 pm. Gather the details below and give us a ring to make your reservation.

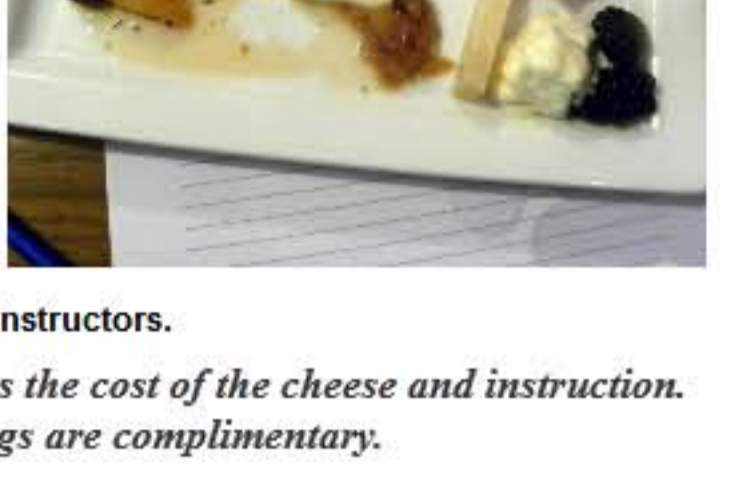
We are growing, growing, growing at The Mercantile. Drop in and visit with us and browse our retail floor to find new cheeses and grocery items. New items are coming in regularly. We can't wait to bring you the very best in specialty grocery alongside our amazing fresh prepared foods.

See you in the shop!
 -Janea, Chef Samantha and Team Mercantile
 404-378-0096

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Irish Wine & Cheese Pairing Classes is next week!

Reserve your spot now!
Our Irish Cheeses and Wine Pairing Class is right around the corner!
Thursday, February 28
and
Thursday, March 14
7:00 - 8:00 p.m.
Seats are still available!



Four Artisan Cheeses, Four Hand picked accompaniments, Four Complimentary Wines and a complete tour of the pairings with knowledgeable

instructors.
 20 dollars per person includes the cost of the cheese and instruction. Wine pairings are complimentary.

This is a reservation only event.

Menu for Wednesday, February 20



SANDWICH SPECIALS

The Sherry
Havarti, Fontina and Provolone cheese on your choice of bread with our homemade pesto, roma tomatoes, Italian seasoning and a drizzle of honey. Pressed on the panini grill.

Muffalettas all week!
 Sliced genoa salami, deluxe ham, mortadella, picante provolone and house made olive spread on a muffaletta bun and toasted on the panini grill.
 5.99 each
 Also available in full and half sizes.

Soups today are Tomato Orange and Carrot Dill

It's Taco Night!
Coconut Shrimp Tacos are back! Roasted coconut shrimp with pineapple salsa and cilantro.

Egg Foo Young Taco! Our vegetarian option tonight with eggs, veggies and noodles. We promise it will be off the chain!

Tacos are 2.99 each and are served on your choice of corn or flour tortilla.

Available in our Grab and Go Cooler

- Sesame Noodles
- Sundried Tomato White Bean Salad
- Mercantile Chicken Salad
- Buffalo Chicken Salad
- Macaroni & Cheese
- Black Bean and Traditional Hummus
- Red Pepper Hummus
- Pimento Cheese
- Artichoke Dip
- Tomato Orange Soup
- Snack Packs

Fresh to Go Casseroles

- Chicken Enchilada
- Beef Lasagna
- Meatloaf
- Veggie Pasta Bake
- Shrimp Etouffee

Available in our Deli

- Twice Baked Potatoes
- Strawberry Arugula Salad
- Asian Slaw
- Panzanella
- Shrimp Cocktail
- Italian Pasta Salad
- Quinoa with Roasted Root Veggies

Family Dinner Specials Available at 4 pm.

Pot Roast Tonight
Slow roasted Painted Hills chuck roll with root veggies and roasted potatoes
Single: 8.99
Family: 24.99

Whole Roasted Springer Mountain Chickens are available for 9.99 each.

American Supper

Whole Roasted Chicken with roasted potatoes and sauteed green beans.
 23.99

French Supper

Whole Roasted Chicken with a baguette, spring mix, port salut cheese and sherry shallot vinaigrette.
 19.99

Family Sides

Grab your sides and then select a protein or a casserole to add onto your order.
 Macaroni and cheese and sauteed green beans.
 Sides to serve a family of four!
 12.99

Introducing Rutherford & Meyer Fruit Pastes



Designed to freshen and cleanse the palette, Rutherford & Meyer Fruit Pastes are perfect served with cheese on a savory cracker.

As well as being delicious, Rutherford & Meyer fruit pastes are visually appealing, making them a fantastic addition to a cheese board or antipasto platter.

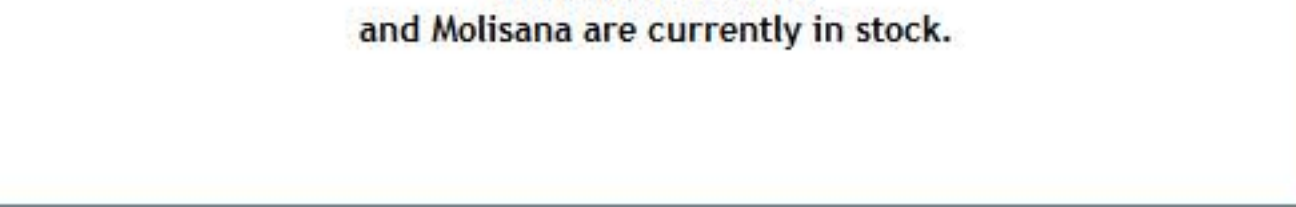
Current flavors available in our cheese case are:
Quince Paste: Fantastic with mild cheese or a soft creamy blue.
Cherry Paste: Amazing with camembert and goats cheese.
More flavors to come!

Sartori Merlot Bellavitano arrived just in time for Valentine's!



"By wedding this rich, creamy cheese to the berry and plum notes of Merlot, we've created a marriage of flavors destined to make your taste buds say, "I do." On that note, if you invite a few friends from our pairing guide - say, toasted walnuts, thin slices of prosciutto and semisweet chocolates for dessert - the honeymoon never has to end." www.sartoricheese.com

Charcuterie is finding it's place at The Merc!



Olli Salame Norcino and Molisana are currently in stock.