

DINNER

INSPIRED
EATS

STARTERS

Two Way Mushrooms - 15.75 GF, V, Veg
charred & fried exotics, miso spread, tamarind dip

Tomato Dill Butter Beans - 12.75 GF, Veg, V
with frizzled onions

Tartare Originalé - 19.95
raw tuna or raw steak, red onion, mustard, quail egg,
capers, worcestershire, grated egg, cornichons,
homemade saltines

Bacon and Brie - 14.00 GF available
whipped brie, bagel chips, bacon chili crisp

Eggplant Rollatini - 14.00 GF, V, Veg
vegan cashew cheese, Ma's tomato sauce

Tater Tot Fondue - 14.00 Veg, GF available
homemade tater tots, traditional cheese sauce

Clam Bowl - 19.95
steamed dozen or garlic beer broth dozen

Firecracker Short Rib Tacos - 15.00
tomato jam, Napa cabbage, soft shell local tortilla

Bison Kabobs - 15.00 GF
ground bison & lamb, fried on a stick, harissa, mint

Sea-Cuterie Board - 19.95 GF available
tuna prosciutto, smoked salmon, whitefish salad, cocktail
crab claws with mustard sauce, watermelon radish,
pickled vegetables, cornichons, homemade saltines

Guacamole - 15.00 V, Veg
pumpkin seeds, red chili flakes, popped amaranth, bagel
chips or veggies (GF)

Buratta & Fire Roasted Peppers - 15.95 Veg, GF available
homemade spicy tomato jam

Calamari - 15.95 GF
fried with shishito peppers, calabrian pepper aioli

Local Charcuterie Board - 18.95 GF available
bison summer sausage, cured meats, local cheese,
seasonal fruit, veggies or bagel chips

Grilled Artichoke - 14.50 Veg, GF, V
roasted garlic-cashew-herb dipping sauce

SOUPS

French Onion - 9.00
bagel crouton, baked gruyere cheese

Cream of Wild Mushroom - 9.00 GF, Veg
mixed mushrooms, green onions

African Peanut Stew - 10.00 GF, V, Veg
sweet potatoes, chickpeas, kale, homemade
vegetable broth, peanuts

Chef's Choice Soup - 9.00

SALADS

Nutritious Powerhouse - 18.00 GF
kale, Napa cabbage, quinoa, craisins, sprouts,
pumpkin seeds, strawberries, popped amaranth,
poached egg, chicken, fat free lemon vinaigrette

Napa, Beet & Goat Cheese - 15.00 Veg, GF
mixed greens, Napa cabbage, Brussels sprouts, crispy
quinoa, roasted peppers, red wine vinaigrette

D's Salad - 14.00 V, GF
green leaf lettuce, flavor bomb tomatoes, orange
bell peppers, green onions, avocado, cucumbers,
champagne vinaigrette

Next Level Caesar - 14.00
romaine lettuce, shaved Brussels sprouts, crispy
chickpeas, bagel chips, parmesan and everything
crisp, Caesar dressing

Mercantile Cobb - 18.00 GF
mixed greens, chicken, tomatoes, avocado, crispy
chickpeas, egg, bleu cheese, avocado ranch dressing

House - 7.50 GF, Veg, V
mixed greens, red onion, tomato, cucumber, chickpeas,
balsamic dressing

Add to any salad:

Chicken \$4 • Shrimp \$9 • Steak \$7 • Tuna \$9 • Salmon \$9 • Egg \$3

Balsamic • Red Wine Vinegar • Blue Cheese • Avocado Ranch
Champagne Vinaigrette • Fat Free Lemon • Caesar • Ranch

BOWLS

Beef Bone Broth Noodle Bowl - 19.95 GF
pulled short rib, steak bulgogi, green onion,
mushrooms, egg, spinach, carrots, sprouts, glass
noodles, side of gochujang

Chicken Bone Broth Noodle Bowl - 19.95 GF
marinated breast & thigh meat, butter beans,
glass noodles, mushrooms, green onion,
poached egg, kale, carrots, sprouts, miso

Seafood Bowl - 25.50 GF
shrimp, scallops, clams, green onion, rice noodles,
broccoli, carrots, shellfish-harissa broth

Spicy Vegetable-Quinoa Bowl - 16.95 V, GF, Veg
broccoli, carrots, sesame seeds, mushrooms, rice,
kale, butter beans and jalapeños, vegetable broth

Pineapple Poke Bowl - 24.50 GF
raw ahi tuna or raw salmon, pineapple, rice,
avocado, green onion, bok choy, sesame seeds,
wasabi, tamarind chili sauce

GF - Gluten Free • Veg - Vegetarian • V - Vegan

The majority of our dishes can be prepared gluten free. Please alert your server to any food allergies or dietary restrictions.

HANDHELDS *with choice of soup or a nice salad*

Exchange Burger - 14.50

American cheese, baconnaise, pickles

Smash Burger - 15.50

crispy cheddar cheese, pickles, tomato, onion, garlic aioli, lavash bread

Game Burger - 15.50

local bison, lamb, beef, whipped feta, lettuce, tomato, onion

Mozzarella Tomato Grilled Cheese - 14.50 ^{Veg}

green onion, balsamic glaze, pickled onions, flattened croissant

Chicken Caesar Sub - 15.50

grilled or crispy fried chicken breast, romaine, parmesan cheese, Caesar dressing, Italian bread

Chicken Salad Croissant - 15.50

avocado, lettuce and tomato

Exchange Chicken Sandwich - 15.50

grilled chicken breast, thick bacon, Swiss cheese, balsamic onions on a brioche roll

BBLT - 15.50

burrata, bacon, lettuce, tomato, toasted sourdough, baconnaise

Steak Sandwich - 17.95

tomato, brie cheese, frizzled onions, crisp greens, Exchange steak sauce, Italian bread

Smoked Salmon - 15.50

lettuce, chive cream cheese, cucumber, red onion, tomato, capers on a bagel

Open Faced Meatloaf Sandwich - 14.50

grilled sourdough bread, melted cheddar, frizzled onions, brown gravy

ENTREES

Prime Delmonico Fritte - 46.00 ^{GF}

certified Prime delmonico, cowboy butter, black pepper fries, charred mushrooms, creamed kale

Harry's Filet Mignon - 45.00 ^{GF}

marinated tenderloin, sauce Robert, parsley fingerling potatoes, spinach and mushrooms saute'

Sliced Skirt Steak - 37.95 ^{GF}

chimichurri, homemade tater tots and a nice salad

Mushroom Bourguignon - 27.00 ^{GF, V, Veg}

over vegan mashed potatoes, freshly grated horseradish

Short Ribs - 31.00 ^{GF available}

homemade tater tots, butter beans, green beans, brown gravy, freshly grated horseradish

Grandma's Meatloaf - 28.00

beef, veal, pork, mashed potatoes, frizzled onions, green beans, brown gravy

Carolina Buttermilk Fried Chicken - 28.00 ^{GF available}

mac and cheese, green beans, hot honey, biscuit, antibiotic free chicken *(Please allow 20 minutes for GF)*

Pan Roasted Branzino - 33.75

blistered flavor bomb tomato, caper and white anchovy, butter sauce, potato coins, arugula

Sesame Crusted Tuna Steak - 32.75 ^{GF}

dirty ginger beurre blanc, baby bok choy, cucumber wasabi rice

Firecracker Scallops - 33.75 ^{GF}

seared sea scallops, firecracker mushrooms and asparagus, mashed sweet potatoes

Crispy Faroe Island Salmon - 32.75 ^{GF}

miso glaze, creamed kale, butter beans

Sweet Potato Chickpea Curry - 24.00 ^{V, Veg, GF}

baked sweet potato, poached kale, quinoa, tomato coconut milk curry

Roasted Eggplant - Zucchini Lasagna - 27.00 ^{GF, V, Veg}

vegan cheese, garlic sautéed spinach, ma's tomato sauce

Butter Broiled Halibut - 32.75 ^{GF}

broccolini saute, roasted garlic mashed potatoes, mushroom gin jus

PASTA

Buttery Lemon Leek Pasta - 32.75

cavatappi pasta with chicken or grilled shrimp

Braised Meats Ragu - 28.00

pulled short rib & bison, hunter sauce, mushrooms, carrots, pearl onions, pappardelle

Chicken & Broccoli - 28.00

white wine cream sauce, roasted peppers, penne

Burrata alla Vodka - 28.00

pink vodka sauce, penne

SIDES - 8.00

Homemade Tater Tots

Bacon Chili Crisp

Parsley Fingerling

Shaved Brussels Sprouts

Handcut French Fries

Mashed Sweet Potatoes

Potatoes

Garlicky Asparagus

Baby Bok Choy

Baked Sweet Potato

Mac & Cheese

Broccolini

Quinoa

Butter Beans in Tomato

Green Beans

Creamed Kale

Dill Sauce

Mashed Potatoes ^(V avail)

Make a Meal - any 3 for \$21

KIDS - 14.00

12 and Under Only Please

Grilled Cheese & Fries

Curly Noodles

Chicken Tenders & Fries

Steak & Fries

with butter or tomato sauce

DAILY SPECIALS

Monday - Chef's Choice

Friday - Extraordinary Seafood Platter (broiled or fried)

Tuesday - Authentic Chicken Riggies

Saturday - Beef Wellington

Wednesday Night Raw - Sushi/Sashimi, etc.

Sunday - Chef's Roast

Thursday - Chicken Cordon Bleu