

DINNER

INSPIRED
EATS

STARTERS

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

Shrimp & Crab Claw Cocktail - 18.95
cocktail sauce, Miami mustard sauce

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 Tacos - 15.00 V, VEG available
tomato jam, Napa cabbage, soft shell local tortilla
short ribs or shiitake mushrooms

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

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, 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

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

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

Classic Wedge Salad - 15.00 GF
iceberg wedge, cherrywood smoked bacon, flavor bomb tomatoes, red onion, homemade blue cheese dressing, balsamic drizzle

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

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, 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.

20% gratuity added for parties of 8 or more • \$5.00 plate sharing charge

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

Exchange Chicken Sandwich - 15.50

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

Chicken Salad Croissant - 15.50

avocado, lettuce and tomato

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

Hot Pastrami on Rye - 15.50

Swiss cheese, whole grain mustard or Russian dressing

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

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

Roasted Eggplant - Zucchini Lasagna - 27.00 GF, V, Veg

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

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)*

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

Butter Broiled Halibut - 32.75 GF

broccolini saute, roasted garlic mashed potatoes, mushroom gin jus

PASTA

Seafood Limone - 33.75

scallops, halibut, crab claws, lemon-butter leek sauce, cavatappi pasta

Braised Meats Ragu - 28.00

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

Burrata alla Vodka - 28.00

pink vodka sauce, penne

Chicken Scarpaiello - 32.75

dark and light meat chicken, sweet Italian sausage, roasted potatoes, tortellini

Tortellini and Broccoli Alfredo - 32.75

cheese tortellini, creamy Parmesan cheese sauce with chicken or shrimp

Pasta Amatriciana - 21.95

pancetta, calabrian chilis, spicy tomato sauce, shiitake mushrooms, cavatappi pasta

SIDES - 8.00 or Make a Meal - any 3 for \$21

Homemade Tater Tots

Handcut French Fries

Baby Bok Choy

Quinoa

Creamed Kale

Bacon Chili Crisp

Mashed Sweet Potatoes

Baked Sweet Potato

Butter Beans in Tomato

Dill Sauce

Parsley Fingerling Potatoes

Mac & Cheese

Green Beans

Mashed Potatoes (V avail)

Shaved Brussels Sprouts

Garlicky Asparagus

Broccolini

KIDS - 14.00

12 and Under Only Please

Grilled Cheese & Fries

Curly Noodles

with butter or tomato sauce

Chicken Tenders & Fries

Steak & Fries

DAILY SPECIALS

Monday - Chef's Choice

Tuesday - Authentic Chicken Riggies

Wednesday - Steak au Poivre

Thursday - Chicken Cordon Bleu

Friday - Extraordinary Platter of Seafood

(broiled or fried) haddock, scallops, shrimp, lobster & crab mac & cheese

Saturday - Beef Wellington

Sunday - Chef's Roast