

# DINNER

INSPIRED  
EATS

## STARTERS

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**Mushroom Spring Rolls - 14.00** GF, V, Veg  
local mushrooms, scallions, carrot, cucumber, rice noodles, romaine, sweet chili sauce

**Crudo Cenzo - 17.95** GF  
tuna, halibut, watermelon radish, sliced chilis, fresh mint, citrus vinaigrette

**Loaded Hummus - 15.00** V, GF available  
cucumber, feta, tomatoes, olives, red onion, Greek dressing, oregano, bagel chips

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

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

**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, white anchovies, 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

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**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

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**Super Grains Salad - 18.00** GF  
kale, Napa cabbage, quinoa, farro, jasmine rice, oats, amaranth, grilled chicken, bean sprouts, pumpkin seeds, 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

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

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

**Seafood Bowl - 25.50** GF\*  
shrimp, scallops, crab meat, 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

GF - Gluten Free • Veg - Vegetarian • V - Vegan • \*glass noodles available

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*

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### Exchange Burger - 14.95

American cheese, baconnaise, pickles

### Smash Burger - 15.50

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

### Game Burger - 15.50

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

### Mediterranean Club - 15.50

*Veg, V avail, GF avail*  
hummus, feta, roasted peppers, cucumber, red onion, tomato, lettuce, wheatberry bread

### 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, aioli on a 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 - 14.95

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

### Hot Pastrami on Grilled Rye - 15.50

Swiss cheese, whole grain mustard or Russian dressing

## ENTREES

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### Prime Delmonico Fritte - 46.00 GF

certified Prime delmonico, cowboy butter, black pepper fries, charred mushrooms, asparagus with shishito peppers

### Harry's Filet Mignon - 45.00 GF

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

### Sliced Skirt Steak - 38.95 GF

chimichurri, homemade tater tots and a nice salad

### Mushroom Bourguignon - 28.00 GF, V, Veg

over vegan mashed potatoes, freshly grated horseradish

### Short Ribs - 33.95 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)*

### Roasted Eggplant - Zucchini Lasagna - 28.00 GF, V, Veg

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

### Sesame Crusted Tuna Steak - 33.95 GF

dirty ginger beurre blanc, steamed broccoli, cucumber wasabi rice

### Firecracker Scallops - 35.95 GF

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

### Hot Honey Glazed Salmon - 33.95 GF

farro pilaf, grilled zucchini

### Sweet Potato and Chickpea Curry - 27.00 V, Veg, GF

broccoli crowns, shishito peppers, bean sprouts, jasmine rice

### Halibut Oscar - 36.95 GF

broiled halibut, crab meat, Hollandaise, asparagus, lemon-leek potato puree

### Meatless Meatloaf - 28.00 V, Veg, GF

chick pea and lentil "meatloaf," vegan mashed potatoes, green beans, mushroom gravy

## PASTA

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### Seafood Limone - 34.95

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

### Braised Meats Ragu - 28.00

pulled short rib & bison, 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 - 23.95

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

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

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Homemade Tater Tots

Handcut French Fries

Quinoa

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

## KIDS - 14.00

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*12 and Under Only Please*

Grilled Cheese & Fries

Curly Noodles

with butter or tomato sauce

Chicken Tenders & Fries

Steak & Fries

## DAILY SPECIALS

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**Monday** - Chef's Choice

**Tuesday** - Authentic Chicken Riggies

**Wednesday** - Steak au Poivre

**Thursday** - Beef Tips & Mushrooms

**Friday** - Extraordinary Platter of Seafood

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

**Saturday** - Beef Wellington

**Sunday** - Chef's Roast