

STARTERS

- Buratta & Fire Roasted Peppers - 15.95** Veg, GF available

homemade spicy tomato jam
- 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

shrimp, tuna poke cubes, 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)
- 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

- Super Grains Salad - 18.00** GF Available

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
- 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
- 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, 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

HANDHELDS *with choice of soup or a nice salad*

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

Prime Delmonico Fritte - 46.00 GF
certified Prime delmonico, cowboy butter, black pepper fries, charred mushrooms, broccolini

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
mac and cheese, green beans, hot honey, biscuit, antibiotic free chicken

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, broccolini, 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 Available
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

Chicken & Biscuits - 28.00 GF
Homemade, fresh biscuits from our bakery

PASTA

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*

Homemade Tater Tots
Handcut French Fries
Quinoa

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 *12 and Under Only Please*

Grilled Cheese & Fries
Curly Noodles
with butter or tomato sauce

Chicken Tenders & Fries
Steak & Fries

DAILY SPECIALS

Thursday - Authentic Chicken Riggies

Friday - Extraordinary Platter of Seafood
(broiled or fried) haddock, scallops, shrimp, with lobster & crab mac & cheese

Saturday - Beef Wellington

Sunday - Chef’s Roast Sirloin of Beef