

STARTERS

Beer Cheese 9

smoked cheddar, exchange rate brown ale, pretzel baguette (v)

Goat Cheese Fritters 9

bacon date aioli, honey, fines herbs (v)

Pork Belly + Watermelon 12

fennel+orange braised, citrus compressed watermelon, feta, shaved red onions, pea shoots (gf)

Mussels Tikka Masala 16

spiced tomato cream, cilantro, garlic cilantro naan

Grilled Chicken Wings 10

twice-cooked, mediterranean spice, tzatziki, tabbouleh (gf)

Truffle Steak Fries 6

triple cooked chipperbec fries, white truffle oil, lemon + tarragon aioli (gf, v)

Roasted Vegetables 9

artichokes, carrots, radicchio, fennel, zucchini, roasted tomatoes, haricot vert, buttermilk ranch (gf, v)

Today's Soup mkt.

Tomato + Artichoke Soup 8 (gf, v)

Klaus' Pretzel Baguette 3/5 (v)

half or full loaf

SIDES

Brussel Sprouts 9

bacon, shallots, parmesan (gf)

Grit Cakes 7

whipped herb goat cheese, green onions (v)

Farro Risotto 7

english peas, lemon, fines herbs (v)

Corn Succotash 5

red peppers, red onions, haricot vert, garlic, tomato (gf, v)

Frites 5

garlic, parmesan, red pepper aioli (gf, v)

SIGNATURES

Steak Frites 23

teres major, frites, herbed balsamic butter, red pepper aioli (gf)

Parisian Gnocchi 17

oyster mushrooms, corn, heirloom tomatoes, shallots, caramelized onion + chive crème fraiche (v)

The Chop 26

whipped goat cheese grit cakes, red eye gravy, madeira mushrooms, curly green onions, herbs

Exchange Ramen 17

pork tenderloin, marinated bamboo, cilantro, green onion, radish, soft egg, beech mushrooms, Sub chicken + 2 | Sub shrimp + 4

Nashville Hot Chicken 19

fried chicken breasts, hot chili oil, corn succotash, habagardil pickles

Salmon 25

farro risotto, english pea puree, carrot beurre blanc, herb roasted carrots, pea shoots

Scallops 28

sunchoke chips, artichokes, fried leeks, radicchio, sunchoke puree, fried leeks, piment d'espelette (gf)

English Fish + Chips 17

beer battered cod, triple cooked chipperbec fries, habagardil tartar sauce, carolina vinegar slaw

Black Hawk Short Rib 26

barbacoa rub, black bean + corn relish, poblano, lime, cilantro, sweet onion + chive crème fraiche (gf)

SALADS

Mixed Green Salad 9

english cucumber, tomato, french feta, radish, sherry vinaigrette (gf, v)

Wedge Salad 8

bacon, tomato, shaved red onion, blue cheese dressing (gf)

Spinach Salad 8

candied pecans, goat cheese, dried cranberries, lavender honey vinaigrette (gf, v)

Burrata Salad 15

arugula, pickled blackberries, shaved country ham, basil + tarragon vinaigrette, black cyprus sea salt (gf)

Heirloom Salad 12

'growganica' greens, red onions, haricot vert, stilton bleu cheese, french dressing, extra virgin olive oil, balsamic reduction (gf)

House Dressings

buttermilk ranch, lavender honey, sherry, french dressing, bleu cheese, oil + balsamic vinegar, basil + tarragon vinaigrette

Salad + Entrees Additions:

6 oz. chicken +5, 6 oz. salmon + 8, fried oyster (4) + 6 (5) shrimp kabab + 9, 'U15" scallops (3) + 14

BURGERS

Proudly featuring Black Hawk Farms Beef!

All Burgers Served With Your Choice of Fries or Vegetable of the Day.

Substitute Frites +1.5, | Make any burger an IMPOSSIBLE Burger for +2

Exchange Burger 16

arugula, madeira mushrooms, stilton bleu cheese, grilled red onions, garlic labna, brioche bun

All American Burger 13

lettuce, tomato, onion, mayo, american cheese, pretzel bun

Blended Burger 15

75% beef, 25% crimini mushroom blend, tillamook pimento cheese, spicy habagardil pickles, mixed greens, pretzel bun

* The consumption of raw or undercooked meat or seafood may increase the risk of food-borne illness

GF: Gluten Free **V:** Vegetarian
Please consult your server regarding any dietary needs!