

The
EXCHANGE

PUB+KITCHEN

SHAREABLES

GOAT CHEESE FRITTERS...9

bacon date aioli, honey, fines herbes

BOURBON MAPLE CARROTS...15

heirloom carrots, bourbon maple glaze,
bourbon spiced honey, candied pecans *V A*

BBQ SHORT RIB TOTS...15

bourbon bacon bbq, short rib, five-cheese sauce,
pickled onions + jalapeños

WHIPPED GOAT RICOTTA...13

bourbon spiced honey, granny smith apples,
dried blueberries, Legacy Bakery crostinis

BUFFALO BOURBON WINGS...16

frisée, pickled red onion

TEQUILA + LIME MUSSELS...18

jalapeno infused tequila, cilantro, shallots, garlic,
jalapenos, lime juice, simple syrup,
Legacy Bakery crostinis

KLAUS' PRETZEL BAGUETTE...9

Served with your choice of:
smoked cheddar beer cheese +2, house mustard +2,
pimento cheese +2, or all three for 15
additional loaf +4/7 *V*

SOUPS+SALADS

IMPOSSIBLE CHILI...8 *V*

MIXED GREEN SALAD...6/11

cold pickled cucumbers, pickled red onion,
marinated cherry tomatoes, shaved parmesan,
orange-balsamic vinaigrette *V GF A*

SPINACH SALAD...6/11

dried blueberries, mandarin oranges, candied pecans,
goat cheese, lavender honey vinaigrette *V GF A*

WEDGE SALAD..6/11

bacon, marinated cherry tomato,
shaved red onion, blue cheese dressing *GF*

SMOKED SALMON SALAD...14

spinach, hard-boiled egg, capers, red onion,
lemon dill crème, pretzel bread croutons

ADDITIONS

chicken + 6, salmon + 13, shrimp + 9, steak + 12

DRESSINGS

sherry dijon vinaigrette, lavender honey vinaigrette
blue cheese, orange-balsamic vinaigrette,
lemon dill crème, buttermilk dill ranch

CHEF SIGNATURES

Sandwiches served with side of fries or vegetable of the day.

SHAVED STEAK

SANDWICH...18

frisée, tomato, pickled red onions,
horseradish cream, focaccia

CHICKEN SALAD WRAP...12

pecan, dried cranberries, lettuce,
red onion, spinach wrap

PEPPERED PEACH

GRILLED CHEESE...12

pepper + peach jam, meunster,
Legacy Bakery sourdough, sea salt

CAPRESE CHICKEN

SANDWICH...16

aged balsamic aioli, pesto, mozzarella, tomato,
frisée, Legacy Bakery brioche

YAKISOBA...15

green cabbage, shiitake mushrooms, red onion,
carrots, snap peas, scallions, sesame seeds *V*
add chicken + 6 | add shrimp + 10

NASHVILLE TACOS...16

fried chicken, bourbon buffalo aioli, hot chili oil,
creamy slaw, habagardil pickles

HOT VEGGIE WRAP...11

carrots, cabbage, mushroom, avocado, red pepper,
sundried-tomato manchego spread, spinach wrap *V*

SWEET CHILI

SALMON BOWL...18

sesame lime rice, broccoli, carrots, cabbage,
avocado, mushrooms, soy glaze *GF A*

ENGLISH FISH + CHIPS...14

beer battered cod, fries, habagardil tartar sauce,
creamy slaw, rye

STEAK FRITES...29

teres major, frites, herbed balsamic butter,
red pepper aioli

PORTOBELLA SANDWICH...12

sun-dried tomato manchego spread, pickled red onion,
spinach, ciabatti, truffle salt *V*

BURGERS

All Burgers Served With Your Choice of Fries or
Vegetable of the Day. Substitute Frites +2.5
Substitute an IMPOSSIBLE Burger Pattie for +3

EXCHANGE BURGER...17

frisée, madeira mushrooms, stilton bleu cheese,
grilled red onions, brioche bun

ALL AMERICAN BURGER...14

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

G.O.A.T BURGER...17

herb whipped goat cheese, frisée, bacon date
aioli, brown sugar candied bacon, pretzel bun

SIDES

PARMESAN FRITES...6 *V*

BRUSSEL SPROUTS...9

bacon, shallots, parmesan *GF*

VEGETABLE OF THE DAY...8

PIMENTO MAC + CHEESE...9.5

tilamook cheddar, roasted red peppers,
piment d'Esplette, cavatappi *V*

Chefs: John Chester and Matt Tellis

V: Vegetarian | GF: Gluten Free | A: Allergen Warning

Please consult your server regarding any dietary needs! The consumption of raw or undercooked meat or seafood may increase the risk of food-borne illness