

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 crostini *A*

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 *A*

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

STEAK FRITES...29

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

THE CHOP...31

collard greens, bourbon maple carrots, cranberry mustard glaze *GF*

ENGLISH FISH + CHIPS...20

beer battered cod, fries, habagardil tartar sauce, creamy slaw *A*

YAKISOBA...15

cabbage, shiitake mushroom, red onion, carrots, snap peas, scallions, sesame seeds
add chicken +6 | add shrimp +9

REDFISH...34

cauliflower mash, roasted broccolini, pesto, chili oil *GF A*

NY STRIP...39

rosemary fingerlings, merlot buerre rouge, madeira mushrooms, lemon garlic caulilini *GF*

NASHVILLE HOT CHICKEN...22

creamy slaw, chili oil, habagardil pickles, pimento mac + cheese, sourdough

SALMON PRIMAVERA...27

pomodoro, zucchini + carrot noodles, red pepper, nicoise olive, mushroom, fines herbes *A*

SHORT RIB GNOCCHI...29

sweet potato gnocchi, garlic, shallots, parmesan, jalapeño cream sauce, aged balsamic, basil

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

PORTOBELLA SANDWICH...12

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

SIDES

PARMESAN FRITES...6 *V*

BRUSSEL SPROUTS...9

bacon, shallots, parmesan *GF*

ROSEMARY FINGERLING POTATOES...6

manchego, black truffle sea salt *V GF*

COLLARD GREENS...8

ham, onions, hot sauce

CAULIFLOWER MASH...8

parmesan, kennebec *V GF*

SUGAR SNAP PEAS...8

garlic, shallots, pine nuts, lemon *V A*

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

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