

The EXCHANGE

PUB + KITCHEN

SHAREABLES

GOAT CHEESE FRITTERS 10
bacon date aioli, honey, fines herbs

BRAISED PORK BELLY 16
sprout slaw, miso ginger dressing

BBQ SHORT RIB TOTS 15
bourbon bacon bbq, short rib, five-cheese blend, pickled onions & jalapenos

ROASTED VEGETABLES* GF/V 14
tzatziki, brussels sprout, squash, zucchini, carrot, cherry tomato, marinated artichoke, dukkah

BUFFALO BOURBON WINGS 16.5
twice cooked, arugula, pickled red onion

COCONUT THAI MUSSELS 19
Thai curry broth, cilantro, Legacy Bakery focaccia, lime

KLAUS' PRETZEL & CHEESE V 12
served with your choice of: smoked cheddar beer cheese or pimento cheese
add an additional loaf 5/9

Soup & Salads

YESTERDAY'S SOUP 8
it's better the next day

LOCAL FARM SALAD GF/V 6/11
groganica aquaponic spring mix, feta, cold pickled cucumber, pickled red onion, cherry tomato, orange & balsamic vinaigrette

SPINACH SALAD* GF/V 6/11
blackberry, chili almond, gorgonzola, lavender honey vinaigrette

WEDGE SALAD GF 6/11
bacon, cherry tomato, red onion, gorgonzola, blue cheese

SMOKED SALMON SALAD 14
spinach, hard-boiled egg, capers, red onion, pretzel croutons, lemon dill creme

PROTEINS

FREE RANGE CHICKEN +7

VERLASSO SALMON +12

ATLANTIC SHRIMP +9

WAGYU STEAK +11

DRESSINGS

 GF/V

ranch • blue cheese • lemon dill creme
sherry dijon vinaigrette • lavender honey vinaigrette • orange-balsamic vinaigrette

CHEF SIGNATURES

STEAK FRITES 29
Australia Wagyu, frites, herbed balsamic butter, red pepper aioli

THE CHOP GF 28
pork jus, duck fat red potato, asparagus, snap pea, shallot, radish

FISH & CHIPS 21
english style beer battered cod, fries, habagardil tartar sauce, creamy slaw

VERLASSO SALMON GF 25
honey lime glaze, chickpea salad, farro

YAKISOBA 15
soba noodle, carrot, snap pea, scallion, sesame seed, green cabbage, shiitake mushroom, red onion
Add Free Range Chicken | 7
Add Atlantic Shrimp | 9

SIDES

FRIES V 3
sea salt, ketchup

GARLIC PARMESAN FRITES V 6
roasted red pepper aioli

BRUSSEL SPROUTS GF 9
bacon, shallots, parmesan

GRILLED ASPARAGUS* GF/V 10
peppercorn beurre blanc, dukkah

VEGETABLE OF THE DAY 8

MAC & CHEESE V 9.5
pepper jack, parmesan, cavatappi, mollica

SAKURA FARMS WAGYU SIRLOIN GF 35
peppercorn beurre blanc, duck fat red potato, asparagus, mushroom conserva

NASHVILLE HOT CHICKEN 22
fried chicken breast, creamy slaw, mac & cheese, habagardil pickle

MAHI MAHI GF 32
cauliflower mash, roasted broccolini, pesto, chili oil

SPRING BASIL PESTO PASTA V 17
bucatini, fried caper, pesto, parmesan, mollica
Add Free Range Chicken | 7
Add Atlantic Shrimp | 9

Sandwiches

Served with choice of fries or vegetable of the day.
Substitute Frites +2.5
Substitute an IMPOSSIBLE Patty for +3

EXCHANGE BURGER 17
arugula, madeira mushrooms, gorgonzola, caramelized onion, Legacy Bakery brioche bun

THE CLASSIC 15
lettuce, tomato, onion, mayo, american cheese, habagardil pickles, pretzel bun

G.O.A.T BURGER 17
herb whipped goat cheese, frisee, bacon date aioli, brown sugar candied bacon, pretzel bun

CAPRESE CHICKEN SANDWICH 17
aged balsamic aioli, pesto, mozzarella, tomato, arugula, Legacy Bakery brioche

*DISHERS CONTAIN NUTS

PLEASE CONSULT YOUR SERVER REGARDING YOUR DIETARY NEEDS! THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

CHEFS: JOHN CHESTER & MATT TELLIS