

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

FISH & CHIPS 15

english style beer battered cod, fries, habagardil tartar sauce, creamy slaw

NASHVILLE TACOS 16

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

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

BURGERS

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

SANTA FE BEAN BURGER V 16

pepper jack, red chimichurri, arugula, red onion, Legacy Bakery brioche

SWEET CHILI SALMON BOWL GF 18

verlasso salmon, sesame lime rice, crimini, carrot, bok choy, snap pea, Peruvian pearl pepper, scallion, sesame seed

NAX CHEESESTEAK 17

shaved New York strip, bourbon buffalo aioli, caramelized onion, green pepper, provolone, Legacy Bakery sub roll

CHICKEN SALAD WRAP* 14

pecan, dried cranberry, spinach, red onion, spinach tortilla

PLOUGHMAN'S SANDWICH 15

black forest ham, swiss, strawberry bacon jam, arugula, sourdough

CAPRESE CHICKEN SANDWICH 17

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

PORTOBELLA SANDWICH V 12

sun-dried tomato manchego spread, pickled red onion, spinach, truffle salt, Legacy Bakery brioche

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

CHEFS: JOHN CHESTER & MATT TELLIS

*DISHES 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.