

THE Exchange

Dinner Menu



November 2021

STARTERS

CASTELVETRANO OLIVES • 8
pickled peppers V, GF

TARTINE • 14
feta, eggplant caponata, arugula, red onion VG

BURRATA • 17
slow roasted tomatoes, basil pesto, toasted baguette VG

DEMI COUNTRY LOAF • 12
hand-dipped ricotta, honey, walnuts VG

VEGETABLE SOUP • 8
cannellini beans, baby kale, zucchini, tomatoes

SALADS

CHOPPED SALAD • 15
romaine, radicchio, apples, blue cheese, candied pecans, lemon vinaigrette VG, GF

TUSCAN KALE • 17
almonds, dates, goat cheese, garlic vinaigrette VG, GF

WINTER SALAD • 16
roasted delicata squash, fennel, radish, quinoa, breadcrumbs, buttermilk VG

SPECIALTIES

DELUXE MAC & CHEESE • 17
fusilli, double gloucester cheddar VG

BLACK PEPPER TOFU • 20
pickled zucchini, coconut rice, swiss chard VG

WILD MUSHROOM RIGATONI • 24
tomatoes, rosemary, parmesan VG

SPINACH LASAGNA • 25
tomato, ricotta, mozzarella, parmesan VG

FARM CHICKEN THIGHS • 26
sweet potato, coriander chutney, pickled red onion, fregola, pan jus

STEAMED WALLEYE • 34
green beans, farro, chickpeas, peppers, tomato DF

HANGAR STEAK • 38
white bean ragu, fennel, petite greens GF

8oz USDA PRIME FILET • 59
sweet and sour cipollini onions, pomme puree, broccolini, pine nuts GF

SIDES

CRISPY POTATOES • 9
garlic, parsley VG, GF

CARROTS • 11
chili garlic, coconut, peanuts DF

BRUSSELS SPROUTS • 10
cilantro, star anise, grapefruit V, GF

ROASTED BEETS • 12
hazelnut, orange, aioli VG, GF

CAULIFLOWER • 14
romesco, golden raisins, pistachio yogurt VG

Can't get enough of our delicious bread? Take one of our Country Loaves home • 10
Henry's Farm (IL) • Talking Farm (IL) • Nichols Farm (IL) • Seedling Farm (MI) • Janie's Mill (IL) • Slagel Farm (IL)

VG = vegetarian, V = vegan, GF = gluten free, DF = dairy free

**The consumption of raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food born illness.*