THE RESTORATION HOTEL · ASHEVILLE
THE EXCHANGE RESTAURANT
EX
EST. 2021

BRUNCH SERVED SAT-SUN 10AM TO 2PM

(VG) VEGETARIAN
(V) VEGAN

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Assorted Breakfast Pastries 4 Each
Basket of 3 *for* 11 | Basket of 5 *for* 18

GRAINS *and the* GARDEN

Buttermilk Pancakes 13
Brown Sugar Glazed Bananas, Cinnamon Mascarpone, Candied Walnuts ***VG***

Vanilla Bean French Toast 13
Vanilla Braised Apples, Maple Butter, Toasted Pecans ***VG***

Steel-Cut Oatmeal 14
Bacon Lardons, Caramelized Onions, Chili-Maple Syrup, Bourbon-Plumped Raisins, Ashe Co. Cheddar Frico

Protein Bowl 13
Red Lentils, Breakfast Sausage, Spinach, Feta, Two Eggs-*Any Style*

Little Gem Caesar Salad 13
Petite Romaine, Crispy Parmesan, Black Pepper, Caesar Dressing

***Chopped* Wedge Salad 11**
Chopped Iceberg, Red Onion, Cherry Tomatoes, Cucumbers, Marinated Peppers, Buttermilk Dill Ranch, Ricotta Salata ***VG***

Add On Selections
Grilled Chicken +8
Seared Trout +14
Seared Scallops* +16
Grilled HNG NY Strip* (4.5 oz) +16

CREATE *your own* BOARD

PICK 3 *for* 19 | PICK 4 *for* 26

Lusty Monk Mustard, House Pickles, Seasonal Jam, Grilled Flatbread

Lentil Hummus, Snow Pea & Watermelon Radish Salad, Marinated Olives & Artichokes ***V***

Three Graces Blanche, Clemson Blue, Ashe County Cheddar, Midnight Moon ***VG***

Goodnight Bros. Country Ham, HNG Salami & Soppressata, San Giuseppe Finocciona & Coppa, Sunburst Smoked Trout Salad

From the COOP

The Restoration Breakfast 13
Sausage or Bacon, Jalapeño Grits or Hash browns, Buttermilk Biscuit Two Eggs- *Any Style* ***ADD Short Stack for 4***

Avocado Toast 13
Two Poached Eggs, Scallions, Coriander, Cumin vinaigrette, Frisée, Red onion, Whole Wheat Toast ***VG***

Braised Duck Hash 17
Braised Duck Legs, Sweet Potatoes, Chives, Pancetta, Crispy Onions, Two Eggs-*Any Style*

Eggs Benedict 15
Canadian Bacon, English Muffins, Hollandaise, Two Poached Eggs

Huevos Rancheros Skillet 13
Three Baked Eggs, Black Beans, Ranchero Sauce, Lime Crema, Avocado, Crispy Tortillas ***VG***

Short Rib Chilaquiles 16
Braised Short Ribs, Spicy Salsa Roja, Queso Fresco, Tortillas, Scallions, Avocado Crema, Pickled Onions, Two Sunny Eggs

Mushroom Omelet 14
Local Roasted Mushrooms, Garlic, Fine Herb Goat Cheese, Hash Brown Potatoes ***VG***

Steak & Eggs 22
HNG NY Strip Steak, Crispy Potato Cakes, Caramelized Onions, Two Eggs- *Any Style*, Charred Jalapeño Hollandaise

MAINS

Crispy Trout Po' Boy 15
Cornmeal Crusted Trout, Sprouts, Pickles, Crispy Shallots, Preserved Lemon Aioli, Fries

Restoration Smashburger 17
Double HNG Short Rib & Chuck Patties, Caramelized Onion Dijonnaise, Swiss, Pickles, Shredded Lettuce, Brioche Bun, Fries

Exchange Burger* 17
Grilled HNG Short Rib & Chuck Patty, Ashe Co. Cheddar, Lusty Monk, Bacon, Bourbon Pickled Jalapeños, Brioche Bun, Fries

Fried Chicken Sandwich 16
Jalapeño Buttermilk Batter, Dill Pickles, Shredded lettuce, Alabama White Sauce, Brioche Bun, Fries

Pork Belly Cuban Sandwich 17
Braised HNG Pork Belly, Country Ham, House Dill Pickles, Pickled Mustard Seeds, Fries

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs can increase risk of foodborne illness

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LUNCH SERVED MON-FRI 11AM TO 3PM

(VG) VEGETARIAN
(V) VEGAN

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to BEGIN

Little Gem Caesar 7/12
Baby Romaine, Anchovy Dressing, Crispy Parmesan, Black Pepper

***Chopped* Wedge Salad 8/13**
Chopped Iceberg, Red Onion, Cherry Tomatoes, Cucumbers, Marinated Peppers, Buttermilk Dill Ranch, Ricotta Salata ***VG/V***

Spring Salad 8/13
Shaved Asparagus, Snow Peas, Pickled Fennel, Arugula, Mixed Greens, Pistacios, Spicy Whipped Feta, Sherry Shallot Vinaigrette ***VG/V***

Salad Add On Selections
Grilled Chicken +8
Seared Trout +14
Seared Scallops* +16
Grilled HNG NY Strip* (4.5 oz) +16

Grilled Asparagus 11
Sautéed Snap Peas & Pea Shoots with Garlic Oil

Truffle Fries 11
Parmesan, Truffle Oil, Roasted Garlic and Caramelized Onion Aioli ***VG***

Deviled Eggs 8
Local Farm Eggs, Pickled Mustard Seeds, Bacon, Paprika, Chives ***VG***

Slider Trio 11
Cheeseburger, Fried Chicken, Pork Belly

CREATE *your own* BOARD

PICK 3 *for* 19 | PICK 4 *for* 26

Lusty Monk Mustard, House Pickles, Seasonal Jam, Grilled Flatbread

Lentil Hummus, Snow Pea & Watermelon Radish Salad, Marinated Olives & Artichokes ***V***

Three Graces Blanche, Clemson Blue, Ashe County Cheddar, Midnight Moon ***VG***

Goodnight Bros. Country Ham, HNG Salami & Soppressata, San Giuseppe Finocciona & Coppa, Sunburst Smoked Trout Salad

Main DISHES

Mushroom Bolognese 23
Roasted Mushroom Ragout, Fresh Pappardelle, Melted Leeks, Crispy Tarragon, Parmesan ***VG***

Fresh Cavatelli 23
English Peas, Asparagus, Shaved Radishes, Preserved Lemon Buttermilk Cream ***VG***

Crispy Trout Po' Boy 15
Cornmeal Crusted Trout, Sprouts, Pickles, Crispy Shallots, Preserved Lemon Aioli, Fries

Restoration Smashburger 17
Double HNG Short Rib & Chuck Patties, Caramelized Onion Dijonnaise, Swiss, Pickles, Shredded Lettuce, Brioche Bun, Fries

Exchange Burger* 17
Grilled HNG Short Rib & Chuck Patty, Ashe Co. Cheddar, Lusty Monk, Bacon, Bourbon Pickled Jalapeños, Brioche Bun, Fries

Fried Chicken Sandwich 16
Jalapeño Buttermilk Batter, Dill Pickles, Shredded lettuce, Alabama White Sauce, Brioche Bun, Fries

Braised Portobello Grilled Cheese 14
Balsamic Braised Portobellos, Boursin Cheese, Swiss, Arugula, Fries ***VG***

Pork Belly Cuban Sandwich 17
Braised HNG Pork Belly, Country Ham, House Dill Pickles, Pickled Mustard Seeds, Fries

FLATBREADS

Caramelized Onion & Roasted Mushroom 15
Aged Goat Cheese, Black Pepper Crème Fraiche, Arugula, Truffle Oil ***VG***

Strawberry Romesco 13
Fresh Goat Cheese, Grilled Scallions, Benne Seeds, Balsamic Strawberries, Watercress ***VG***

Sopresatta & Coppa 16
HNG Italian Sausage, Red Sauce, Mozzarella, Red Onion, Fresh Oregano

Sweet ENDINGS

Local Strawberry Crumble 8
Local Strawberries, Oat Crumble, Doçe De Leite Ice Cream, Fennel Seed ***V***

Monster Miso Cookies 8
Chocolate Chunks, Red Miso, Brown Butter, Pretzels, Potato Chips, Cornflake Milk ***VG***

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DINNER

Monday-Thursday, 4pm-10pm
Friday-Saturday, 4pm-11pm
Sunday, 4pm-9pm

RESTAURANT & BAR
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ASHEVILLE

(VG) VEGETARIAN (V) VEGAN

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To BEGIN

Little Gem Caesar 7/12
Baby Romaine, Anchovy Dressing, Crispy Parmesan, Black Pepper

***Chopped* Wedge Salad 8/13**
Chopped Iceberg, Red Onion, Cherry Tomatoes, Cucumbers, Marinated Peppers, Buttermilk Dill Ranch, Ricotta Salata ***VG/V***

Spring Salad 8/13
Shaved Asparagus, Snow Peas, Pickled Fennel, Arugula, Mixed Greens, Pistacios, Spicy Whipped Feta, Sherry Shallot Vinaigrette ***VG/V***

Scallop Crudo* 16
Crispy Rice Cake, Scallions, Cilantro, Strawberry Ponzu, Sriracha Aioli, Benne Seeds

Grilled Asparagus 11
Sautéed Snap Peas & Pea Shoots with Garlic Confit ***VG***

Truffle Fries 11
Parmesan, Truffle, Roasted Garlic and Caramelized Onion Aioli ***VG***

Deviled Eggs 8
Local Farm Eggs, Pickled Mustard, Seeds, Bacon, Paprika, Chives ***VG***

Slider Trio 11
Cheeseburger, Fried Chicken, Pork Belly

Warm Goat Cheese & Scallion Spread 12
Grilled Flatbread, Spring Crudité ***VG***

Salad Protein Selection
Grilled Chicken +8
Seared Trout +14
Seared Scallops* +16
Grilled HNG NY Strip*
(4.5 oz) +16

CREATE *your own* BOARD

PICK 3 *for* 19 | PICK 4 *for* 26

Lusty Monk Mustard, House Pickles, Seasonal Jam, Grilled Flatbread

Lentil Hummus, Snow Pea & Watermelon Radish Salad, Marinated Olives & Artichokes ***V***

Three Graces Blanche, Clemson Blue, Ashe County Cheddar, Midnight Moon ***VG***

Goodnight Bros. Country Ham, HNG Salami & Soppressata, San Giuseppe Finocciona & Coppa, Sunburst Smoked Trout Salad

From the FARM

Duck Noodle Soup 26
Roasted Duck Broth, Fresh Egg Noodles, Crispy Duck Breast, Watercress & Spring Vegetables, Charred Cabbage

Braised Short Rib 34
Roasted Garlic & Sour Cream Mashed Potatoes, Chili Glazed Asparagus, Dried Cherry Gremolata

Exchange Burger* 17
Grilled HNG Short Rib & Chuck Patty,Ashe Co. Cheddar, Lusty Monk, Bacon, Bourbon Pickled Jalapeños, Brioche Bun, Fries

Garlic & Herb Steak Frites 45
12oz HNG Ribeye or NY Strip, Smoked Onion & Mushroom Peppercorn Sauce, Fries

Roasted Chicken 28
Half Chicken, Navy Bean Cassoulet, Sausage, Spinach, Mushrooms, Herbed Chicken Jus

Restoration Smashburger 17
Double HNG Short Rib & Chuck Patties, Caramelized Onion Dijonnaise, Swiss, Pickles, Shredded Lettuce, Brioche Bun, Fries

Fried Chicken Sandwich 16
Jalapeño Buttermilk Batter, Dill Pickles, Shredded Lettuce, Alabama White Sauce, Brioche Bun, Fries

From the WATER

Pan Seared Local Trout 28
Spring Onion Soubise, Scallions, Seared Radish, Forbidden Rice, Artichokes, Pickled Red Onions

Market Fish MP
Red Cabbage Puree, Saffron Risotto, Watercress, Pickled Shallots & Mustard Seeds

Seared Scallops 35
Carolina Gold Rice, Toasted Cashews, Coconut Red Curry, Scallions, Fennel & Tomato Chutney, Basil

From the GARDEN

Mushroom Bolognese 23
Roasted Mushroom Ragout, Fresh Pappardelle, Melted Leeks, Crispy Tarragon, Parmesan ***VG***

Fresh Cavatelli 13
English Peas, Asparagus, Shaved Radishes, Preserved Lemon Buttermilk Cream ***VG***

FLATBREADS

Caramelized Onion & Roasted Mushroom 15
Aged Goat Cheese, Black Pepper Crème Fraiche, Arugula, Truffle Oil ***VG***

Strawberry Romesco 13
Fresh Goat Cheese, Grilled Scallions, Benne Seeds, Balsamic Strawberries, Watercress ***VG***

Sopresatta & Coppa 16
HNG Italian Sausage, Red Sauce, Mozzarella, Red Onion, Fresh Oregano

Sweet ENDINGS

Local Strawberry Crumble 8
Local Strawberries, Oat Crumble, Doçe De Leite Ice Cream, Fennel Seed ***VG***

Monster Miso Cookies 8
Chocolate Chunks, Red Miso, Brown Butter, Pretzels, Potato Chips, Cornflake Milk ***VG***

Chocolate Birthday Cake 9
Duke's Chocolate Cake, Salted Caramel Mascarpone Filling, Espresso Ganache, Salted Hazelnuts, Espresso Fudge Sauce ***VG***

Coconut Panna Cotta 9
Hibiscus Syrup, Cashew Dentelle, Lime Shortbread ***V***

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BEER

DRAFT

Archetype Cowboy Poet Lager **8**
Asheville Brewing Perfect Day IPA **8**
Catawba White Zombie Ale **8**
Fonta Flora Rotating **8**
Gingers Revenge Cranberry Herb **8**
Green Man Trickster IPA **8**
Highland Gaelic Amber Ale **8**
Noble Cider Golden Arrow Ginger **8**
One World Legacy Lager **8**
Wicked Weed Pernicious IPA **8**

BOTTLED

Bud Light 5
Michelob Ultra 5
Stella 6
Miller High Life 5
Boojum Hibiscus Lime Gose 7
Burial Beer Co. Shadowclock Pilsner 7
Dssolver Thank You for Existing Kolsh 9
Eurisko Hazy IPA 9
Fonta Flora Carolina Gold Saison 7
Hi Wire Mountain Water Citrus Splash Ale 7
New Belgium Enlightened Lager 7
Pisgah Brewing Blueberry Wheat 7
Sierra Nevada Pale Ale 7
Twin Leaf Para Amigos Lager 8

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COCKTAIL MENU

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COCKTAILS

Romero's Bad Habit 15
Rosemary Infused Lunazul Reposado, Giffard Pamplemousse, Pama, Ginger Syrup, Lime, Seltzer

NOT-so Cream Soda 16
Martell VS, Montenegro, Evan Williams, Vanilla, Lemon, Cherry Bitters, Seltzer

Pebbles & Bamm-Bamm 16
Fruity Pebbles, Absolut, Italicus, Sloe Gin, Port Wine, Citrus, Dairy

Chicken & Waffles 16
Chicken Skin Infused Four Roses Small Batch, Spiced Rum, Maple Waffle Syrup, Walnut Bitters

Traders Village 15
Sweet Corn Infused Lunazul Blanco, Ancho Reyes, Egg Yolk Gel, Avocado Pit Orgeat, Lime

Bloody Isle 15
Sutler's, Pineapple Infused Fernet, Carpano Bianco, Lemon Juice, Yzaguirre Cherry Granita

City In Smoke 18
Jefferson Reserve, Averna, Carpano Antica, Aztec Chocolate Bitters, Smoke

Not so Stuffed 16
Blue Cheese Washed Titos, House Pickling Liquid, Saffron Infused Carpano Blanco

The Externship 15
Plantation OGD Rum, Licor 43, Yzaguirre Vermouth Rojo, Cherry Cordial, Lime, Lambrusco

Greyhound Saint 14
Beefeater, Giffard Pamplemousse, St. Germain, Mint/Lavender/ Cucumber Syrup, Lime

Beets by D 14
Plantation OGD, Beet Syrup, Velvet Falernum, Dry Curacao, Lime

Smoke Tower 15
Ilegal Mezcal, Zucca, Dry Curacao, Grapefruit, Lime, Honey, Egg White, Green Chartreuse Spritz, Bitters

Garden Tonic 14
Malfy, Blanco Vermouth, Lemon, Cucumber & Arugula Tonic

Blue Bloods 14
Old Forester 86, Blueberry Infused Sweet Vermouth, Lemongrass Cordial, Strega Spritz

WINE

WHITE

JP Ramos Vinho Verde 9/34
Vinho Verde, Portugal

San Pietro Pinot Grigio 11/42
Alto Adige, Italy

Lucashof Riesling 12/46
Pfalz, Germany

Spy Valley Savignon Blanc 13/50
Marlborough, New Zealand

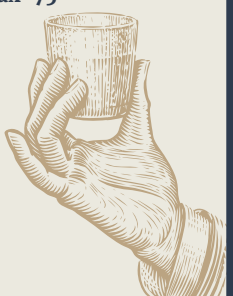
Chasing Lions Chardonnay 14/54
Napa Valley, California

Domain Franck Millet Sancerre 18/70
Loire Valley, France

Champalou Vouvray Les Fondraux 75
Loire Valley, France

Craggy Range Sauvignon Blanc Te Muna Road 85
Martinborough, New Zealand

Rombauer Chardonnay 125



RED

Prodigio Nero d'Avola Appassite 9/34
Sicilia, Italy

Chateau La Baronne 12/46
Languedoc, France

Kin & Cascadia Pinot Noir 13/50
Willamette Valley Oregon

Castello di Bossi Chianti Classico 14/54
Marlborough, New Zealand

Newton Skyside Cabernet 15/58
North Coast, California

Boniperti Vignaioli Carlin Nebbiolo 16/62
Piemonte, Italy

Cruse Wine Co. Monkey Jacket Blend 72
North Coast, California

Halter Ranch Syrah 90
Paso Robles, California

Trefethen Cabernet 120
Napa Valley, California

ZD Pinot Noir 145
Napa Valley, California

SPARKLING

Los Monteros, Cava 9/34
Penedes, Spain

Poggio Costa Prosecco 11/42
Veneto, Italy

Lambrusco Grasparossa di Castelvetro Centenario 12/46
Emilia-Romagna, Italy

Cremant de Limoux Francoise Brut Rose 13/50
Veneto, Italy

Bodegas Aroa, Le Naturel Pettilant 18/70
Navarre, Spain

Andre Clouet Champagne 105
Champagne, France

A.R. Lenoble Brut Intense MAG 16 132
Champagne, France

Moet Imperial Rose Brut 172
Champagne, France

Veuve Clicquot Yellow 180
Champagne, France

Voirin Jumel Grand Cru Blanc de Blanc 114
Champagne, France

ROSE

Dom de Paris Rose 9/34
Provence, France

AIX Rose 15/58
Provence, France