

CORN EXCHANGE MENU

Most items on our menu are organic and we use locally grown ingredients when possible.
We are members and are active in The Slow Food Movement, Chefs Collaborative, Women Chefs and Restaurateurs, The James Beard Foundation, and Dakota Rural Action.

STARTERS

Pour of The River Café Olio Extra Vergine di Oliva (2008) (hand-carried from London by MJ!)	3
Soup of the night (topped with house made croutons)	Cup 5/Bowl 6
Plate of (6) white Italian anchovies	6
Small dish of marinated mixed olives or feta stuffed olives	7
Artisan cheese plate (house marinated olives, Turkish apricots, Medjool dates, fresh grapes, water and whole wheat crackers, two cheese selections of the day, plus chef's choice of something extra!)	20

SALADS AND SMALL PLATES

Mixed greens, watercress, cucumbers, radishes, and cherry tomatoes with a 15-year-old aged sherry vinaigrette	5
Add Minnesota Stickney Hill Farm goat cheese, Point Reyes Farmstead Blue Cheese or Organic Valley feta cheese	1.75
Romaine hearts tossed with house made croutons, anchovy dressing and grated D.O.C. Spanish manchego cheese (white Italian anchovies optional)	8
Braeburn apples, mixed greens, candied pecans, crumbled Organic Valley blue cheese	8.50

LARGE PLATES

\$5 service charge for splitting a plate

CORN EXCHANGE STEAK pan roasted, with choice of a fresh mushroom cream sauce, slice of house made sundried tomato-roasted garlic compound butter, or a wedge of Point Reyes blue cheese, served with roasted potatoes and seasonal vegetables	Market Price Two Choices add 1.75
---	--

Current South Dakota local sources are 777 Buffalo Ranch (Fairburn) and Hogen Beef (Newell).
We trim our own tenderloins and leave the chain on for flavor. All steaks are pan roasted and finished in the oven.

Corn Exchange Steak Cooking Chart

Very Rare: raw center	Rare: very red, cool center	Medium Rare: red, warm center
Medium: warm pink center	Medium Well: slightly pink	Well Done: cooked through

CINNAMON-INFUSED QUAIL pan roasted and topped with a house made curried pineapple-ginger chutney, served with roasted potatoes and seasonal vegetables	19
WILD ALASKAN SOCKEYE SALMON blackened, topped with a room-temperature Pink Lady apple and crystallized ginger chutney, served with roasted sweet potatoes and seasonal vegetables	22
777 BUFFALO BOLOGNESE ground buffalo cooked with root vegetables and porcini mushrooms, simmered with fire-roasted tomatoes, tossed with rigatoni and sprinkled with Parmesan Reggiano	16
CHICKEN ANDOUILLE pieces of chicken breast, dredged in flour, pan sautéed with Andouille sausage, sweet peppers, zucchini, and mushrooms, deglazed with honey mustard and chicken stock, served over basmati rice	22
VEGETARIAN PLATE pan sautéed baked all natural Azumaya tofu on a ragout of curried coconut milk sweet potatoes OR chefs seasonal vegetables with a wedge of herbed polenta	16

SIDE DISHES

Side of seasonal vegetables	3
Wedge of pan sautéed herbed polenta	4
Oven roasted potatoes with smoked chipotle mayo	5

Executive Chef: MJ Adams/French Culinary Institute 1989
Executive Line Cook: Joe Rupe/Oregon Culinary Institute 2006 **Pantry Exec:** Kara Murner
Pantry: Beth Moll, Tana Shaw/Kendall College, Culinary Arts, Chicago 2009
18% gratuity is added to parties of four or more. 1 check per table policy.
www.cornexchange.com