

SMALL PLATES AND STARTERS

- MUSHROOM AND TRUFFLE SOUP \$8** Sage, Vermouth, Truffle Pieces, Rye Croutons, Fried Onions
- BEEF TARTARE 1.0** \$15** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips *GF
- SPICY SALMON ROLL DEVILED EGGS \$13** Candied Salmon, Unagi Sauce, Green Onion, Sriracha, Furikake, Sesame Seeds
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Crackers *V
- SMOKED TROUT DIP \$12** Assorted Crackers
- ROMAINE IN THE STYLE OF CAESAR \$13** House Made Caesar Dressing, Herbed Brioche Croutons, Shaved Pecorino, Pickled Onion, House Smoked Lardons, Grated Parmesan, White Anchovies
- THE TOKEN HOUSE SALAD \$12** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette *GF **PETITE TOKEN SALAD \$7****ADD GRILLED JOYCE FARMS CHICKEN BREAST \$8**
- WARM GOAT TOAST \$11** Herbed Whipped Goat Cheese, House Made Orange Marmalade, Prosciutto, Fresh Strawberries, Balsamic Reduction *V
- CHICKEN LIVER MOUSSE TOAST \$15** Aged Sherry Infused Chicken Liver Mousse, House Made Texas Toast, Honeyed Berries, Pickled Mustard Seeds, Balsamic Reduction
- PEPPER BACON WRAPPED COUNTRY TERRINE \$13** Dijon Mustard, Cornichons, Home Made Crostini

CHARCUTERIE

(CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

MEATS:

- Coppa, Spotted Trotter, GA \$8**
- Country Ham, Goodnight Brothers, NC \$8**
- Bourbon and Sour Cherry Salami, Brooklyn Cured, NY \$9**
- Truffled Dry Salami, Red Bear Provisions, IL \$9**
- Prosciutto di Parma, Italy \$8**
- Chianti Salami, Volpi, St Louis, Mo \$8**
- Magret Duck Breast Prosciutto, SC \$10**

CHEESE:

- Merry Goat Round, Firefly Farms, MD \$9**
- The Rattlesnake, Deer Creek, \$8 WI**
- Sharp Cheddar, Tillamook, OR \$9**
- Walden, Sequatchie Cove, TN \$9**
- Smoky Blue, Rogue Creamery, OR \$8**
- Redbud, Boxcarr Creamery, NC \$9**
- Coppinger, Sequatchie Cove, TN \$8**

CHEF'S ULTRA PRIVATE PERSONAL RESERVE CHEESE SELECTIONS

Lissome, Box Carr Creamery, NC \$12

*ADD ONS: HOUSE MARINATED OLIVES \$8 /MEMBRILLO \$6 /S.C. HONEYCOMB \$6 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

- WALDORF-ISH CHICKEN SALAD \$15** Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini (can be *GF)
- EL PASTOR TACO \$4 EA.** Authentic Grilled Pastor Taco, Pineapple, Cilantro, Radish, Diced Onion
- TRIPLE CHEESE BAKED SPAGHETTI \$28** Char Grilled Chicken, Pecorino, San Marzano Marinara, Parmesan, Mozzarella Curd
- HAM AND PASTRAMI HOAGIE \$12** Black Forest Ham, Pastrami, Swiss Cheese, Tomato Conserva Spread, Lusty Monk Mustard, Shreddeuce, Olive Oil, Ham, Pea, Dill Pasta Salad
- OLD SCHOOL BEEF STROGANOFF \$23** Braised Chatel Farms Chuck Roll, Egg Noodles, English Peas, Local Escarole, Blitz Farms Wild Mushrooms, House Made Stroganoff Sauce, Crème Fraîche, Smoked Paprika
- PAN SEARED MONKFISH TAIL \$25** Creamy Adluh Grits, Bacon Braised Fava and Butter Beans, Sharp Provolone Cheese
- TOASTED HOT HAWAIIAN (THE 5-0) \$13** Sliced Hickory Ham, Chihuahua Cheese, Green Pepper Jam, Grilled Pineapple, Kaiser Roll

\$10.99 LUNCH SPECIAL

ROYALE WITH CHEESE/WA FRIES

BISTRO FISH AND CHIPS

Desserts

- Sticky Date Cake, Brown Butter Caramel Sauce \$9
- Tiramisu, Coffee Liqueur, Vanilla Custard \$10
- Almond Creme Brûlée \$10

V-Vegetarian | VG - Vegan | GF - Gluten Free

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU