

SMALL PLATES AND STARTERS

*****All Oysters Come With Strawberry Mignonette*****

THREE BAYS OYSTER**, OSTERVILLE, MA **\$3.50 EA** (Petite, Strong Salinity, Lobster)

MOON ROCKS OYSTER**, COOS BAY, OR **\$4 EA** (Light Brine, Sweet, Melon)

BELLE DU JOUR OYSTER**, BOUCTOUCHE BAY, NB **\$3.50 EA** (Salty, Sweet, Nutty)

HOME MADE ITALIAN WEDDING SOUP \$8 House Italian Meatballs, Mirepoix, Escarole, Rich Chicken Bone Broth, Acini di Pepe

SCALLOP CEVICHE \$18 Sea Scallops, Lime Juice, Sweet Potato, Red Pepper, Cilantro, Red Onion, Crispy Egg Wrappers

BEEF TARTARE VER.1.0 \$15** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk,
Gigantic Hand Cut Potato Chips ***GF**

RICOTTA GNOCCHETTI AND SCALLOP \$20 Brown Butter Scallops, Baby Spinach, Charred Escarole, Parmesan and Garlic Cream Sauce

CHARDONNAY STEAMED SAPELO CLAMS \$17 Local GA Clams, House Made Lobster Cream Sauce, Baby Spinach, Crispy Potato Sticks,
Garlic Toast

CHICKEN LIVER MOUSSE TOAST \$15 Montenegro and Falernum Infused Chicken Liver Mousse, House Made Texas Toast, Honeyed
Berries, Pickled Mustard Seeds, Balsamic Reduction

ITALIAN BURRATA \$18 Artisan Mortadella, Baby Arugula, Corto Olive Oil, Smoked Paprika, Cracked Black Pepper, Balsamic

SPICY SALMON ROLL DEVILED EGGS \$13 Candied Salmon, Unagi Sauce, Green Onion, Sriracha, Furikake, Sesame Seeds

CHARRED SPANISH OCTOPUS \$17 Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Olive Oil ***GF**

P.E.I. MUSSELS AND TIGER SHRIMP \$16 Bacon Braised Fava Beans, Crispy Shallots, Sweet and Sour Red Pepper Broth, Garlic Toast

WARM GOAT TOAST \$13 Herbed Whipped Goat Cheese, Mixed Berry Jam, Prosciutto, Balsamic Reduction

PEPPER BACON WRAPPED COUNTRY TERRINE \$13 Dijon Mustard, Cornichons, Home Made Crostini

WHIPPED FETA \$12 Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Candied Walnuts, Everything Crackers ***V**

SMOKED TROUT DIP \$14 Giant Hand Cut Potato Chips ***GF**

THE TOKEN HOUSE SALAD \$12 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot,

Herby Walnut Shallot-Balsamic Vinaigrette **Lil' Token \$7 *GF, VG**

ROMAINE IN THE STYLE OF CAESAR \$13 House Made Caesar Dressing, Home Made Herbed Croutons, Shaved Pecorino, Pickled
Onion, Lardons, White Anchovies

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

Lamb Pepperoni, Heywood Provisions, GA \$8

CHEESE:

Merry Goat Round, Firefly Creamery, MD \$9

Rattlesnake, Deer Creek, WI \$8

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

Stinging Nettle Gouda, Working Cow Dairy, AL \$8

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

LARGE PLATES

GRILLED THICK CUT BONELESS PORK CHOP \$29 24 Hour Brine, Whipped Yukon Gold Potatoes, Sweet and Spicy Stewed Peppers,
Sharp Provolone, ***GF**

NEW SCHOOL CHICKEN STROGANOFF \$28 Char Grilled Chicken Thighs, Egg Noddles, English Peas, Local Escarole,
Blitz Farms Wild Mushrooms, House Made Stroganoff Sauce, Crème Fraîche, Smoked Paprika

PAN SEARED BLACK RED SNAPPER \$32 Creamy Adluh Stone Ground Grits, Caramelized Brussels Sprouts,
Smoked Oyster and Kimchi Butter, Scallion

DUCK AND ROOT VEGETABLE POT PIE \$30 Local Peking Duck Breast, House Made Duck Confit, Mirepoix, Sweet Potato,
English Peas, Rutabaga, Savory Herb Gravy, Puff Pastry, Bistro Side Salad, Crispy Duck Skin

BLUE CRAB GRILLED CHEESE \$20 Old Bay Crab Salad, Creamy Havarti Cheese, Red Peppers, Red Onion, Sourdough Bread,
Garlic Butter (Choice of Zapp's Voodoo Chip or Bistro Side Salad)

TRIPLE CHEESE BAKED SPAGHETTI \$28 Tiger Shrimp, Pecorino, San Marzano Marinara, Parmesan, Mozzarella Curd

GRILLED FILET MIGNON MEDALLIONS \$42** Roasted Fingerling Potatoes, Seasonal Vegetables,
Caramelized Onion and BBQ Escargot Demi Glacé

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

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

JOIN US FOR THE RETURN OF BOARD MEETINGS!!!

4PM-5PM

CHEF'S SELECTION OF 2 MEATS AND 2 CHEESES \$28

MIXOLOGY

RUM Y PIÑA \$13

Plantation Pineapple Rum, Spiced Pineapple Syrup, Coconut Water, Lime

OAXACAN PALOMA \$13.50

Lunazul Tequila, Del Maguey Mezcal, Sweetened Grapefruit, Lime, Soda, Salt/Tajin Rim

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$9

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Almond Creme Brûlée \$10

WHISKEY ALLEY MADE ICE CREAM \$8 A LARGE SCOOP

Madagascar Vanilla

French Triple Chocolate Chip

Cheesecake Blueberry Swirl