

SMALL PLATES AND SHARABLE'S

CREAMY POTATO AND BACON SOUP \$8 Scallions, Sour Cream

SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**

GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Pear berry Jam, Maple Syrup, Baby Arugula, Candied Pecans ***V**

BEEF TARTAR VER 1.0 \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Giant Hand Cut Potato Chip ***GF**

OXTAIL MARMALADE TOAST \$17 Warm Sweet and Sour Stewed Oxtail, House Made Garlic Toast, Wild Mushrooms, Beer Battered Onion Rings, Garlic Aioli

DOUBLE DOWN SMOKED SALMON BAGEL \$19 Toasted Pumpnickel Bagel, House Cold Smoked Salmon, Smoked Trout Schemer, Arugula, Red Onion, Capers, Salmon Caviar

THE TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette ***GF, VG** **LIL' TOKEN SALAD \$10**

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Venison and Wagyu Chorizo, San Guseppe \$10

Rosette De Lyon, Spotted Trotter, Ga \$9

Hot Sopresatta San Guseppe, NC \$9

Salami Vesuvio, San Guseppe, NC \$9

CHEESE:

Tillamook Cheddar, OR \$9

Cypress, Sweet Grass, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Snow Camp, Goat Lady Dairy, NC \$9

*ADD ONS: ~MEMBRILLO \$6 ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4 ~GLUTEN FREE CRACKERS AVAILABLE

LARGER PLATES

THAI CHICKEN SALAD \$19 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

GRILLED ELK AND WILD BOAR SAUSAGE \$20 Creamy Sweet Potato Puree, Smoked Cabbage, Veal Demi Glacé ***GF**

PAN SEARED U10 SCALLOPS \$38 Brown Butter Gnocchi, English Peas, Blue Crab Old Bay Cream Sauce, Monterey Jack Cheese

TURKEY, HAM AND CHEESE MELT \$18 Oven Roasted Turkey Breast, Hickory Smoked Ham, Melty Swiss and Provolone, House Made Honey Mustard, Sourdough Bread, Zapp's Voodoo Chips

OLD SCHOOL SMOTHERED TURKEY SANDWICH \$18 Oven Roasted Turkey, Swiss Cheese, Sourdough Bread, Mashed Potatoes, Umami Gravy, fried Egg

PASTRAMI REUBEN \$19 Sauerkraut, House Made 1000 Island Dressing, Rye Bread, Hand Cut Fries

CRAB GRILLED CHEESE \$20 Old Bay Crab Salad, Havarti Cheese, Sourdough Bread, Garlic Butter, Bistro Side Salad

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

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

SIGNATURE DISHES

CANTONESE GREEN BEANS \$16

Toasted Sesame, Scallions

CRISPY BRUSSELS SPROUTS \$13.5

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$19

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette ***GF**

ROYALE WITH CHEESE BURGER \$18

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1

THE BEYOND BURGER \$17.75

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

FISH AND CHIPS \$25.50

Beer Battered Atlantic Haddock, Hand Cut Fries

FEATURED COCKTAILS

CIDER SANGRIA \$13.50

Spanish White Blend, Apple Cider, Orange,

Brandy, Cointreau, Cinnamon

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made tiramisu \$11

Candy Cane Creme Brûlée \$11

Warm Churro Cake, Pineapple and Coconut Ice Cream, Cinnamon Sugar \$11

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24