

SMALL PLATES AND STARTERS

CRAB BISQUE \$12 Old Bay Croutons, Snipped Chives

SWEET JESUS OYSTERS ON THE HALF SHELL \$18** Patuxent River, VA.....One Half Dozen, Red Wine Mignonette*GF

THE SEASONAL AUTUMN SALAD \$16 Hearty Autumn Greens, Roasted Delicata Squash, Pickled Pomegranate Seeds,
Eda Rhyne Amaro Pear Chips, Feta Cheese, Honey Cider Vinaigrette *GF, V

GOAT TOAST \$14 Herb Whipped Goat Cheese, Triple Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans*V

COUNTRY STYLE PORK TERRINE \$16 Dijon Mustard, Cornichons, House Made Crostini

GRILLED SPANISH OCTOPUS \$24 Whipped Yukon Gold Potatoes, Olive Oil, Smoked Paprika *GF

BEEF TENDERLOIN TARTARE \$22** Cornichons, Capers, Mustard Brandy Shallot Dressing, Farm Yolk, Crostinis, Radish

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

WHISKEY ALLEY DEVEILED EGGS \$12 Southern Style, Smoked Paprika, Snipped Chives *GF

CHICKEN LIVER MOUSSE \$16 Joyce Farms Chicken Livers, Homemade Fruit Jam, Griddled Garlic Toast

SMOKED TROUT DIP \$17 House Cured and Hickory Smoked Rainbow Trout, Giant Hand Potato Chips *GF

DUROC PORK RILLETES \$16 Potted Whipped Pork Confit, Duck Fat, Chow Chow, Warm Garlic Toast, Some Crackers

PUMPKIN TOAST \$14 Chipotle Pumpkin Puree, Feta Cheese, Chili Toasted Pumpkin Seeds, Frisée, Hot Honey

CARROT, RED LENTIL, AND WALNUT HUMMUS \$15 Cilantro, Toasted Walnuts, Good Olive Oil, Griddled Pita *VG

CHARCUTERIE

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

MEATS:

PROSCIUTTO DI PARMA, ITALY \$10

SPICY SPOTTED TROTTER, ATLANTA, GA \$9

SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9

CAPICOLA, SAN GIUSEPPE, NC \$9

HERBED ITALIAN SPALLA, CHAD JAJCZYK, SC \$9

CHEESES:

DOUBLE CREME BRIE, LE POMMIER, FRANCE \$9

BLUE D'AUV MILLEDOME, FRANCE \$9

CAMPO, BOX CARR, NC \$9

DON BERNARDO MANCHEGO, SPAIN \$9

CHEDDAR, TILLAMOOK, OR \$9

*ADD ONS: ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~ MEMBRILLO \$6

WHITE SPANISH ANCHOVIES \$4 ~MARCONA ALMONDS \$6 *GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$40** House Blackening Spice, Grilled Asparagus,
Gorgonzola Cream Sauce, Horseradish Smashed Yukon Gold Potatoes

GRILLED 16 OZ BONELESS RIBEYE \$60** Roasted Sweet Potato Fingerlings, Autumn Vegetable Medley,
Red Wine and Bacon Veal Demi Glacé *GF

SEARED HALIBUT RISOTTO \$38 Sun-Dried Tomato-Herb and Parmesan Risotto, Jumbo Tiger Shrimp, Wilted Spinach,
Parmesan Cheese *GF

LAMB SHANK GNOCCHI \$36 Braised Freedom Run Farms Lamb Shank (KY), Ricotta Gnocchi, Local Augusta Mushrooms,
Red Peppers, Kale, Rich Lamb Jus

STEAK FRITES \$52** Grilled 8 oz Hanger Steak, Whiskey Alley Fries, Mustard Demi Glace *GF

CRAB GRILLED CHEESE CROSSIANWICH \$22 Blue Crab Salad, Old Bay Seasoning, Red Onion, Red Pepper,
White Havarti Cheese, Buttered Croissant Bun, Side Salad

GIGANTIC TOMAHAWK STEAK FOR 2 \$165** Three Pound Bone-In Ribeye, Grilled Asparagus, Red Wine Demi Glaze,
Roasted Potatoes *GF

*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 \$16.80

Toasted Sesame, Scallion

CRISPY BRUSSELS SPROUTS \$16.70

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20.50

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

ROYALE WITH CHEESE BURGER \$19.95

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

BACON JAM \$4 FRIED EGG \$3 PICKLED JALAPEÑOS \$2 (*VEGAN BLACK BEAN PATTY AVAILABLE***)**

THE BEYOND BURGER \$19.95

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

FISH AND CHIPS \$28.30

Beer Battered Atlantic Haddock, Hand Cut French Fries

FEATURED COCKTAILS

APPLE CIDER SANGRIA \$13.50

White Wine Blend, Apple Cider, Applejack,
Cointreau, Orange, Cinnamon

FROZEN MEXICAN COFFEE \$13.50

Reposado Tequila, Cold Brew, Espresso, Vanilla
Cacao, Cinnamon, Ancho Chile, Cream

HUNTIN' WABBITS \$14.50

Carrot Juice, Pumpkin, Japanese Whisky, Spiced Liquor,
Allspice, Rock & Rye, Grapefruit, Nutmeg

...AND READ ALL OVER \$13.50

Pear Vodka, Americano Bruto, Cocchi Torino,
Cranberry, Cinnamon, Rosemary, Carbonation

HOMEMADE DESSERTS

STICKY DATE CAKE \$14

BROWN BUTTER CARAMEL SAUCE

HOME MADE TIRAMISU \$14

FRANGELICO, KAHLUA, ESPRESSO

STRAWBERRY MILK CREME BRÛLÉE \$12

PUMPKIN SWIRL CHEESECAKE \$14

OREO CRUST

TRIPLE CHOCOLATE TART \$14

MILK CHOCOLATE, DARK CHOCOLATE