

OYSTERS ON THE HALF SHELL

PINK MOON, P.E.I., CA \$3 EA

(ACCOMPANIED BY RED WINE MIGNONETTE, HOT SAUCE, HORSERADISH AND CRACKERS UPON REQUEST)

SMALL PLATES AND STARTERS

ROASTED BUTTERNUT SQUASH SOUP \$8 Fried Sage ***GF**

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

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

FOIE GRAS TORCHON \$19 Home Made Cranberry Jam, Crostinis **(can be *GF)**

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

THE TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot,

Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 *GF, VG**

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Gaunciale, Muesli 79, Italy \$10

Hot Sopresatta San Guiseppe, NC \$9

Saucissons a l'Ail, Spotted Trotter, GA \$8

Lamb and Rosemary Salami, Fossil Farms, NJ \$9

CHEESE:

Welsh Cheddar, Collier's, Wales \$9

Cypress, Sweet Grass, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Green Hill, Sweet Grass, GA \$9

*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$34** House Blackening Spice, Grilled Local Broccolini,

Gorgonzola Cream Sauce, Horseradish Smashed Potatoes ***GF**

SWORDFISH \$34** Home Made Ricotta Gnocchi, Baby Spinach, Lemon, Parmesan Cream Sauce

GRILLED FILET MIGNON MEDALLIONS \$52** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Rutabaga,

Home Made WA-1 Sauce ***GF**

CRAB AND HAVARTI CROSSIANTWICH \$20 Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun

CHOICE OF BISTRO SIDE OR ZAPP'S VOODOO CHIPS

TRIPLE CHEESE BAKED BOLOGNESE \$31 Home Made Ground Beef and Bolognese Sauce, Spaghetti, Parmesan, Fontina,

Mozzarella Curd

PAN SEARED ATLANTIC SALMON \$34** Brown Butter Pumpkin Risotto, Baby Spinach, Parmesan, Fresh Lemon

**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, Scallion

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 French Fries

FEATURED COCKTAIL

CIDER SANGRIA \$13.50

Spanish White Blend, Apple Cider, Orange,

Brandy, Cointreau, Cinnamon

ORANGE-TEQUILA TODDY \$14

Alto's Reposed Tequila, Dry Curaçao,

Ancho Chili, Sour Orange, Cinnamon

BOOZY HOT CHOCOLATE \$18

Belgian Dark Chocolate, Jameson Black Barrel,

Coffee Liqueur, Cream, Toasted Marshmallow, Pirouette

DESSERTS

HOME MADE TIRAMISU \$11

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

SWEATER WEATHER CREME BRÛLÉE \$11

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24

ASK ABOUT OUR HOLIDAY GIFT BASKETS!!