

## BOUTIQUE OYSTERS ON THE HALF SHELL\*\*

**GAIA BOUDUESE, P.E.I. \$3 EA**  
**BIJOU, NEW BRUNSWICK \$3.5 EA**

ALL OYSTERS SERVED WITH RED WINE MIGNONETTE (CRACKERS AND HOT SAUCE UPON REQUEST)

### SMALL PLATES AND STARTER

- CURRIED WAHOO TACO \$7 EA** Wild Caught Wahoo, Tomato Coconut Curry Marinade, Green Herb Hot Sauce, Indian Pico de Gallo With Cucumber Tomato, Red Onion, Dill, Mint and Cilantro
- BEEF TARTARE VER.1.0\*\* \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips \***GF**
- ITALIAN BURRATA N' BERRIES \$17** Fresh Spring Berries, Baby Arugula, Candied Pecans, Balsamic Reduction, Good Italian Olive Oil, Grilled Home Made Texas Toast
- SPICY NASHVILLE HOT TOTS \$17** House Made Buttermilk Ranch, Dill Pickles, Scallion
- GRILLED SPANISH OCTOPUS \$20** Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Corto Olive Oil \***GF**
- LITTLE FRENCH DEVILS\*\* \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli \***GF**
- PEPPER BACON WRAPPED COUNTRY TERRINE \$16** Dijon Mustard, Cornichons, House Made Crostini
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips \***GF**
- SALMON VOLCANO SALAD \$20** Salmon Chop Chop, Two Crispy Fried Spring Rolls, Cabbage And Herb Slaw, Artisan Lettuces, House Made Yum Yum Sauce, Unagi Sauce, Crispy Wonton Chips
- THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$11 \*GF, VG**

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

#### MEATS:

- Prosciutto di Parma, Italy \$10**
- Speck, Songno Toscono, Italy \$9**
- Coppa, Molinari, Italy \$9**
- Lamb Milano, NC \$9**
- Finocchiona, Salumi Chicago, IL \$9**
- Cheshire, Calabrese Salami, NC \$9**

#### CHEESE:

- Lindale, Goat Gouda, Goat Lady Dairy, NC \$9**
- Cypress, Thomasville, GA \$9**
- Campo, Boxcarr, NC \$9**
- Collier's Extra Sharp Welsh Cheddar, Wales, \$9**
- Clemson Bleu, SC \$10**
- Coppinger, Sequatchie Cove Creamery, NC \$9**

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

### LARGE PLATES

- GRILLED FILET MEDALLIONS \$48 \*\*** Herb Roasted Potatoes, Seasonal Local Vegetables, Vidalia Onion and Mushroom Demi Glacé \***GF**
- BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$32** House Blackening Spice, Grilled Broccolini, Gorgonzola Cream Sauce, Horseradish and Chive Smashed Fingerling Potatoes **Can Be \*GF**
- ATLANTIC SALMON N' GRITS \$38** Wild Caught Salmon, Creamy Adluh Stone Ground Grits, Char Grilled Asparagus, Tomato Coconut Curry Sauce, Lots of Herbs
- BLUE CRAB AND HAVARTI GRILLED CHEESE \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Sourdough Bread, Garlic Butter Choice of Zapp's Voodoo Chips or Bistro Side Salad
- LAMBURGER HELPER \$32** Home Made Lamb and Veal Bolognese Sauce, Rigatoni, Melty Chihuahua Cheese, Parmesan, Scallions
- BUTTERFLIED FLORIDIAN POMPAÑO MILANESE \$38** Crispy 8oz Panko Crusted Pompano, Fresh Salad of Arugula, Cucumber, Cherry Tomatoes, Feta Cheese, Lemon Caramelized Onion Vinaigrette

\*\*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

### **ROASTED BEET SALAD \$19**

Candied Almonds, Goat Cheese, Spring mIx, Citrus, Brown Butter Maple Vinaigrette

### **ROYALE WITH CHEESE BURGER \$18**

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

### **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 COCKTAILS**

### **KENTUCKY MAID \$15**

Heaven's Door Double Barrel, Drambuie, Lemon

Agave, Cucumber, Mint

### **FROZEN ITALIAN LEMONADE \$13.50**

Vodka, Lemoncello, Lemon, Basil-Syrup

## **DESSERTS**

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Vanilla Bean 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 RUSH HOUR SPECIALS FROM 4PM-5:30PM**

**TUESDAY- FRIDAY!!!**