

## SMALL PLATES AND STARTERS

**LITTLE FRENCH DEVILS\*\* \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli

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

**PEPPER BACON WRAPPED COUNTRY TERRINE \$18** Dijon Mustard, Cornichons, House Made Crostini

**THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette \***GF** ..... **PETITE TOKEN SALAD \$11**

**BEEF TARTARE VER. 1.0\*\* \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips \***GF**

## 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**

### CHEESE:

**Lindale, Goat Gouda, Goat Lady Dairy, N.C. \$9**

**Cypress, Thomasville, GA \$9**

**Clemson Blue, SC \$10**

**Snow Camp, Goat Lady Dairy, NC \$9**

### Spanish Tinned Fish

HOT SAUCE, MUSTARD, PICKLES, RITZ CRACKERS

**WILD CAUGHT MACKEREL IN OLIVE OIL \$12**

**CALAMARI WITH WHITE BEANS AND PAPRIKA \$12**

**WILD CAUGHT SARDINES WITH LEMON ESSENCE \$12**

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

## LARGER PLATES

**THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette

**WALDORF-ISH CHICKEN SALAD \$17** Old School Waldorf Style Chicken Salad with Onions, Apples, Celery, Sweet and Sour Dressing, Pecans, Boston Bibb Lettuce, Watermelon Radish, Balsamic Glaze, House Made Crostini (can be \*GF)

**NOT YOUR MOM'S CHICKEN SANDWICH \$17** Oven Roasted Chicken Breast, Fontina Cheese, House Made Bacon Jam, Horsey Mayo, Onion Kaiser Roll, Hand Cut Fries

**BEER BATTERED WALLEYE FISH SANDWICH \$19** Shredded, Dill Pickles, Hot Sauce, Steamed Hoagie Roll, Salt and Vinegar Chips \*\*Make it Chef style with American cheese and Char Grilled Hot Dog\*\*

**HAM AND SWISS MELT \$17** Hickory Smoked Ham, Swiss Cheese, House Made Sweet and Sour Barbecue Sauce, Challah, Bistro Side Salad

**CHICKEN FRIED STEAK N GRITS \$19** Crispy Middle School Style Hash Brown, Sunny Side Up Egg, Loaded Adluh Stone Ground Grits, Sausage Gravy

\*\*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  
(Ask your Server about our **Add On's**)

**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 Chips

**FROZEN COCKTAIL**

**SANGRIA ROSA \$13.50**

Gin, Rosé, Prosecco, Riesling, Chambord,  
Cranberry, Cinnamon

**DESSERTS**

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Vanilla Creme Brûlée \$11

Honey Cake, Strawberry Compote, Whipped Cream \$11

**ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM**

**TUESDAY- FRIDAY!!!**

**BREWS FOR THE CREW!!!**

**BUY THE KITCHEN A ROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**