

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

HONEY MOON, NEW BRUNSWICK \$3.75 EA

BIJOU, NEW BRUNSWICK \$3.5 EA

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

### SMALL PLATES AND STARTER

- LEMON PEPPER CHICKEN TACO \$5 EA** Char Grilled Lemon Pepper Chicken Thighs, House Made Barbecue Sauce, Mustard Slaw, Flour Tortilla \***CORN TORTILLAS AVAILABLE**
- BEEF TARTARE VER.1.0\*\* \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yield, Gigantic Hand Cut Potato Chips \***GF**
- SPICY CHILI TOTS \$17** House Made Beef and Black Bean Chili, Crispy Tater Tots, Nashville Style Hot Sauce, House Made Buttermilk Ranch, Dill Pickles
- CHILLED RAZOR CLAM AND PEANUT NOODLES \$19** Hand Harvested Razor Clams, Pickled P.E.I. Mussels, Chilled Sesame Ramen Noodles, Chili Crisp Pickled Cucumber and Daikon Radish, Thai Peanut Vinaigrette, Crushed Peanut
- ITALIAN BURRATA \$17** Spring Berries, Baby Arugula, Candied Pecans, Corto Olive Oil. Balsamic Glaze, House Made Texas Toast
- 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**
- CHILLED ESCABECHE SALAD \$18** Pickled Mussels, Calamari and Shrimp, Baby Arugula, Sun-dried Roasted Peppers, Marinated Farro, Pesto Vinaigrette
- 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**
- Mortadella, Leoncini, Italy \$9**
- Lamb Milano, NC \$9**
- Finocchiona, Salumi Chicago, IL \$9**
- Cheshire, Calabrese Salami, NC \$9**

#### CHEESE:

- Cypress, Thomasville, GA \$9**
- Extra Sharp Welsh Cheddar, Wales, \$9**
- Campo, Boxcarr, NC \$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

### 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**

### 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, Scallions, Cilantro
- BLUE CRAB AND HAVARTI CROISSANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant, 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
- RAINBOW TROUT MILANESE \$30** Panko Breaded Trout Filets, 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**

Larceny Small Batch, Drambuie, Lemon  
Agave, Cucumber, Mint

### **FROZEN 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 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!!!**