

## SMALL PLATES AND STARTERS

**MARYLAND CRAB BISQUE \$12** Snipped Chives

**KOREAN PORK TACO \$5** Braised Pork Shoulder, Daikon/Cucumber Slaw, Gochujang Sauce, Scallion, Cilantro

**COUNTRY STYLE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini

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

**SMOKED TROUT DIP \$17** Giant Hand Potato Chips \***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**

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

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

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

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

### **MEATS:**

**PROSCIUTTO DI PARMA, ITALY \$10**

**COPPA, MOLINARI & SONS, SAN FRANCISCO, CA \$9**

**SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9**

**CAPICOLA, SAN GIUSEPPE, NC \$9**

**HERBED ITALIAN SPALLA, CHEF CHAD, 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 ~ WHITE SPANISH ANCHOVIES \$4 ~**

**~ MEMBRILLO \$6 - ALMONDS \$6**

**~GLUTEN FREE CRACKERS AVAILABLE~**

## LARGE PLATES

**THAI CHICKEN SALAD \$20** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

**BAKED SPAGHETTI \$22** San Marzano Tomato Marinara, Parmesan Cheese, Spaghetti Pasta, Fresh Mozzarella, Garlic Toast

**CRAB GRILLED CHEESE CROSSIANWICH \$20** Blue Crab Salad, Old Bay Seasoning, Red Onion, Red Pepper, Havarti Cheese, Buttered Croissant Bun, Side Salad

**WALDORF CHICKEN SALAD \$18** Poached Chicken Breast, Celery, Onions, Toasted Almonds, Apples, Grapes, Creamy Mayo Dressing, Crostini, Radishes, Lettuces

**ROASTED TURKEY REUBEN \$16** Toasted Wheat-berry Bread, Swiss Cheese, Sauerkraut, House 1000 Island, Bistro Side Salad

**ORANGE CHICKEN AND RICE \$18** Fried Chicken, House Orange Sauce, Steamed Rice, Homemade Kimchi, Fried Egg Sesame, Scallion

**\*\*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, Cinnamon, Cream

## **HOMEMADE DESSERTS**

### **STICKY DATE CAKE \$14**

BROWN BUTTER CARAMEL SAUCE

### **HOME MADE TIRAMISU \$14**

### **PUMPKIN SWIRL CHEESECAKE \$14**

OREO CRUST

### **STRAWBERRY MILK CREME BRÛLÉE \$12**

### **TRIPLE CHOCOLATE TART \$14**

MILK CHOCOLATE, DARK CHOCOLATE