

BOUTIQUE OYSTERS ON THE HALF SHELL**

UNCLE WILLY'S, MALAPAQUE BAY, P.E.I \$3 EA

ACADIAN PEARLS, NEW BRUNSWICK, CA, \$3 EA

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

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**

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

TINNED FISH \$16 Assorted Seafood, Fine Herb and Garlic Clarified Butter, Dijon Mustard, Pickles, Ritz Crackers

PIZZA CAESAR!!! \$19 Romaine Hearts, Pepperoni, Garlicky Ritz Cracker Croutons, Parmesan Cheese,
Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing ***ADD WHITE ANCHOVY \$4**

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

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, Italy \$9

Calabrese Salami, Cheshire Pork, NC \$9

CHEESE:

Farmstead, Rinske's Cheese, Alabama \$9

Extra Sharp Welsh Cheddar, Wales, \$9

Hornbacher, Alpine Swiss \$9

Clemson Bleu, SC \$10

Snow Camp, Goat Lady Dairy, NC \$8

***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

ITALIAN MORTADELLA PANINI \$17 Mozzarella Cheese, Sharp Provolone, Shaved Mortadella. Roasted Tomato Aioli, Garlic Focaccia
(Choice of Bistro Side Salad or Zapp's Voodoo Chips)

THE REUBEN BURGER \$20 Smash Burger, Corned Beef, Charred sauerkraut, Spicy Thousand Island, Swiss Cheese, Potato Bun,
Hand Cut Fries

NASHVILLE HOT CHICKEN FRIED STEAK SANDWICH \$18 House Nashville Hot Sauce, Dill Pickles, Vinegar Cabbage Slaw,
American Cheese, Potato Bun, Middle School Style Crispy Hash Brown (Add Fried Egg \$2)

CHILLED CURRIED SHRIMP AND RICE SALAD \$19 Citrus and Herb Poached Tiger Shrimp, Chilled Red Curry Rice, Cucumber,
Bibb Lettuce, Cashew, Shaved Cabbage, Fresh Pineapple, Crispy Shallots, Lots of Herbs

****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 Pickles, 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 Fries

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$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