

OYSTERS SHUCKED TO ORDER \$3 EA

Blackberry Oysters, VA

Vavavoom Oysters, VA

(SERVED WITH RED WINE MIGNONETTE)

SMALL PLATES AND STARTERS

CHEESY GRILLED CHICKEN AND CORN TACO \$5 EACH Grilled Adobo Marinated Chicken Thighs, Blended Cheese, Fresh Shaved Corn, Green Onion, Flour Tortilla

KOREAN PORK, SHELLS AND CHEESE \$16 Homemade Cheese Sauce, Shell Pasta, Korean Braised Pork Shoulder, Green Onion

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

LOADED SLOPPY JOE TOTS \$18 Home Made Sloppy Joe, Crispy Tater Tots, Cheez Whiz, Diced Onion

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

GRILLED SPANISH OCTOPUS \$24 Whipped Yukon Gold Potatoes, Olive Oil, Smoked Paprika ***GF**

FOIE GRAS TORCHON \$22 Hudson Valley Foie Gras, Port Wine Berry Jam, Marcona Almonds, Griddled Toast

SMOKED TROUT DIP \$17 House Cured and Hickory Smoked Rainbow Trout, Giant Hand Potato Chips ***GF**

SUMMER BERRY AND MELON SALAD \$18 Seasonal Berries and Local Melons, Cucumber, Feta Cheese, Basil Lime Vinaigrette, Field Lettuces ***GF, V**

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

SPICY MISO EDAMAME \$6 Peel and Eat Edamame, Warm Soy Miso Sauce, Green Onion, Sesame Seeds, Chilies

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

STEAMED LITTLENECK CLAMS \$17 Fermented Black Bean Sauce, Hoisin, Soy, Sesame, Sherry, Green Onion

CHARCUTERIE

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

MEATS:

PROSCIUTTO DI PARMA, ITALY \$10

VENISON AND WAGYU CHORIZO, FOSSIL FARMS, NJ \$9

SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9

BRESOLA, SAN GIUSEPPE, NC \$9

CHESHIRE CALABRESE SALAMI, NC \$9

CHEESES:

DOUBLE CREME BRIE, LE POMMIER, FRANCE \$9

POINT REYES BLUE, CA \$9

ROCKET'S ROBIOLA, BOX CARR, NC \$9

RED LION, COOMBE CASTLE, UK \$9

CHEDDAR, TILLAMOOK, OR \$9

***ADD ONS: ~ MEMBRILLO \$6 ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~**

WHITE SPANISH ANCHOVIES \$4 ~ MARCONA ALMONDS \$6

***GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST**

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$40** House Blackening Spice, Grilled Local Broccoli, Gorgonzola Cream Sauce, Horseradish Smashed Yukon Gold Potatoes

PAN SEARED SALMON \$42** Barley and Farrow Risotto, Charred Escarole, Local Mushrooms, Roasted Vegetables

GRILLED 16 OZ PRIME RIBEYE \$60** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini and Carrots, Red Wine Veal Demi Glace ***GF**

SWORDFISH BUCATINI \$32 Seared Swordfish Steak, Fresh Bucatini Pasta, French Salsa Verde Sauce, Capers, Herbs, Lemon, Parmesan, Parsley, Sun Dried Tomatoes

STEAK FRITES \$42** 8oz Hanger Steak, WA Fries, Sauce Gribiche

CRAB GRILLED CHEESE CROSSIANWICH \$22 Blue Crab Salad, Old Bay Seasoning, Red Onion, Red Pepper, White Queso Cheese, Buttered Croissant Bun, Side Salad

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

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

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry

Blackberry Liqueur, Brandy, Grenadine

FROZEN PEACH TEA & BOURBON \$13.50

Bourbon, Peach Nectar, Southern Tea, Honey

RUN IT BAIJIU \$14.50

Blanco Rum, Coconut Rum, Sichuan Baijiu,

Watermelon, Lime, Sparkling Sake

HOMEMADE DESSERTS

STICKY DATE CAKE \$14

BROWN BUTTER CARAMEL SAUCE

HOME MADE TIRAMISU \$14

VANILLA CREME BRÛLÉE \$14

WARM HOMEMADE BLONDIE BROWNIE \$14

VANILLA ICE CREAM

PINEAPPLE UPSIDE DOWN CAKE \$12

VANILLA GELATO

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24

BUY THE KIDS A ROUND OF SHIRLEY TEMPLES/ LEMONADES \$15