

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**
- SPICY NASHVILLE HOT TOTS \$17** Crispy Tater Tots, Nashville Style Hot Sauce, House Made Buttermilk Ranch, Dill Pickles
- SCALLOP CRUDO \$17** Arbequina Olive Oil, Truffle Salt, Chives, Trout Caviar ***GF**
- PEPPER BACON WRAPPED COUNTRY TERRINE \$18** Dijon Mustard, Cornichons, House Made Crostin
- 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**
- Lamb Milano, NC \$9**
- Finocchiona, Salumi Chicago, IL \$9**
- Mortadella, Leoncini, Italy \$9**

CHEESE:

- Lindale, Goat Gouda, Goat Lady Dairy, N.C. \$9**
- Cypress, Thomasville, GA \$9**
- Clemson Blue, SC \$10**
- Extra Sharp Welsh Cheddar, Wales, \$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
- TUNA MELT \$16** House Made Tuna Salad, Dill Pickles, Swiss Cheese, Toasted Rye Bread, Bistro Side Salad
- SMOKED BOLOGNA SANDWICH \$17** House Hickory Smoked Bologna, American Cheese, Hot Honey Teriyaki Barbecue Glaze, Fresh Pineapple, Beer Battered Onion Rings, Hand Cut Fries
- HAM AND BRIE MELT \$16** Hickory Smoked Ham, Fontina and Brie, Challah Brad, Bistro Side Salad
- GRILLED ADOBO MARINATED PORK CHOPS \$22** Creamy Adluh Stone Ground Grits, Bacon Braised Black Beans, Avocado, Cilantro

**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

Caramel Corn Creme Brûlée \$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