

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

HONEY MOON, NEW BRUNSWICK \$3.75 EA

BIJOU, NEW BRUNSWICK \$3.5 EA

GAIA, NEW BRUNSWICK, CA, \$3 EA

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

### SMALL PLATES AND STARTER

**SCALLOP CRUDO\*\* \$17** Arbequina Olive Oil, Truffle Salt, Chives, Trout Caviar \***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**

**SALMON TARTARE \$18** Avocado Smash, Crispy Prawn Chip Crumble, Chives, Cilantro, Veggie Crackers

**ITALIAN BURRATA \$17** Baby Arugula, Fresh Spring Berries, Candied Pecans, Corto Olive Oil, Balsamic Reduction, Home Made Garlic Toast \***V**

**MUSSELS AL LA MEUNIÈRE \$17** Organic P.E.I. Mussels, White White Garlic Butter Sauce, Fresh Lemon, Lots of Parsley, House Made Garlic Toast

**BROWN BUTTER SCALLOPS \$20** English Peas, Spinach, House Made Pesto Risotto, Lot of Pecorino and Parmesan \***GF**

**SPICY NASHVILLE HOT TOTS \$17** Crispy Tater Tots, Nashville Style Hot Sauce, House Made Buttermilk Ranch, Dill Pickles

**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**

**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**

**Australian Wagyu Bresola \$11 Per oz**

#### CHEESE:

**Cypress, Thomasville, GA \$9**

**Extra Sharp Welsh Cheddar, Wales, \$9**

**Campo, Boxcarr, NC \$9**

**Clemson Bleu, SC \$10**

**Green Hill, Sweet Grass Creamery, Ga \$8**

\*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 MIGNON MEDALLIONS \$43 \*\*** Herb Roasted Potatoes, Seasonal Local Vegetables, Red Wine 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**

**PAN SEARED SALMON \$32** Creamy Adluh Stone Ground Grits, Ham Braised Pinto Beans, \***GF**

**BLUE CRAB AND HAVARTI CROISSANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, 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

\*\*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

Double Chocolate Devil's Food Cake, Fresh Berries \$11

Chocolate Chip Bread Pudding With Whiskey Caramel and Whipped Cream \$11

Caramel Corn 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!!!**