

## **SMALL PLATES AND SHARABLE'S**

**ROASTED BUTTERNUT SQUASH SOUP \$8** Fried Sage \***GF**

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

**SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips \***GF**

**MINI POTATO LATKES \$15** Sour Cream, Home Made Apple Butter

**WARM HALLOUMI CHEESE \$19** Honey Thyme Glaze With Harissa, Caramelized Apples, Grilled House Made Bread \***V**

**FOIE GRAS TORCHON \$19** Home Made Cranberry Jam, Crostinis \*(Can Be GF)

**BEEF TARTAR VER 1.0\*\* \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Giant Hand Cut Potato Chip \***GF**

**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**

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

### **MEATS:**

**Prosciutto di Parma, Italy \$10**

**Gaunciale, Muesli 79, Italy \$10**

**Saucissons a l'Ail , Spotted Trotter, GA \$8**

**Hot Sopresatta San Guiseppe, NC \$9**

**Lamb and Rosemary Salami, Fossil Farms, NJ \$9**

### **CHEESE:**

**Welsh Cheddar, Collier's, Wales \$9**

**Green Hill, Sweet Grass, GA \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

**Cypress, Sweet Grass, GA \$9**

\*ADD ONS: ~MEMBRILLO \$6 ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4 ~GLUTEN FREE CRACKERS AVAILABLE

## **LARGER PLATES**

**THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Peanut and Sesame Dressing

**HAM AND TURKEY MELT \$18** Hickory Smoked Ham, Roasted Turkey Breast, Swiss, Cheese, Muenster Cheese, Sourdough Bread, Garlic Butter, Bistro Side Salad

**SCALLOP AND CRAB "ALFREDO" \$30** Brown Butter U10 Scallops, Spaghetti, Snow Crab Infused Lemon Parmesan Cream Sauce, Local Asparagus, Parmesan

**HOT DAWGS N' MAC \$19** Char Grilled All Beef Franks, Extra Large Shells, Home Made Sharp Cheddar Mac Sauce, Ritz Cracker Crumb Topping

**HAND MADE FISH STICKS \$18** Hand Cut Fries, Ketchup, Dill Tartare Sauce

**MINI PIEROGI BOLOGNESE \$18** Sautéed Potato and Cheese Pierogi, Home Made Beef Bolognese Sauce, Parmesan Cheese

\*\*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, Scallions

### **CRISPY BRUSSELS SPROUTS \$13.5**

Chili Maple Drizzle \***V**

### **ROASTED BEET SALAD \$19**

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette \***GF**

### **ROYALE WITH CHEESE BURGER \$18**

American Cheese, Dill Pickles, Magic Sauce, Shreddeuce, Potato Bun, Hand Cut Fries

**ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1**

### **THE BEYOND BURGER \$17.75**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shreddeuce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$25.50**

Beer Battered Atlantic Haddock, Hand Cut Fries

## **FEATURED COCKTAIL**

### **CIDER SANGRIA \$13.50**

Spanish White Blend, Apple Cider, Orange,  
Brandy, Cointreau, Cinnamon

### **BOOZY HOT CHOCOLATE \$18**

Belgian Dark Chocolate, Jameson Black Barrel,  
Coffee Liqueur, Cream, Toasted Marshmallow, Pirouette

### **N/A Hot Chocolate \$13**

## **DESSERTS**

### **STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

### **HOME MADE TIRAMISU \$11**

### **SWEATER WEATHER 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 HOLIDAY GIFT BASKETS!**  
**THEY ARE AWESOME!**