

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

**ST. SIMON, NEW BRUNSWICK, CA \$3 EA**

**BLACKBERRY, CHESAPEAKE BAY, VA \$3 EA**

**PIRATE PEARLS, NC \$3 EA**

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

### **SMALL PLATES AND STARTERS**

**BUTTERNUT SQUASH SOUP \$8** Toasted Cashews, Chives \***GF**

**KOREAN PORK TACO \$6 EA** Gochujang Braised Pork Shoulder, Kimchi and Dill Pickle Slaw, Korean BBQ Aioli, American Cheese, Flour Tortilla

**SCALLOP CRUDO\*\* \$18** Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar \***GF**

**FRENCH ONION VEAL SWEETBREADS \$18** Confit Veal Sweetbreads, Home Made French Onion Sauce, Garlic Crouton, Sharp Provolone Cheese, Veal Demi Glace, Crispy Onions

**LITTLE FRENCH DEVILS\*\* \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli \***GF**

**NEW SCHOOL GOAT TOAST \$12** Herbed Goat Cheese, Fig Spread Corto Olive Oil, Burnt Orange Honey, Chives

**SMOKED BONE MARROW \$18** Veal Demi Glace, Parsley and Citrus Slaw, Home Made Garlic Toast

**MUSSELS A LA MEUNIÈRE \$17** P.E.I Mussels, Garlic White Wine Butter Sauce, Parsley, Fresh Lemon, Toasted House Made Bread

**GRILLED SPANISH OCTOPUS \$19** Whipped Yukon Gold Potatoes, Olive Oil, Smoked Paprika, Parsley \***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 \$15** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Tomatoes Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$9 \*GF, VG**

**CAESAR SALAD \$18** Romaine Hearts, Shaved Parmesan Cheese, Capers, Pickled Eggs, Dill Pickles, Paprika Croutons, WA Caesar Dressing

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

**CLASSIC CHICKEN LIVER MOUSSE \$16** Joyce Farm Chicken Livers, Brandy, Montenegro, Fruit Jam, Grilled Garlic Toast

### **CHARCUTERIE**

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

#### **MEATS:**

**Prosciutto di Parma, Italy \$8**

**Speck, Songno Toscono, Italy \$8**

**Lupo, Uncured Salami, Ohio \$8**

**Lamb Milano, NC \$9**

**Lamb Sujuk, Spotted Trotter, GA \$8**

**Coppa, Spotted Trotter, GA \$9**

**Bresola, Spotted Trotter, GA \$8**

#### **CHEESE:**

**Walden, Sesquatchie Cove Creamery, TN \$9**

**Excalibur, Double Gloucester, England \$8**

**Brie, Murray's, New York \$9**

**Rockets Robiola, BOXCARR, NC \$8**

**Beamster, XO Gouda, Holland \$8**

**Shropshire, English Bleu, England \$8**

**Snow Camp, Goat Lady Dairy, NC \$9**

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

### **LARGE PLATES**

**GRILLED FILET MEDALLIONS \$45\*\*** Herb Roasted Potatoes, Seasonal Local Vegetables, Balsamic Caramelized Onion Demi Glacé \***GF**

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$29** House Blackening Spice, Grilled Broccolini, , Gorgonzola Cream Sauce Horseradish and Chive Smashed Fingerling Potatoes **Can Be \*GF**

**BLUE CRAB GRILLED CHEESE \$20** Old Bay Crab Salad, Creamy Havarti Cheese, Red Peppers, Red Onion, Sourdough Bread, Garlic Butter (Zapp's Voodoo Chip or Bistro Side Salad)

**BROWN BUTTER U10 SCALLOPS \$38** Home Made Ricotta Gnocchi, Baby Spinach, Garlic Parmesan Cream Sauce, Parsley

**TRIPLE CHEESE BAKED SPAGHETTI \$28** Grilled Marinated Chicken, San Marzano Marinara Sauce, Fresh Mozzarella Curd, Chihuahua Cheese and Parmesan

**ALASKAN HALIBUT \$32** Creamy Parmesan Polenta, Stewed Local Kale, Cremini Mushrooms and Rutabaga, Sweet and Sour Tomato Jam \***GF**

\*\*MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

V-Vegetarian | VG - Vegan | GF - Gluten Free

**JOIN US FOR THE RETURN OF BOARD MEETINGS!!!**

**4PM-5PM**

**HOUSE PICKLED ACCOUTREMENTS, MUSTARDS AND HOUSE MADE JAMS,**

**CHEF'S CHOICE OF 2 MEATS AND 2 CHEESES \$28**

**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 CHIPS**

**FEATURED COCKTAILS**

**HOTTIE-TODDIE \$13**

**Bottled-in-Bond Applejack, Rye Whiskey,**

**Honey Syrup, Ginger, Lemon**

**ROYAL SOUR \$14**

**Woody Creek Rye, Lemon, Honey,**

**Whites, Syrah Port**

**DESSERTS**

**Sticky Date Cake, Brown Butter Caramel Sauce \$10**

**Tiramisu, Coffee Liqueur, Vanilla Custard \$10**

**Vietnamese Coffee Creme Brûlée \$10**

**Pistachio Cheesecake \$10**