

BOUTIQUE OYSTERS ON THE HALF SHELL ***

BAYSIDE, NEW HAMPSHIRE \$3 EA

MAMA MIA, RUSTICO, P.E.I. \$3 EA

(All Oysters Come With Red Wine Mignonette... Crackers and Hot Sauce Upon Request)

SMALL PLATES AND STARTER

SHRIMP AND SALMON TACO \$9 Sesame Slaw, Unagi Sauce, House Made Yum Yum Sauce, Flour Tortilla, Scallions, Cilantro
FALL GOAT TOAST \$14 Herb Whipped Goat Cheese, Orange Fig Spread, Maple Syrup, Baby Arugula, Candied Pecans ***V**
CHAR GRILLED B.B.Q CARROTS \$11 House Made Sweet and Sour Barbecue Sauce, Toasted Sesame, Scallion ***VG, GF**
LITTLE FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**
SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**
ORGANIC P.E.I MUSSELS \$18** Garlic Miso Dashi Broth, Scallions, Cilantro, Crispy Fried Noodles, House Made Bread
BEEF TARTARE VER.1.0 \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk,
Gigantic Hand Cut Potato Chips ***GF**
"PIZZA" CAESAR \$19 Romaine Hearts, Pepperoni, Garlicky Ritz Cracker Croutons, Parmesan Cheese,
Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing ***ADD WHITE ANCHOVY \$4**
THE TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot,
Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 *GF, VG**

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
Cheshire Pork Calabrese Salami \$9
Bison Saucisson Salami, Fossil Farms, NJ \$14
Hot Sopresssata, NC \$9

CHEESE:

Welsh Cheddar, Collier's, Wales \$9
Greenhill, Sweet Grass Creamery, GA \$9
Hornbacher, Alpine Swiss \$9
Valdeon Blue, Spain \$9
English Cheddar With Cranberry, Wensleydale \$9

*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$34** House Blackening Spice, Grilled Local Broccolini,
Gorgonzola Cream Sauce, Horseradish Smashed Potatoes ***GF**
GRILLED FILET MEDALLIONS \$50** Roasted Fingerling Potatoes, Asparagus, Broccolini, Carrots, Au Poivre Glace ***GF**
SOUTH PHILLY STYLE CRAB SPAGHETTI \$32 Old Bay San Marzano Marinara Sauce, Blue Crab, Sharp Provolone
PAN SEARED SALMON \$38** Grilled Artichoke and Roasted Tomato Risotto, Parmesan Cheese, Scallions, Lemon ***GF**
BOLOGNESE N' SHELLS \$30 Old School Fennel Bolognese, Extra Large Shells, Lots of Melty Cheese
GRILLED SWORDFISH \$32** Roasted Sweet Potato Puree, Apple and Bacon Braised Sauerkraut, Rosemary Mushroom Sauce ***GF**
BLUE CRAB AND HAVARTI CROISSANTWICH \$20 Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun,
Garlic Butter **CHOICE OF ZAPP'S VODOO CHIPS OR BISTRO SIDE SALAD**

**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 Pickles, 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 COCKTAIL

NEW RIFF BOULEVARDIER \$14

New Riff Bonded Bourbon, Campari,
Punt é Mes, Creme de Múre

FROZEN COCKTAIL \$13.50

FALL MARGARITA

Apple Cider, Pear Nectar, Cinnamon Schnapps,
Lime Juice, Lunazul Tequila

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

FALL PUMPKIN SPICE CREME BRÛLÉE \$11

BANANA COOKIE BUTTER CHEESE CAKE \$12

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24