

SMALL PLATES AND STARTERS

- CREAMY ROOT VEGETABLE SOUP \$8** Roasted Sweet Potato, Charred Broccoli, Toasted Sunflower Seeds *GF
- ITALIAN BEEF AND VEGETABLE SOUP \$8** Fennel Seasoned Ground Beef, Pastina Pasta, Mirepoix, Local Corn, Green Beans, Baby Spinach
Herby Tomato Broth **ADD CHEESY GARLIC TOAST \$8**
- BOWL OF HOMESTYLE TURNIP GREENS \$9** Smoked Pork Neck Braised Local Turnip Greens, Potlikker,
House Made Sweet Buttermilk Biscuits, Hot Honey Butter
- ORGANIC P.E.I. MUSSELS \$16** White Wine and Saffron Lobster Butter, Fingerling Potatoes, Fine Herbs, House Made Garlic Toast
- HOUSE MADE JALAPEÑO PIMENTO CHEESE \$17** Warm Toasted Naan, House Pickles, Hot Sauce *V
- BLACKENED VEAL SWEETBREADS \$16** Creamy Adluh Stone Ground Grits, Smoked Pork Neck Braised Turnip Greens, Crispy Shallots
- CARAMELIZED HAKUREI TURNIPS \$16** Fermented Miso Honey Glaze, Fresh Thyme, Orange Zest *GF, V
- AHI TUNA TARTARE \$19** Avocado, Cantaloupe, Melon, Citrus, Jalapeno, Lime Basil Vinaigrette, Yum Yum Sauce,
Crispy Chow Mein Noodles
- BACON WRAPPED HOUSE MADE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini
- SMOKED TROUT DIP \$17** Giant Hand Potato Chips *GF
- LOCAL STRAWBERRY AND PEA SALAD \$18** English Peas, Snap Peas, Feta Cheese, Baby Arugula, Basil Lime Vinaigrette, Pea Shots,
Avocado Mint Yogurt *GF, V
- 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**
- Elk & Wagyu Beef Salami, Fossil Farms, NJ \$10**
- Salami Vesuvio, San Guiseppe, NC \$9**
- Coppa, Italy, \$10**
- Bresola, San Guiseppe, NC \$9**

CHEESE:

- Supreme Brie, Lena, IL \$9**
- Welsh Cheddar, Wales \$9**
- Mahom, Mitica, Spain \$9**
- Valdeon Blue, Spain \$9**
- Lindale Cow's Milk Gouda, Goat Lady Dairy, NC \$9**

*ADD ONS: ~ MEMBRILLO \$6 ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~ WHITE SPANISH ANCHOVIES \$4 ~ MARCONA ALMONDS \$6

~GLUTEN FREE CRACKERS AVAILABLE

LARGER PLATES

- THAI CHICKEN SALAD \$20** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion,
Soy Thai Peanut Vinaigrette
- ROASTED TURKEY PANINI \$18** Swiss and Colby Jack Cheese, House Made Honey Mustard Sauce, Marbled Rye Bread,
CHOICE OF SIDE
- LITTLE NECK CLAMS AND SPAGHETTI \$25** Crispy Pancetta, Lots Of Parsley, White Wine Garlic Butter, Crushed Red Pepper,
Sharp Provolone
- PAN SEARED LOCAL WAHOO \$24** Shrimp, Asparagus, English Pea, and Brown Butter Corn Risotto, Parmesan
- CRISPY OYSTER TARTINE \$18** Low Country Style Fried Oysters, Charred Corn Salsa, Local Baby Arugula
Thick Cut Hot Honey Butter Toasted French Sourdough, Southwest Style Remoulade
- B.A.T \$18** Hickory Smoked Bacon, Heirloom Tomatoes, Baby Arugula, Blackened BBQ Ranch, Toasted Country White Bread,
Choice of Side
- TOMATO SOUP AND GRILLED CHEESE \$19** Home Made Creamy Tomato Soup, Triple Cheese Grilled Cheese With Colby Jack,
American and Swiss Cheese, Sourdough, Garlic Butter

SIDES:

- *LIL TOKEN SALAD *WHISKEY ALLEY SNACK ATTACK MIX* ZAPP'S VODOO CHIPS
* BARBECUE CHIPS *CAPE COD SALT AND VINEGAR CHIPS

PREMIUM SIDES:

- *FRIES \$2 *HAND CUT CHIPS \$2 * CHILI MAPLE BRUSSELS SPROUT \$4 *CANTONESE GREEN BEANS \$4
*LIL BEET SALAD \$4 *LIL THAI CHICKEN SALAD \$5 *SOUP DU JOUR \$4 (IF AVAILABLE)

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 \$14

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20

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

ROYALE WITH CHEESE BURGER \$19

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

ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1 ADD HOUSE MADE PIMENTO CHEESE \$6

THE BEYOND BURGER \$19

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

FISH AND CHIPS \$27

Beer Battered Atlantic Haddock, Hand Cut Fries

FEATURED COCKTAIL

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry

Blackberry Liqueur, Brandy, Grenadine

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

HOME MADE TIRAMISU \$14

FLOURLESS DOUBLE CHOCOLATE BROWNIE, CARAMEL SAUCE, WHIPPED CREAM

HOT FUDGE, CHOCOLATE ICE CREAM \$15

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$22

BUY THE KIDS A ROUND OF SHIRLEY TEMPLES/ LEMONADES \$15