

SMALL PLATES AND STARTERS

BACON WRAPPED HOUSE MADE PORK TERRINE \$18 Dijon Mustard, Cornichons, Home Made Crostini
GRAND MARNIER CHICKEN LIVER PATE \$16 Cherry Gelee, Candied Walnuts, House Toasted Sourdough
BUFFALO TOTS \$16 Home Made Buffalo Sauce, Buttermilk Ranch, Blue Cheese Crumbles, Scallions
GOAT TOAST \$14 Herb Whipped Goat Cheese, Triple Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans ***V**
GRILLED SPANISH OCTOPUS \$21 Whipped Yukon Gold Potatoes, Olive Oil, Smoked Paprika ***GF**
SMOKED TROUT DIP \$17 Giant Hand Potato Chips ***GF**
BERRY AND MELON SALAD \$18 Seasonal Berries and Local Melons, Cucumber, Feta Cheese, Basil Lime Vinaigrette, Field Lettuces, Fresh Mint ***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
CHORIZO, SPOTTED TROTTER, GS \$9
BLACK TRUFFLE MUSTARD SEED SALAMI, SPOTTED TROTTER \$9
SAUCISSON A'LAIL, SPOTTED TROTTER, GA, \$9
LAMB PEPPERONI, HAYWOODS PORVISIONS, \$9

CHEESES:

DOUBLE CREME BRIE, LE POMMIER, FRANCE \$9
EMMENTALER, SWITZERLAND, \$9
POINT REYES BLUE, CA \$9
COPPINGER, SEQUATCHIE COVE, TN \$9
SNOW CAMP, GOAT LADY DAIRY, NC \$9

***ADD ONS: ~ MEMBRILLO \$6 ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~**

WHITE SPANISH ANCHOVIES \$4 ~ MARCONA ALMONDS \$6

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$38** House Blackening Spice, Sautéed Broccoli, Gorgonzola Cream Sauce, Horseradish Mashed Potatoes
PAN SEARED LOCAL SWORDFISH \$39** Brown Butter Ricotta and Porcini Mushroom Gnocchi, Roasted Wild Mushrooms, Grilled Escarole, Baby Spinach, Charred Onion Cream Sauce, Parmesan Cheese
OLD BAY CRAB MELT \$21 Old Bay Crab Salad, Monterey Jack Cheese, Toasted Sourdough Ciabatta, Bistro Side Salad
ATLANTIC SALMON **\$42 Blistered Tomato Risotto, Blue Crab, Charred Corn, English Peas, Lots of Pecorino Romano ***GF**
HOME MADE KIMCHI SALMON BURGER \$24 Fresh Pineapple, Kimchi Slaw, Emily's Yum Yum Sauce, Toasted Potato Bun, Hand Cut Fries (Limited Quantity)
GRILLED 12OZ RIBEYE \$60** Roasted Sweet Potato Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Rosemary Infused Veal Demi Glace ***GF**
MOROCCAN TURKEY SANDWICH \$18 Harissa Glazed Oven Roasted Turkey Breast, Pepper Jack, Red Onion, Preserved Lemon and Tart Cherry Jam, Onion Kaiser Roll
ITALIAN CHICKEN PANINI \$18 Grilled Chicken Thighs, Tomato Bruschetta, Parmesan Cheese, Peppercorn Aioli, Cheddar Cheese Curds, Sourdough Bread, Bistro Side Salad
THE CUBAN B \$19 Hickory Smoked Ham, Mojo Pork Loin, Alpine Swiss Cheese, Dijon Mustard, Pickles, Toasted Demi Baguette, Zapp's Voodoo Chip

****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 \$14

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20

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

ROYALE WITH CHEESE BURGER \$19

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

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

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 French Fries

FEATURED COCKTAILS

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry,
Blackberry Liqueur, Brandy, Grenadine

BOURBON COLADA \$13.50

Bourbon, Pineapple,
Molasses, Coco Lopez, Toasted Coconut

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

HOME MADE TIRAMISU \$14

S'MORES CREME BRÛLÉE \$14

CATALAN STYLE CHEESECAKE TART \$14

Homemade Sour Cherry Jam, Candied Clementines, Orange Coulis

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24

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