

BOUTIQUE OYSTERS ON THE HALF SHELL**

MERASHEENS, NEWFOUNDLAND, CANADA \$3 EA

BIJOU, NEW BRUNSWICK, CANADA \$3 EA

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

SMALL PLATES AND STARTER

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

TATER TOT TACO ROLL UP \$5 EA Two Corn Tortilla, American Cheese, Crispy Tater Tots, Gochujang Fried Spam, Spicy Aioli, Cilantro and Scallion Slaw

TROPICAL SALMON TARTARE **\$18 Hand Cut Atlantic Salmon, Fresh Pineapple, Papaya, Mango and Cucumber, Sriracha Coconut Vinaigrette, Avocado, Fried Onions, Crispy Tortilla (**LIMITED QUANTITY**)

CHARRED LOCAL CABBAGE \$11 Potato Bread Crumbs, Pickled Mustard Seeds, Cured Egg Yolk, Sweet Soy Vinaigrette

ITALIAN BURRATA \$17 Baby Arugula, Spring Berries, Candied Pecans, Corto Olive Oil, Balsamic Reduction, House Garlic Toast

MONTENEGRO INFUSED CHICKEN LIVER PATE \$16 Fig Jam, Strawberry Apple Preserves, House Made Bread

GRILLED SPANISH OCTOPUS \$20 Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Corto Olive Oil ***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**

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 \$17 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot,

Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$11 *GF, VG**

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Mortadella, Leoncini, Italy \$9

Lamb Milano, NC \$9

Finocchiona, Italy \$9

Calabrese Salami, Cheshire Pork, NC \$9

CHEESE:

Farmstead, Rinske's Cheese, Alabama \$9

Extra Sharp Welsh Cheddar, Wales \$9

Hornbacher, Alpine Swiss \$9

Clemson Bleu, SC \$10

Green Hill, Sweet Grass Creamery, GA \$8

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

TINNED FISH

HOT SAUCE, MUSTARD, PICKLES, RITZ CRACKERS

WILD CAUGHT MACKEREL IN OLIVE OIL \$12

CALAMARI WITH WHITE BEANS AND PAPRIKA \$12

WILD CAUGHT SARDINES WITH LEMON ESSENCE \$12

LARGE PLATES

GRILLED ELK MEDALLIONS \$49** Roasted Sweet Potato Puree, Grilled Asparagus, Blueberry and Caramelized Onion Gastrique ***GF**

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$32** House Blackening Spice, Grilled Local Asparagus,

Gorgonzola Cream Sauce, Horseradish and Chive Smashed Fingerling Potatoes **Can Be *GF**

BROWN BUTTER SEARED U10 SCALLOPS \$34 Hand Made Chive and Truffle Gnocchetti, Fennel and Saffron Tomato Cream Sauce, Baby Spinach, Parmesan

PAN SEARED ATLANTIC SALMON AND RISOTTO \$32 Sweet Corn, English Peas, Roasted Tomato, Poached Mussels, Lots of Pecorino, House Made Pesto ***GF**

BLUE CRAB AND HAVARTI CROISSANTWICH \$20 Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter, Choice of Zapp's Voodoo Chips or Bistro Side Salad

LAMBURGER HELPER \$32 Home Made Lamb and Veal Bolognese Sauce, Rigatoni, Melty Chihuahua Cheese, Parmesan, Scallions

**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 COCKTAILS

FRIENDLY FACE \$14.50

Beefeater Gin, Aperol,

Pineapple, Elderflower

BANANA-NUT OLD FASHIONED \$15

Larceny Bourbon, Overholt Rye, Crème de Banane

Banana Syrup, Walnut Bitters, Chef's Bitters

FROZEN COCKTAIL

CLASSIC WHISKEY SOUR \$13.50

Bourbon, Orange Liqueur, Lemon, Sugar

DESSERTS

STICKY DATE CAKE \$11 Brown Butter Caramel Sauce

TIRAMISU \$11 Coffee Liqueur, Vanilla Custard

CREME BRÛLÉE \$11 Vanilla Flavored

HOME MADE OREO CHEESECAKE \$11 Oreo Cookie Crust, Chocolate Ganache (**LIMITED QUANTITY**)

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24