

SMALL PLATES AND STARTERS

- LITTLE FRENCH DEVILS** \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips ***GF**
- BEEF TARTARE VER.1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**
- MOULES FRITES \$19** Organic P.E.I Mussels in White Wine Garlic Butter Sauce, Petite Side Of Hand Cut Fries, BBQ Honey Mustard Aioli
- VOLCANO SALAD \$18** Two Crispy Vegetable Spring Rolls, House Made Kani Salad, Spring Mix, Cabbage Slaw, Home Made Yum Yum Sauce, Eel Sauce, Crispy Fried Noodles, Scallion, Cilantro
- 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 Balsamic Vinaigrette ***GF** **LIL' TOKEN SALAD \$10**

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

EST. 2017

LARGER PLATES

- THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette
- CRISPY CLAMWICH \$20** Breaded Clam Strips, House Made Dill Pickle Tartar Sauce, Bibb lettuce, Lot of Pickles, Brown Butter Split Top Roll, Bistro Side Salad
- HOT ITALIAN MEATBALL SUB \$19** Mozzarella Cheese, Sharp Provolone, San Marzano Marinara, Warm Amoroso Roll, Zapp's Voodoo Chips
- ITALIAN TURKEY MELT \$18** Fresh Sliced Turkey, Provolone, Melty Mozzarella, House Made Tomato and Basil Aioli, Bistro Side Salad
- ROAST CHICKEN PANINI \$18** Oven Roasted Chicken Breast, Jalapeño Jack Cheese, Hatch Chili and Bacon Jam Aioli, Sourdough Bread, Garlic Butter, Hand Cut Fries
- BLACKENED FLOUNDER N' GRITS \$24** N.C. Flounder, House Blackening Spice, Adluh Stone Ground Grits, Braised Collards Sunny Side Up Egg, Nashville Style Hot Sauce

**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
(Ask your Server about our **Add On's**)

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 Fries

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

ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM
TUESDAY- FRIDAY!!!