

SMALL PLATES AND STARTERS

LITTLE FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli

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,
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 \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic
Vinaigrette ***GF** **LIL' TOKEN SALAD \$10**

SUMMER HEIRLOOM TOMATO SALAD \$18 Mr. Gunter's Local Grown Heirloom Tomatoes, Bibb Lettuce, Rye Croutons,
Buttermilk Green Goddess Vinaigrette, Everything Bagel Seasoning, Lots of Herbs ***V**

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

Local Bresola, NC \$9

CHEESE:

Farmstead, Rinske's Cheese, Alabama \$9

Extra Sharp Welsh Cheddar, Wales, \$9

Hornbacher, Alpine Swiss \$9

Roth Wisconsin Bleu, WI SC \$9

Lindale Gouda, Goat Lady Dairy, NC \$9

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

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

CRAB AND TALEGGIO OMELET \$18 Lump Crab, Italian Taleggio Cheese, Fine Herbs, Bistro Side Salad

THE WALDORF \$17 House Made Waldorf Chicken Salad With Apples and Pecans, Bibb Lettuce, Shaved Watermelon Radish, Crostini

THE REUBEN BURGER \$20 Corned Beef, Charred Sauerkraut, Spicy Thousand Island, Swiss Cheese, Potato Bun,
Hand Cut Fries

VEGAN CHICKPEA SALAD SANDWICH \$17 Lemony Tahina Chickpea Salad With Dill, Cucumber and Shaved Shallots, Baby Arugula,
Toasted Sourdough Bread, Bistro Side Salad

HAM AND CHEESE MELT \$17 Hickory Smoked Ham, Cooper Sharp American, Caramelized Onions, Home Made Pesto, Focaccia Bread,
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
(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

GIN & JAM

Beefeaters Gin, Lemon, Honey, Strawberry Jam

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

IRISH COFFEE OR BIRTHDAY CAKE CREME BRÛLÉE \$11

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

TUESDAY- FRIDAY!!!

BREWS FOR THE CREW!!!

BUY THE KITCHEN A ROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24