

SMALL PLATES AND STARTERS

SMOKED TROUT DIP \$17 Giant Hand Potato Chips ***GF**

BIG BOWL CRISPY MASA PICKLE FRIES \$14 House Made Barbecue Ranch, Scallion

BACON WRAPPED PORK, HAZELNUT TERRINE \$18 House Made Crostini, Dijon Mustard, House Pickles **(Limited Quantity)**

GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Berry Jam, Maple Syrup, Baby Arugula, Candied Walnuts ***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**

SPRING GREEN SALAD \$18 House Artisan Lettuces, Local Berries, Feta, Candied Walnuts, Champagne Vinaigrette

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

MEATS:

Prosciutto Di Parma, Italy \$10

Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10

Bresola, Italy, San Guiseppe, NC \$9

Rosette De Lyon, Spotted Trotter, GA \$9

Mortadella, Italy \$9

CHEESE:

Collier's, Welsh Sharp Cheddar, UK \$9

Lissome, Boxcarr, NC \$9

Beamster, Goat Gouda, Netherlands \$9

Valdeon Blue, Spain \$9

Snow Camp, Goat Lady Dairy, NC \$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 \$20 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

TRIPLE CHEESE BAKED SPAGHETTI \$26 Home Made San Marzano Marinara, Parmesan, Mozzarella, Asiago Cheese, Parsley

SWEET N' SPICY BOLOGNA SANDWICH \$16 Thin Sliced Bologna, Cheesy Potato Bun, House Made Sweet and Spicy Coleslaw, Bistro Side Salad

MARBLED ITALIAN \$19 Mortadella, House Bacon, Fontina Cheese, Dill Pickles, Mild Banana Peppers, Italian Aioli, Marbled Rye Bread, Zapp's Voodoo Chips

THE PORKTASTIC VOYAGE \$18 Warm Hickory Smoked Ham, Thinly Sliced Bologna, French Triple Creme Brie, Dijon Mustard, Wildflower Honey, Whole Wheat Bread, Bistro Side Salad

FRENCH STYLE OMELET \$30 3 Egg Omelet, Kimchi and Crab, Spicy Gochujang Sauce, Cheez Whiz, Bistro Side Salad

ROAST BEEF CROISSANTWICH \$19 Artisan Roast Beef, Finlandia Swiss Cheese, Cheez Whiz, Croissant bun, Hand cut Fries

** 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

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

Shamrock Shake Creme Brûlée \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24