

OYSTERS ON THE HALF SHELL

BLACK MAGIC, P.E.I, CA \$3

PINK MOON, P.E.I. CA \$3

(ACCOMPANIED BY RED WINE MIGNONETTE, HOT SAUCE, HORSERADISH AND CRACKERS UPON REQUEST)

SMALL PLATES AND STARTERS

FALL GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Pumpkin Jam, Maple Syrup, Baby Arugula, Candied Pecans ***V**

BUTTERNUT SQUASH SOUP \$8 Toasted Pepitas

GRILLED HONEY MUSTARD CURRY CHICKEN TACO \$5 EA Red Cabbage Slaw, Flour Tortilla, Cilantro, Diced Onion, Ranch Drizzle

SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**

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

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

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

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

Cotto Salami, Italy, \$9

Elk and Wagyu Cacciotorini, Fossil Farms, NJ \$14

Hot Capicola, San Giuseppe, NC \$9

CHEESE:

Welsh Cheddar, Collier's, Wales \$9

Snow Camp, Goat Lady Dairy, NC \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Green Hill, Sweet Grass, GA \$9

*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$34** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish Smashed Potatoes ***GF**

PAN SEARED LOCAL BLACK BASS \$32 Brown Butter Hand Made Ricotta Gnocchi, Local Kale, Lemon Parmesan Cream Sauce

BLUE CRAB GRILLED CHEESE \$20 Old Bay Lump Crab Salad, Havarti Cheese, Croissant Bun, Garlic Butter

CHOICE OF BISTRO SALAD OR ZAPP'S VODOO CHIPS

GRILLED FILET MEDALLIONS \$48** Roasted Fingerling Potatoes, Asparagus, Broccolini, Carrots, Local Kale, Au Poivre Glace ***GF**

PAN SEARED SALMON \$32** Risotto, Roasted Tomatoes, Local Kale, Fresh Lemon, Parmesan Cheese ***GF**

**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

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

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 COCKTAIL

HOPP ON TOP \$14

Bacardi Superior, Creme de Banana,
Velvet Falernum, Pineapple, Hazy IPA

CIDER SANGRIA \$13.50

Spanish White Blend, Apple Cider, Orange,
Brandy, Cointreau, Cinnamon

FROZEN COCKTAIL \$13.50

BUTTERBEER

Vanilla Vodka, Cream Soda,
Butterscotch Schnapps, Cream

DESSERTS

HOME MADE TIRAMISU \$11

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

VANILLA CREME CREME BRÛLÉE \$11

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24