

**BOUTIQUE OYSTERS ON THE HALF SHELL\*\*\***

**MOONAKISS, P.E.I \$3 EA**

**BLACK MAGIC, P.E.I. \$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**

**BIG BOWL OF MUSSELS\*\* \$17** Organic P.E.I. Mussels, White Wine Garlic Butter Sauce, House Garlic Toast

**CHAR GRILLED B.B.Q CARROTS \$11** House Made Sweet and Sour Barbecue Sauce, Toasted Sesame, Scallion \***VG, 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 \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 \*GF, VG**

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

**MEATS:**

**Prosciutto di Parma, Italy \$10**

**Italian Capicola, Italy \$9**

**Mortadella, Leoncini, Italy \$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**

**Triple Creme Brie, France \$9**

\*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  
**CALAMARI WITH WHITE BEANS AND PAPRIKA \$12**  
**WILD COD IN SPANISH OLIVE OIL \$12**

**LARGE PLATES**

**GRILLED 14OZ RIBEYE\*\* \$50** House Made Steak Spice, Smokey Eggplant Puree, Mr. Gunter's Famous Heirloom Tomato Salad, Good Olive Oil, Fresh Herbs, Balsamic, Veal Demi Glacé \***GF**

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$32** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish and Chive Smashed Fingerling Potatoes **Can Be \*GF**

**BIG KID MAC N'CHEESE \$30** Lamb, Beef and Mushroom Ragout, Large Shells, Lots of Cheese

**PAN SEARED SALMON\*\* \$33** Scampi Style Risotto With Roasted Tomato, Brown Butter Tiger Shrimp, Wilted Spinach, Scallions, Lemon \***GF**

**GRILLED SWORDFISH \$32** Bacon Braised Sauerkraut, Brown Butter Gnocchi, Dijon Cream Sauce

**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

\*\*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 COCKTAIL**

### **IN CASE OF A ROUGH NIGHT \$15**

Jim Beam 7Yr , Hoodoo, Maple Syrup,  
Chilled Espresso, Walnut Bitters, Shaved Chocolate

### **MANGO SAO PAULO \$14**

Bacardi White Rum, Brazilian Cachaça, Cointreau  
Mango, Vanilla Cream, Angostura

## **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 CREME BRÛLÉE \$11**

## **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**