

BOUTIQUE OYSTERS ON THE HALF SHELL**

GAIA BOUDUESE, P.E.I. \$3 EA

BOSS GIBSON, 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

- BOWL OF HOME MADE COLLARDS AND CORNBREAD \$9** Slow Braised Ham Hock Infused Collard Greens, Spicy Duck Fat and Habanero Jack Corn Bread
- BEEF TARTARE VER.1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**
- ITALIAN BURRATA N' BERRIES \$17** Fresh Spring Berries, Baby Arugula, Candied Pecans, Balsamic Reduction, Good Italian Olive Oil, Grilled Home Made Texas Toast
- HOME MADE AGUACHILE \$18** Wild Caught Wahoo Marinated In Pasilla Chile and Orange Sauce, Cucumber, Red Onion, Cilantro, Jalapeño, Crispy Corn Tortilla Strips, Saltines
- SPICY NASHVILLE HOT TOTS \$17** House Made Buttermilk Ranch, Dill Pickles, Scallion
- GRILLED SPANISH OCTOPUS \$20** Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Corto Olive Oil ***GF**
- LITTLE FRENCH DEVILS** \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**
- PEPPER BACON WRAPPED COUNTRY TERRINE \$16** Dijon Mustard, Cornichons, House Made Crostini
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips ***GF**
- THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$11 *GF, VG**

CHARCUTERIE

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

MEATS:

- Prosciutto di Parma, Italy \$10**
- Speck, Songno Toscono, Italy \$9**
- Coppa, Molinari, Italy \$9**
- Lamb Milano, NC \$9**
- Finocchiona, Salumi Chicago, IL \$9**
- Sweet Sopressata, NC \$9**
- Cheshire, Calabrese Salami, NC \$9**

CHEESE:

- Lindale, Goat Gouda, Goat Lady Dairy, NC \$9**
- Cypress, Thomasville, GA \$9**
- Belletoile Triple Creme Brie, France \$9**
- Collier's Extra Sharp Welsh Cheddar, Wales, \$9**
- Snow Camp, Goat Lady Dairy, NC \$9**
- Clemson Bleu, SC \$10**
- Coppinger, Sequatchie Cove Creamery, NC \$9**

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

LARGE PLATES

- GRILLED FILET MEDALLIONS \$48 **** Herb Roasted Potatoes, Seasonal Local Vegetables, Vidalia Onion and Mushroom Demi Glacé ***GF**
- BLACK AND BLUE THICK CUT BONELESS PORK CHOP** \$32** House Blackening Spice, Grilled Broccolini, Gorgonzola Cream Sauce, Horseradish and Chive Smashed Fingerling Potatoes **Can Be *GF**
- BROWN BUTTER U10 SCALLOPS N GRITS \$38** Creamy Adluh Stone Ground Grits, Grilled Asparagus, Pesto Ramp Butter ***GF**
- BLUE CRAB AND HAVARTI GRILLED CHEESE \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Sourdough Bread, Garlic Butter Choice of Zapp's Voodoo Chips or Bistro Side Salad
- LAMBURGER HELPER \$32** Home Made Lamb and Veal Bolognese Sauce, Rigatoni, Melty Chihuahua Cheese, Parmesan, Scallions
- BUTTERFLIED FLORIDIAN POMPARNO MILANESE \$38** Crispy 8oz Panko Crusted Pompano, Fresh Salad of Arugula, Cucumber, Cherry Tomatoes, Feta Cheese, Lemon Caramelized Onion Vinaigrette

**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 Pickled, 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 COCKTAILS

KENTUCKY MAID \$15

Heaven's Door Double Barrel, Drambuie, Lemon

Agave, Cucumber, Mint

FROZEN ITALIAN LEMONADE \$13.50

Vodka, Lemoncello, Lemon, Basil-Syrup

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Vanilla Bean Creme Brûlée \$11

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24

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

TUESDAY- FRIDAY!!!