

BOUTIQUE OYSTERS ON THE HALF SHELL**

HONEY MOON, NEW BRUNSWICK \$3.75 EA

BIJOU, NEW BRUNSWICK \$3.5 EA

GAIA, NEW BRUNSWICK, CA, \$3 EA

ALL OYSTERS SERVED WITH RED WINE MIGNONETTE (CRACKERS AND HOT SAUCE UPON REQUEST)

SMALL PLATES AND STARTER

SCALLOP CRUDO \$17** Arbequina Olive Oil, Truffle Salt, Chives, Trout Caviar ***GF**

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 \$17 Baby Arugula, Fresh Spring Berries, Candied Pecans, Corto Olive Oil, Balsamic Reduction, Home Made Garlic Toast ***V**

SPICY NASHVILLE HOT TOTS \$17 Crispy Tater Tots, Nashville Style Hot Sauce, House Made Buttermilk Ranch, Dill Pickles

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

Mortadella, Leoncini, Italy \$9

Lamb Milano, NC \$9

Finocchiona, Salumi Chicago, IL \$9

Australian Wagyu Bresola \$11 Per oz

CHEESE:

Cypress, Thomasville, GA \$9

Extra Sharp Welsh Cheddar, Wales, \$9

Campo, Boxcarr, 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

TINNED FISH

Hot Sauce, Mustard, Pickles, Ritz Crackers

WILD CAUGHT MACKEREL IN OLIVE OIL \$12

CALAMARI WITH WHITE BEANS AND PAPRIKA \$12

WILD CAUGHT SARDINES WITH LEMON ESSENCE \$12

LARGE PLATES

GRILLED FILET MIGNON MEDALLIONS \$48 ** Herb Roasted Potatoes, Seasonal Local Vegetables, Red Wine 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**

PAN SEARED SALMON \$32 Creamy Adluh Stone Ground Grits, Roasted Tomatoes, Wilted Spinach, Parmesan ***GF**

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

LAMBURGER HELPER \$32 Home Made Lamb and Veal Bolognese Sauce, Rigatoni, Melty Chihuahua Cheese, Parmesan, Scallions

**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

Larceny Small Batch, Drambuie, Lemon

Agave, Cucumber, Mint

FROZEN SANGRIA ROSA \$13.50

Gin, Rosé, Prosecco, Riesling, Chambord,

Cranberry, Cinnamon

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Caramel Corn 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!!!