

BOUTIQUE OYSTERS ON THE HALF SHELL**

ST SIMON, NEW BRUNSWICK, CA \$3 EA

CHUNU, VA \$4 EA

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

SMALL PLATES AND STARTERS

- CREAM OF ROOT VEGETABLE SOUP \$8** Crispy House Bacon, Herby Crouton
- BEEF TARTARE VER.1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**
- SCALLOP CRUDO** \$18** Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar ***GF**
- OYSTERS ROCKEFELLER 3 FOR \$16** Crab, Bacon and Spinach Stuffed VA Oysters, Parmesan, Old Bay Bread Crumb
- VEAL SWEETBREADS PICCATA \$17** Lemon White Wine Caper Sauce, Whipped Yukon Gold Potatoes ***GF**
- TEXAS WEINER TOTS \$17** Home Made Chili Sauce, All Beef Hot Dog, Cheez Whiz, Diced Onion
- LITTLE FRENCH DEVILS** \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**
- OLD SCHOOL GOAT TOAST \$12** Herbed Feta, Corto Olive Oil, Burnt Orange Honey, Scallions **V**
- CLASSIC CHICKEN LIVER MOUSSE \$16** Joyce Farm Chicken Livers, Brandy, Montenegro, Fruit Jam, Grilled Garlic Toast
- GRILLED SPANISH OCTOPUS \$19** Whipped Yukon Gold Potatoes, Olive Oil, Smoked Paprika, Parsley ***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 \$15** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Tomatoes
Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$9 *GF, VG**
- WINTER BELGIAN ENDIVE SALAD \$17** Mixed Greens, Triple Creme French Brie, Honey Crisp Apples, Candied Pecans, Shaved Fennel, Blood Orange, Sweet Sherry Vinaigrette, Chives

CHARCUTERIE

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

MEATS:

- Prosciutto di Parma, Italy \$10**
- Speck, Songno Toscono, Italy \$8**
- Salami Vesuvio, , NC \$8**
- Lamb Milano, NC \$9**
- Georgia "Blue" Gold, Spotted Trotter, GA \$8**
- Coppa, Spotted Trotter, GA \$9**
- Capicola, San Guisepppe, NC \$8**

CHEESE:

- Walden, Sesquatchie Cove Creamery, TN \$9**
- Excalibur, Double Gloucester, England \$8**
- Brie, Murray's, New York \$9**
- Rockets Robiola, BOXCARR, NC \$8**
- Hornbacher, Fritzhaus, Switzerland \$9**
- Shropshire, English Bleu, England \$8**
- Snow Camp, Goat Lady Dairy, NC \$9**

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

LARGE PLATES

- GRILLED FILET MEDALLIONS \$45**** Herb Roasted Potatoes, Seasonal Local Vegetables, Balsamic Caramelized Onion Demi Glacé ***GF**
- BLACK AND BLUE THICK CUT BONELESS PORK CHOP** \$29** House Blackening Spice, Grilled Broccolini, , Gorgonzola Cream Sauce
Horseradish and Chive Smashed Fingerling Potatoes **Can Be *GF**
- BLUE CRAB GRILLED CHEESE \$20** Old Bay Crab Salad, Creamy Havarti Cheese, Red Peppers, Red Onion, Sourdough Bread, Garlic Butter (Zapp's Voodoo Chip or Bistro Side Salad)
- WHISKEY ALLEY HASH BOWL \$20** Home Made Pork Hash, Buttered Long Grain Rice, Furikake, Fried Egg, Beer Battered Onion Rings
- BROWN BUTTER U10 SCALLOPS \$38** Home Made Ricotta Gnocchi, Baby Spinach, Garlic Parmesan Cream Sauce, Parsley
- LAMBURGER HELPER \$32** Home Made Lamb and Veal Bolognese Sauce, Rigatoni, Melty Chihuahua Cheese, Parmesan, Scallions
- RUBY RED TROUT \$30** Creamy Parmesan and Lemon Polenta, Stewed Kale, Cremini Mushroom and Rutabaga Ragout, Sweet and Sour Tomato Jam

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

V-Vegetarian | VG - Vegan | GF - Gluten Free

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

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 Chips

FEATURED COCKTAILS

HOTTIE-TODDIE \$13

Bottled-in-Bond Applejack, Rye Whiskey,
Honey Syrup, Ginger, Lemon

ROYAL SOUR \$14

Johnny Drum Bourbon, Lemon, Honey,
Whites, Syrah Port

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Grand Marnier Creme Brûlée \$10