

## SMALL PLATES AND STARTERS

- ITALIAN BEEF AND VEGETABLE SOUP \$8** Fennel Seasoned Ground Beef, Pastina Pasta, Mirepoix, Local Corn, Green Beans, Baby Spinach  
Herby Tomato Broth
- MINI BUTTER MILK BISCUITS \$9** Blueberry Compote, Thinly Sliced Benton's Country Ham, Saint Angel Triple Creme Brie, Basil, Honey
- MUSSELS AL LA MEUNIÈRE \$18** Organic P.E.I Mussels, White Wine Garlic Butter Sauce, Fresh Lemon, Parsley,  
House Toasted Bread
- BLACKENED VEAL SWEETBREADS \$16** Creamy Adluh Stone Ground Grits, Smoked Pork Neck Braised Turnip Greens, Crispy Shallots
- GOAT TOAST \$14** Herb Whipped Goat Cheese, Triple Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans \***V**
- ITALIAN BURRATA \$18** Cherry Heirloom Tomatoes, Cherry Tomatoes, Baby Arugula, House Made Pesto, Laudemio Olive Oil,  
Balsamic Reduction, House Made Garlic Toast
- SMOKED TROUT DIP \$17** Giant Hand Cut Potato Chips \***GF**
- BACON WRAPPED HOUSE MADE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini
- AHI TUNA TARTARE \$19** Avocado, Cantaloupe, Melon, Citrus, Jalapeno, Lime Basil Vinaigrette, Yum Yum Sauce,  
Crispy Chow Mein Noodles
- SPANISH GRILLED SPANISH OCTOPUS \$21** Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil, Parsley \***GF**
- HOUSE MADE JALAPEÑO PIMENTO CHEESE \$17** Warm House Made Sourdough Bread, House Pickles, Hot Sauce \***V**
- LOCAL STRAWBERRY AND PEA SALAD \$18** English Peas, Snap Peas, Feta Cheese, Baby Arugula, Basil Lime Vinaigrette, Pea Shots,  
Avocado Mint Yogurt \***GF, V**
- 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:  | CHEESES:   |
|---|--|
| <b>PROSCIUTTO DI PARMA, ITALY \$10</b>                    | <b>SUPREME BRIE, LENA, IL \$9</b>                        |
| <b>ELK &amp; WAGYU BEEF SALAMI, FOSSIL FARMS, NJ \$10</b> | <b>WELSH CHEDDAR, WALES \$9</b>                          |
| <b>SALAMI VESUVIO, SAN GUISEPPE, NC \$9</b>               | <b>MAHOM, MITICA, SPAIN \$9</b>                          |
| <b>COPPA, ITALY, \$10</b>                                 | <b>VALDEON BLUE, SPAIN \$9</b>                           |
| <b>BRESOLA, SAN GUISEPPE, NC \$9</b>                      | <b>LINDALE COW'S MILK GOUDA, GOAT LADY DAIRY, NC \$9</b> |

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

## LARGE PLATES

- GRILLED THICK CUT BONELESS PORK CHOP \*\* \$45** House Blackening Spice, Grilled Local Broccolini, 12Hr Brine  
Gorgonzola Cream Sauce, Horseradish Mashed Potatoes **CAN BE GF**
- WILD CAUGHT SALMON\*\* \$40** Hand Made Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Asiago Cheese
- GRILLED 12OZ RIBEYE\*\* \$60** Roasted Fingerling Sweet Potatoes, Charred Corn and Roasted Red Pepper Salsa, Cheesy Chipotle Fondue,  
House Special Beer Battered Onion Rings
- LITTLE NECK CLAMS AND SPAGHETTI \$25** Crispy Pancetta, Lots Of Parsley, White Wine Garlic Butter, Crushed Red Pepper,  
Sharp Provolone
- OLD BAY CRAB CROISSANTWICH \$20** House Made Old Bay Crab Salad, Creamy Havarti Cheese, Croissant Bun,  
Garlic Butter, Zapp's Voodoo Chips
- PAN SEARED AHI TUNA \$45 ROASTED** Green Lentil Ragout, Caramelized Baby Turnips and Carrots, Parisian Salsa Rogue  
With Tomato, Capers, Fresh Herb
- SPICY NASHVILLE HOT CHICKEN PANINI \$19** Fried Chicken Bites, Nashville Hot Sauce, American Cheese, Dill Pickles,  
Buttermilk Ranch, Sourdough Bread, Kettle Cooked Salt and Vinegar Chips

\*\*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 \$14**

Chili Maple Drizzle \***V**

### **ROASTED BEET SALAD \$20**

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette \***GF, V**

### **ROYALE WITH CHEESE BURGER \$19**

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

**BACON JAM \$4 FRIED EGG \$3 HOUSE MADE PIMENTO CHEESE \$6 PICKLED JALAPEÑOS \$2**

### **THE BEYOND BURGER \$19**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$27**

Beer Battered Atlantic Haddock, Hand Cut French Fries

## **FEATURED COCKTAIL**

### **3 BERRY SANGRIA \$13.50**

Spanish Red Blend, Cranberry, Strawberry,  
Blackberry Liqueur, Brandy, Grenadine

### **NEGRONI BLANC \$15**

Bombay Sapphire, Suze, Lilley Blanc,  
Orange Bitters, Orange & Amaro Foam

## **DESSERTS**

### **HOMEMADE TIRAMISU \$14**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14**

**BROWN SUGAR CREME BRÛLÉE, HONEY BUTTER CHIPS \$14**

**APPLE AND PEACH HAND PIE, VANILLA, ICE CREAM \$14**

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

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

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

**BUY THE KIDS A ROUND OF SHIRLEY TEMPLES/ LEMONADES \$15**