

SMALL PLATES AND STARTERS

- LITTLE FRENCH DEVILS** \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips ***GF**
- PEPPER BACON WRAPPED COUNTRY TERRINE \$18** Dijon Mustard, Cornichons, House Made Crostini
- THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette ***GF** **PETITE TOKEN SALAD \$11**
- BEEF TARTARE VER.1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**

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

MEATS:

- Prosciutto di Parma, Italy \$10**
- Lamb Milano, NC \$9**
- Finocchiona, Salumi Chicago, IL \$9**
- Mortadella, Leoncini, Italy \$9**

CHEESE:

- Lindale, Goat Gouda, Goat Lady Dairy, N.C. \$9**
- Cypress, Thomasville, GA \$9**
- Clemson Blue, SC \$10**
- Extra Sharp Welsh Cheddar, Wales, \$9**

Spanish 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**

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

LARGER PLATES

- THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette
- WALDORF-ISH CHICKEN SALAD \$17** Old School Waldorf Style Chicken Salad with Onions, Apples, Celery, Sweet and Sour Dressing, Pecans, Boston Bibb Lettuce, Watermelon Radish, Balsamic Glaze, House Made Crostini (can be ***GF**)
- NOT YOUR MOM'S CHICKEN SANDWICH \$17** Oven Roasted Chicken Breast, Fontina Cheese, House Made Bacon Jam, Horsey Mayo, Onion Kaiser Roll, Hand Cut Fries
- DOUBLE DECKER LOADED POTATO AND CHILI FRITTATA \$17** 2 Slices of Potato, Cheese and Bean Frittata, House Made Chili, Chihuahua Cheese, Diced Onion, Cheez Whiz, Fried Egg
- BEER BATTERED WALLEYE FISH SANDWICH \$19** Shredduce, Dill Pickles, Hot Sauce, Steamed Hoagie Roll, Salt and Vinegar Chips ** Make it Chef Style with American Cheese and Char Grilled Hot Dog**
- HAM AND SWISS MELT \$17** Hickory Smoked Ham, Swiss Cheese, House Made Sweet and Sour Barbecue Sauce, Challah, Bistro Side Salad
- CHICKEN FRIED STEAK N GRITS \$19** Crispy Middle School Style Hash Brown, Sunny Side Up Egg, Loaded Adluh Stone Ground Grits, Sausage Gravy

**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
(Ask your Server about our **Add On's**)

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

FROZEN COCKTAIL

SANGRIA ROSA \$13.50

Gin, Rosé, Prosecco, Riesling, Chambord,
Cranberry, Cinnamon

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Vanilla Creme Brûlée \$11

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

BREWS FOR THE CREW!!!

BUY THE KITCHEN A ROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24