

## SMALL PLATES AND STARTERS

**COUNTRY STYLE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini

**GOAT TOAST \$14** Herb Whipped Goat Cheese, Triple Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans \***V**

**SMOKED TROUT DIP \$17** Giant Hand Potato Chips \***GF**

**ASIAN CAESAR SALAD \$18** Miso Caesar Dressing, Soy Sesame Croutons, Sliced Radishes, Lo Mein Noodles, Crispy Tofu Nugs, Romaine Lettuce, Parmesan Cheese

**BERRY AND MELON SALAD \$18** Seasonal Berries and Local Melons, Cucumber, Feta Cheese, Basil Lime Vinaigrette, Field Lettuces, Fresh Mint \***GF, V**

**THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette \***GF, VG** ..... **LIL' TOKEN SALAD \$10**

**FOIE GRAS TORCHON \$22** Hudson Valley Foie Gras, Port Wine Berry Jam, Marcona Almonds, Griddled Toast

**CHEESY GRILLED CHICKEN AND CORN TACO \$5 EACH** Grilled Adobo Marinated Chicken Thighs, Blended Cheese, Fresh Shaved Corn, Green Onion, Flour Tortillas

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

### MEATS:

**PROSCIUTTO DI PARMA, ITALY \$10**

**VENISON AND WAGYU CHORIZO, FOSSIL FARMS, NJ \$9**

**SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9**

**BRESOLA, SAN GIUSEPPE, NC \$9**

**CHESHIRE CALABRESE SALAMI, NC \$9**

**\*ADD ONS: ~ MEMBRILLO \$6 ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~ WHITE SPANISH ANCHOVIES \$4 ~**

**MARCONA ALMONDS \$6**

**~GLUTEN FREE CRACKERS AVAILABLE~**

### CHEESES:

**DOUBLE CREME BRIE, LE POMMIER, FRANCE \$9**

**POINT REYES BLUE, CA \$9**

**ROCKET'S ROBIOLA, BOX CARR, NC \$9**

**RED LION, COOMBE CASTLE, UK \$9**

**CHEDDAR, TILLAMOOK, OR \$9**

## LARGE PLATES

**THAI CHICKEN SALAD \$20** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

**SLOPPY JOE AND BACON JAM GRILLED CHEESE \$19** Home Made Bacon Jam, Sloppy Joe, American Cheese, Garlic Toasted Sourdough, Zapp's Voodoo Chips

**TOFU AND KIMCHI FRIED RICE \$19** Sushi Rice, Marinated Firm Tofu, Kimchi, Mirepoix, Scrambled Egg, House Made Stir Fry Sauce, Crispy Spring Rolls, Emily's Yum Yum Sauce, Unagi Sauce, Scallion, Cilantro

**PASTRAMI MELT \$19** Artisan Pastrami, Sauerkraut, Dijon Jalapeño Aioli, Alpine Swiss Cheese, Toasted Wheat Bread, Side of Fries

**CRAB GRILLED CHEESE CROSSIANWICH \$20** Blue Crab Salad, Old Bay Seasoning, Red Onion, Red Pepper, White Queso Cheese, Buttered Croissant Bun, Side Salad

**KOREAN SHELLS AND CHEESE \$16** Homemade Cheese Sauce, Shell Pasta, Korean Braised Pork Shoulder, Kimchi, Green Onion

**WALDORF CHICKEN SALAD \$18** Poached Chicken Breast, Celery, Onions, Toasted Almonds, Apples, Grapes, Creamy Mayo Dressing, Crostini, Radishes, Lettuces

**\*\*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 \$16.80**

Toasted Sesame, Scallion

### **CRISPY BRUSSELS SPROUTS \$16.70**

Chili Maple Drizzle \***V**

### **ROASTED BEET SALAD \$20.50**

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

### **ROYALE WITH CHEESE BURGER \$19.95**

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

**BACON JAM \$4 FRIED EGG \$3 PICKLED JALAPEÑOS \$2**

### **THE BEYOND BURGER \$19.95**

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

### **FISH AND CHIPS \$28.30**

Beer Battered Atlantic Haddock, Hand Cut French Fries

## **FEATURED COCKTAILS**

### **THREE BERRY SANGRIA \$13.50**

Spanish Red Wine Blend, Brandy, Cranberry,  
Strawberry, Blackberry Liquor, Grenadine

### **FROZEN PEACH TEA & BOURBON \$13.50**

Bourbon, Peach Nectar, Southern Tea, Honey

## **DESSERTS**

### **STICKY DATE CAKE, \$14**

Brown Butter Caramel Sauce

### **HOME MADE TIRAMISU \$14**

### **VANILLA CREME BRÛLÉE \$14**

### **WARM BLONDIE BROWNIE \$14**

Vanilla Ice Cream

### **PINEAPPLE UPSIDE DOWN CAKE \$12**

VANILLA GELATO

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

**BUY THE KITCHEN AROUND OF BEERS \$20**

**BUY THE KITCHEN A ROUND OF BOURBONS \$28**

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