

SMALL PLATES AND STARTERS

RED KURI KURI SQUASH SOUP \$10 Fall Spices, Toasted Coconut ***GF**

ASIAN PORK BELLY TACO \$5 EACH Crispy Slow Braised Pork Belly, Pickled Daikon, Cucumber, and Carrot, Green Onion, Cilantro, Gochujang Sauce

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**

THE SEASONAL AUTUMN SALAD \$16 Hearty Autumn Greens, Roasted Delicata Squash, Pickled Pomegranate Seeds, Eda Rhyne Amaro Pear Chips, Feta Cheese, Honey Cider Vinaigrette ***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**

WHISKEY ALLEY DEVILED EGGS \$12 Southern Style, Smoked Paprika, Snipped Chives

CHICKEN LIVER MOUSSE \$16 Joyce Farms Chicken Livers, Homemade Fruit Jam, Griddled Garlic Toast

PUMPKIN TOAST \$14 Chipotle Pumpkin Puree, Feta Cheese, Chili Toasted Pumpkin Seeds, Frisée, Hot Honey

MEATS:

PROSCIUTTO DI PARMA, ITALY \$10

COPPA, MOLINARI & SONS, SAN FRANCISCO, CA \$9

SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9

CAPICOLA, SAN GIUSEPPE, NC \$9

HERBED ITALIAN SPALLA, CHEF CHAD, SC \$9

CHEESES:

DOUBLE CREME BRIE, LE POMMIER, FRANCE \$9

BLUE D'AUV MILLEDOME, FRANCE \$9

CAMPO, BOX CARR, NC \$9

DON BERNARDO MANCHEGO, SPAIN \$9

CHEDDAR, TILLAMOOK, OR \$9

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

~GLUTEN FREE CRACKERS AVAILABLE~

LARGE PLATES

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

BAKED SPAGHETTI \$22 San Marzano Tomato Marinara, Parmesan Cheese, Spaghetti Pasta, Fresh Mozzarella, Garlic Toast

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

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

ROASTED TURKEY REUBEN \$16 Toasted Wheat Berry Bread, Swiss Cheese, Sauerkraut, House 1000 Island, Bistro Side Salad

ORANGE CHICKEN AND RICE \$18 Fried Chicken, House Orange Sauce, Steamed Rice, Homemade Kimchi, Fried Egg Sesame, Scallion

****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 (*VEGAN BLACK BEAN PATTY AVAILABLE*)

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

APPLE CIDER SANGRIA \$13.50

White Wine Blend, Apple Cider, Applejack,
Cointreau, Orange, Cinnamon

FROZEN MEXICAN COFFEE \$13.50

Reposado Tequila, Cold Brew, Espresso,
Vanilla, Cinnamon, Cream

HOMEMADE DESSERTS

STICKY DATE CAKE \$14

BROWN BUTTER CARAMEL SAUCE

HOME MADE TIRAMISU \$14

PUMPKIN SWIRL CHEESECAKE \$14

OREO CRUST

STRAWBERRY MILK CREME BRÛLÉE \$12

TRIPLE CHOCOLATE TART \$14

MILK CHOCOLATE, DARK CHOCOLATE