

BOUTIQUE OYSTERS ON THE HALF SHELL**

BEAVER TAILS, NARRAGANSETT BAY, RHODE ISLAND \$3 EA

BOOMAMOTO PETITE, BARNSTABLE HARBOR, MA \$3 EA

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

SMALL PLATES AND STARTERS

BUTTERNUT SQUASH SOUP \$8

HOME MADE CHICKEN AND DUMPLINGS \$9 Herb Roasted Chicken, Scratch Made Egg Dumplings

DRY AGED KAMPACHI CRUDO ** \$16 Thinly Sliced Speck, Laudemio Olive Oil, Trout Roe, Snipped Chives, Truffle Salt ***GF**

THE BIG SMAC SHRIMP AND SCALLOP TACO \$8 Maine Scallops, Tiger Shrimp, Dill Pickles, Shredded Lettuce, Sesame Seeds, "Special Sauce", Chopped Onion

LITTLE FRENCH DEVILS \$13** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**

CLASSIC CHICKEN LIVER PATE \$14 Fermented Plum and Red Wine Jam, House Made Garlic Toast

TRADITIONAL PORK RILLETES \$15 Dijon Mustard, Cornichons, House Made Garlic Toast, Truffle Salt

SMOKED SALMON GOAT TOAST \$17 House Smoked Norwegian Salmon Filet, Whipped Herbed Goat Cheese, Crispy Crunchities, Shaved Red Onion, Snipped Chives

GRILLED SPANISH OCTOPUS \$19 Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil ***GF**

CRISPY WHOLE CHICKEN WINGS 3 FOR \$14 Home Made Wasab-a-bama Sauce, Unagi Sauce, Scallion, Cilantro, Everything Bagel Seasoning, Bonito

CHILLED SALMON CONSERVA PATE \$12 Duck Fat Poached Salmon With Chives, Dill, Capers, Creme Fraiche, Sliced Cucumber, Home Made Garlic Toast

PEPPER BACON WRAPPED COUNTRY TERRINE \$14 Dijon Mustard, Cornichons, House Made Crostini

SMOKED TROUT DIP \$14 Giant Hand Cut Potato Chips ***GF**

THE TOKEN HOUSE SALAD \$12 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Tomatoes
Herby Walnut Shallot-Balsamic Vinaigrette..... Lil' Token \$7 ***GF, VG**

CAESAR SALAD \$18 Romaine Hearts, Spinach, Shaved Parmesan Cheese, Capers, Pickled Eggs, Cornichons, Grilled Papadum "Croutons", WA Caesar Dressing

BEEF TARTARE VER.1.0 \$17** 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 \$8

Red, White and Blue Salami, Spotted Trotter, GA \$8

Iberico Lomo, Spain \$12

Leberkäse, Germany \$9

Lamb Sujuk, Spotted Trotter, GA \$8

Coppa, Spotted Trotter, GA \$9

Red Wine and Fennel Salami, Heywood Provisions, GA \$8

CHEESE:

Ash Lined Sandy Creek, Goat Lady, NC \$9

Tilamook Cheddar, Oregon \$8

Brie, Murray's, New York \$9

Edam, Netherlands \$8

Coppinger, Sequatchie Cove Creamery, TN \$8

Valdeon, (Blue), Leon, Spain \$8

Robusto Gouda, Holland \$8

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

LARGE PLATES

GRILLED 12OZ RIBEYE \$53** Herb Roasted Potatoes, Seasonal Local Vegetables, Green Peppercorn and Mushrooms Demi Glacé ***GF**

BRINED BONELESS THICK PORK CHOP \$32** Creamy Lemon and Parmesan Polenta, Sweet and Sour Italian Sausage and Banana Pepper "Gravy"

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)

PAN SEARED ALASKAN HALIBUT \$38 Home Made Ricotta Gnocchi, Brown Butter, Baby Spinach, Garlic Parmesan Cream Sauce, Parsley

BLACKENED SALMON MAC N' CHEESE \$30 House Blackening Spice, Elbow Macaroni, Caramelized Peppers and Onions, Gouda, Parmesan, and Monterey Jack Cheese, Home Made Cheese Sauce

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

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

JOIN US FOR THE RETURN OF BOARD MEETINGS!!!

4PM-5PM

**HOUSE PICKLED ACCOUTREMENTS, MUSTARDS AND HOUSE MADE JAMS,
CHEF'S CHOICE OF 2 MEATS AND 2 CHEESES \$28**

MIXOLOGY

BARRELL'S ORANGE & NUTMEG SOUR 13.50

Selected Barrell Bourbon, Enriched Orange Juice,
Orange-Nutmeg Honey, Egg Whites

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Orangesicle Creme Brûlée \$10

Pineapple Upside Down Cake \$8