

BOUTIQUE OYSTERS ON THE HALF SHELL**

BOOMAMOTO, CAPE COD, MA \$3 EA

SAVAGE BLONDES, P.E.I., CA \$3 EA

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

SMALL PLATES AND STARTERS

NEW ENGLAND STYLE CRAB CHOWDER \$9 House Made Bacon, Celery, Onion, Potato, Lump Crab, Ritz Crackers

SCALLOP CRUDO \$16** Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar ***GF**

HAWAIIAN STYLE BRAISED PORK TACO \$4 EA Pineapple Adobo Braised Pork Shoulder, Home Made Macaroni Salad, Marinated Cucumber, Flour Tortilla

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

MUSSEL AND CLAM ESCABECHE \$14 Chilled Pickled Mussels and Clams In Spanish Olive Oil, Vegetables, Sherry Vinegar, Assorted Crackers

OLD SCHOOL GOAT TOAST \$12 Herbed Goat Cheese, Corto Olive Oil, Burnt Orange Honey, Chives

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

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 \$13 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Tomatoes
Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$7 *GF, VG**

CAESAR SALAD \$18 Romaine Hearts, Shaved Parmesan Cheese, Capers, Pickled Eggs, Dill Pickles, Paprika 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**

CLASSIC CHICKEN LIVER MOUSSE \$15 Joyce Farm Chicken Livers, Brandy, Montenegro, Fruit Jam, Grilled Garlic Toast

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$8

Speck, Songno Toscono, Italy \$8

Iberico Lomo, Spain \$12

Sopressata, Cmolinari & Sons, San Francisco \$9

Lamb Sujuk, Spotted Trotter, GA \$8

Coppa, Spotted Trotter, GA \$9

Bresola, Spotted Trotter, GA \$8

CHEESE:

Walden, Sesquatchie Cove Creamery, TN \$9

Tillamook Cheddar, Oregon \$8

Brie, Murray's, New York \$9

Rockets Robiola, BOXCARR, NC \$8

Beamster, XO Gouda, Holland \$8

Shropshire, English Bleu, Enlgand \$8

Snow Camp, Goat Lady Dairy, NC \$9

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

LARGE PLATES

GRILLED FILET MEDALLIONS \$43** Herb Roasted Potatoes, Seasonal Local Vegetables, Balsamic Caramelized Onion Demi Glacé ***GF**

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$29** House Blackening Spice, Grilled Broccolini, Horseradish and Chive Smashed Fingerling Potatoes, Gorgonzola Cream Sauce **Can Be GF**

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)

BROWN BUTTER U10 SCALLOPS AND TIGER SHRIMP \$38 Home Made Ricotta Gnocchi, Baby Spinach, Garlic Parmesan Cream Sauce, Parsley

TRIPLE CHEESE BAKED SPAGHETTI \$28 Grilled Marinated Chicken, San Marzano Marinara Sauce, Fresh Mozzarella Curd, Chihuahua Cheese and Parmesan

LOCALLY CAUGHT RED GROUPER MAC N' CHEESE \$30 Campanelle Pasta, House Made Cheddar Cheese Sauce, Charred Broccolini, Oven Roasted Tomatoes, Caramelized Onions, Monterey Jack Cheese, Crispy Shallots

**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**

FEATURED COCKTAILS

HOTTIE-TODDIE \$13.50

Bottled-in-Bond Applejack, Rye Whiskey,
Honey Syrup, Ginger, Lemon

MARMALADE COCKTAIL \$13

Roku Gin, Orange, Berry Preserves

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Maple Rum Creme Brûlée \$10