

**BOUTIQUE OYSTERS ON THE HALF SHELL\*\***

**HONEY MOON, NEW BRUNSWICK \$3.75 EA**

**BIJOU, NEW BRUNSWICK \$3.5 EA**

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

**SMALL PLATES AND STARTER**

**HOUSE MADE ALL BEEF AND BEAN CHILI \$9** Sour Cream, Diced Onion, Cheddar Cheese

**LEMON PEPPER CHICKEN TACO \$5 EA** Char Grilled Lemon Pepper Chicken Thighs, House Made Barbecue Sauce, Mustard Slaw, Flour Tortilla \* **CORN TORTILLAS AVAILABLE**

**BEEF TARTARE VER.1.0\*\* \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips \* **GF**

**DEVEILED CRAB DIP \$19** Watermelon Radish, Smoked Paprika, Vegetable Crudités, Hot Sauce, Assorted Crackers

**SPICY NASHVILLE HOT TOTS \$17** Crispy Tater Tots, Nashville Style Hot Sauce, House Made Buttermilk Ranch, Dill Pickles

**GRILLED SPANISH OCTOPUS \$20** Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Corto Olive Oil \* **GF**

**LITTLE FRENCH DEVILS\*\* \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli \* **GF**

**PEPPER BACON WRAPPED COUNTRY TERRINE \$16** Dijon Mustard, Cornichons, House Made Crostini

**SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips \* **GF**

**THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$11 \*GF, VG**

**CHARCUTERIE**

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

**MEATS:**

**Prosciutto di Parma, Italy \$10**

**Mortadella, Leoncini, Italy \$9**

**Lamb Milano, NC \$9**

**Finocchiona, Salumi Chicago, IL \$9**

**Cheshire, Calabrese Salami, NC \$9**

**CHEESE:**

**Cypress, Thomasville, GA \$9**

**Extra Sharp Welsh Cheddar, Wales, \$9**

**Campo, Boxcarr, NC \$9**

**Clemson Bleu, SC \$10**

**Coppinger, Sequatchie Cove Creamery, NC \$9**

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

**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**

**LARGE PLATES**

**GRILLED FILET MEDALLIONS \$48 \*\*** Herb Roasted Potatoes, Seasonal Local Vegetables, Vidalia Onion and Mushroom Demi Glacé \* **GF**

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$32** House Blackening Spice, Grilled Broccolini, Gorgonzola Cream Sauce, Horseradish and Chive Smashed Fingerling Potatoes **Can Be \*GF**

**ATLANTIC SALMON N' GRITS \$38** Wild Caught Salmon, Creamy Adluh Stone Ground Grits, Char Grilled Asparagus, Tomato Coconut Curry Sauce, Scallions, Cilantro

**BLUE CRAB AND HAVARTI CROISSANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant, Garlic Butter, Choice of Zapp's Voodoo Chips or Bistro Side Salad

**LAMBURGER HELPER \$32** Home Made Lamb and Veal Bolognese Sauce, Rigatoni, Melty Chihuahua Cheese, Parmesan, Scallions

**RAINBOW TROUT MILANESE \$30** Panko Breaded Trout Filets, Fresh Salad of Arugula, Cucumber Cherry Tomatoes, Feta Cheese, Lemon Caramelized Onion Vinaigrette

\*\*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

### **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 French Fries

## **FEATURED COCKTAILS**

### **KENTUCKY MAID \$15**

Larceny Small Batch, Drambuie, Lemon  
Agave, Cucumber, Mint

### **FROZEN 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 Bean Creme Brûlée \$11

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

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**

**ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM**

**TUESDAY- FRIDAY!!!**