

SMALL PLATES AND STARTERS

- RUSTIC HAM AND BEAN SOUP \$8** House Cured and Hickory Smoked Ham, Red Beans and Navy Beans, Ham Bone Broth, Lots of Parsley, Side of Hot Sauce
- GOAT TOAST \$14** Herb Whipped Goat Cheese, Mixed Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans *V
- BEEF TARTARE VER 1.0** \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Giant Hand Cut Potato Chip *GF
- HERB WHIPPED FETA \$18** House Made Hot Honey, Toasted Peanuts, Chives, Ritz Crackers *V
- ITALIAN BURRATA \$18** Roasted Tomato Jam, Baby Arugula, Fresh Heirloom Tomatoes, House Made Pine nut Pesto, Olive Oil, Balsamic Reduction, Garlic Toast
- HAND MADE CRISPY BLUE CRAB AND POTATO PIEROGIS \$16** Onion Cream Sauce, Pickled Vegetables, Chive Oil
- GRILLED WILD GAME SAUSAGE \$20** Grilled Apples, Yukon Whipped Potatoes, Brandy Mustard Cream Sauce *GF
- SMOKED TROUT DIP \$17** Giant Hand Cut Potato Chips *GF
- BACON WRAPPED HOUSE MADE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini
- SPANISH GRILLED SPANISH OCTOPUS \$21** Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil, Parsley *GF
- HOUSE MADE JALAPEÑO PIMENTO CHEESE \$17** Warm Toasted Naan Bread, House Pickles, Hot Sauce *V
- "GYRO" SALAD \$18** Boston Bibb Lettuce, Shaved Red Onion, Heirloom Tomatoes, Cucumber, Feta Cheese, Crispy Lamb Crouton, Mint and Dill Yogurt Vinaigrette
- THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 *GF, VG**

CHARCUTERIE

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

MEATS:

- Prosciutto di Parma, Italy \$10**
- Elk Salami, Fossil Farms, NJ \$10**
- Bresola, San Guseppe, NC \$9**
- Bison Saucisson Salami, Fossil Farms \$9**
- Cheshire Pork Calabrese Salami, NC \$10**

CHEESES:

- Honey Clover Gouda, Marieke, WI \$9**
- Snow Camp, Goat Lady Dairy, NC \$9**
- Supreme Brie, Lena, IL \$9**
- Valdeon Blue, Spain \$9**
- Mahom, Mitica, Spain \$9**

*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~ MARCONA ALMONDS \$6

GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

- GRILLED THICK CUT BONELESS PORK CHOP ** \$45** House Blackening Spice, Grilled Local Broccolini, 12Hr Brine Gorgonzola Cream Sauce, Horseradish Mashed Potatoes **CAN BE GF**
- WILD CAUGHT SALMON** \$40** Hand Made Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Asiago Cheese
- GRILLED 12OZ RIBEYE** \$60** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Caramelized Onion Veal Demi Glace *GF
- PAN SEARED HALIBUT \$45** Smoked Haddock, Shrimp, Mussels, Asparagus and Pea Risotto Fresh Lemon, Asiago and Parmesan Cheese *GF
- SPICY NASHVILLE HOT CHICKEN PANINI \$19** Fried Chicken Bites, Nashville Hot Sauce, American Cheese, Dill Pickles, Buttermilk Ranch, Sourdough Bread, Old School Funyuns
- CRAB CROSSIANTWICH \$20** Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter
CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS

**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 \$14

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20

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

ROYALE WITH CHEESE BURGER \$19

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

BACON JAM \$4 FRIED EGG \$3 HOUSE MADE PIMENTO CHEESE \$6 PICKLED JALAPEÑOS \$2

THE BEYOND BURGER \$19

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

FISH AND CHIPS \$27

Beer Battered Atlantic Haddock, Hand Cut French Fries

FEATURED COCKTAIL

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry,
Blackberry Liqueur, Brandy, Grenadine

NEGRONI BLANC \$15

Bombay Sapphire, Suze, Lilley Blanc,
Orange Bitters, Orange & Amaro Foam

DESSERTS

HOMEMADE TIRAMISU \$14

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

VANILLA CREME BRÛLÉE \$14

KEY LIME TORTE \$14

POLISH BLUEBERRY CAKE \$14

Mixed Berry Coulis

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24