

SMALL PLATES AND STARTERS

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

MARYLAND CRAB BISQUE \$12 Old Bay Croutons, Chives

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

PRINCESS OYSTERS ON THE HALF SHELL \$18** S. Chesapeake, VA.....One Half Dozen, Red Wine Mignonette***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**

GOAT TOAST \$14 Herb Whipped Goat Cheese, Triple Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans***V**

COUNTRY STYLE PORK TERRINE \$16 Dijon Mustard, Cornichons, House Made Crostini

GRILLED SPANISH OCTOPUS \$24 Whipped Yukon Gold Potatoes, Olive Oil, Smoked Paprika ***GF**

BEEF TENDERLOIN TARTARE \$22** Cornichons, Capers, Mustard Brandy Shallot Dressing, Farm Yolk, Crostinis, Radish

TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Radish, Herby Balsamic Vinaigrette ***GF, VG** **LIL' TOKEN SALAD \$10**

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

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

SMOKED TROUT DIP \$17 House Cured and Hickory Smoked Rainbow Trout, Giant Hand Potato Chips ***GF**

DUROC PORK RILLETES \$16 Potted Whipped Pork Confit, Duck Fat, Chow Chow, Warm Garlic Toast, Some Crackers

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

CHARCUTERIE

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

MEATS:

PROSCIUTTO DI PARMA, ITALY \$10

SPICY SPOTTED TROTTER, ATLANTA, GA \$9

SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9

CAPICOLA, SAN GIUSEPPE, NC \$9

HERBED ITALIAN SPALLA, CHAD JAJCZYK, 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 ~ MEMBRILLO \$6

WHITE SPANISH ANCHOVIES \$4 ~MARCONA ALMONDS \$6 *GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$40** House Blackening Spice, Grilled Asparagus, Gorgonzola Cream Sauce, Horseradish Smashed Yukon Gold Potatoes

BAKED ALASKAN COD \$36 8oz Cod Filet, New Zealand Cockles, Roasted Potatoes, Red and Green Peppers, English Peas, Rich Lobster Sauce

GRILLED 16 OZ BONELESS RIBEYE \$60** Roasted Sweet Potato Fingerlings, Autumn Vegetable Medley, Red Wine and Bacon Veal Demi Glacé ***GF**

SEARED YELLOWFIN GROUPER FILET \$36 Sundried Tomato, Herb and Parmesan Risotto, Jumbo Tiger Shrimp, Spinach ***GF**

STEAK FRITES \$52** Grilled 8 oz Hanger Steak, Whiskey Alley Fries, Two Dog Farms 5 Mushroom Sauce

DUCK AND MUSHROOM RIGATONI \$32 Homemade Duck Confit, Rigatoni Pasta, Two Dog Farms Elm Mushrooms, Bacon, Asparagus Velouté Sauce, Parmesan Cheese

CRAB GRILLED CHEESE CROSSIANWICH \$22 Blue Crab Salad, Old Bay Seasoning, Red Onion, Red Pepper, White Havarti Cheese, Buttered Croissant Bun, Side Salad

*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
Cacao, Cinnamon, Ancho Chile, Cream

... AND READ ALL OVER \$14

Pear Vodka, Americano Bruto, Cocchi Torino,
Cranberry, Cinnamon, Rosemary, Carbonation

HOMEMADE DESSERTS

STICKY DATE CAKE \$14

BROWN BUTTER CARAMEL SAUCE

HOME MADE TIRAMISU \$14

FRANGELICO, KAHLUA, ESPRESSO

STRAWBERRY MILK CREME BRÛLÉE \$12

PUMPKIN SWIRL CHEESECAKE \$14

OREO CRUST

TRIPLE CHOCOLATE TART \$14

MILK CHOCOLATE, DARK CHOCOLATE