

BOUTIQUE OYSTERS ON THE HALF SHELL** \$1.50/EA

VACATION BLOW OUT!! FIRST COME, FIRST SERVE!!

WILLY'S, MALAPAQUE BAY, P.E.I, CA
PEDDLER'S PICK, NEW BRUNSWICK, CA
BIJOU, NEW BRUNSWICK, CA

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

SMALL PLATES AND STARTER

- JAPANESE FILET MIGNON TACO \$9 EA** Sweet Soy Marinated Filet Tips, Shredded Cabbage, Cucumber, Spicy Japanese Barbecue Sauce, Sesame, Avocado Smash, Warm Flour Tortilla
- BEEF TARTARE VER. 1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips *GF
- PORTUGUESE PICKLED SCALLOPS AND MUSSELS \$16** Smoked Paprika and Lemon Oil, Sherry Vinegar, Confit Vegetables, Lusty Monk Mustard, House Made Bread
- SEARED VEAL SWEET BREADS \$18** Charred Eggplant and Chickpeas Puree, Fresh Herbs, Greek Baby Arugula Salad *GF
- LITTLE FRENCH DEVILS** \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli *GF
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips *GF
- PIZZA CAESAR!!! \$19** Romaine Hearts, Pepperoni, Garlicky Ritz Cracker Croutons, Parmesan Cheese, Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing *ADD WHITE ANCHOVY \$4
- WHISKEY ALLEY WEDGE SALAD \$18** Iceberg Lettuce, Gorgonzola Cheese, Shaved Red Onion, Roasted Tomato, Shaved Hard Cooked Egg, Buttermilk Ranch, Everything Bagel Seasoning, Herbs *GF, V
- 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**
Italian Capiocola, Italy \$9
Mortadella, Leoncini, Italy \$9
Finocchiona, Italy \$9
Sweet Soppressata, CA \$9

CHEESE:

- Farmstead, Rinske's Cheese, Alabama \$9**
Extra Sharp Welsh Cheddar, Wales \$9
Hornbacher, Alpine Swiss \$9
Clemson Bleu, SC \$9
Snow Camp, Goat Lady, NC \$9

*ADD ONS: MEMBRILLO \$6 ~S.C. HONEYCOMB \$6 MARINATED OLIVES \$8 ~ WHITE SPANISH ANCHOVIES \$4 ~ 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 6OZ FILET MIGNON ** \$43** Rosemary Roasted Marble Potatoes, Grilled Asparagus, Charred Onion and Blueberry Demi Glace **GF**
- BLACK AND BLUE THICK CUT BONELESS PORK CHOP** \$32** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish and Chive Smashed Fingerling Potatoes **Can Be *GF**
- PAN SEARED ATLANTIC SALMON** \$32** Lemon and Artichoke Risotto, Parmesan, Almond Salsa *GF
- CRISPY SWORDFISH SCHNITZEL \$32** Panko Crusted Wild Caught Swordfish, Bacon and Charred Cabbage Braised Sauerkraut, Brown Butter Gnocchi, Fresh Lemon
- BLUE CRAB AND HAVARTI CROISSANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter, Choice of Zapp's Voodoo Chips or Bistro 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

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 Pickles, 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 \$25.5

Beer Battered Atlantic Haddock, Hand Cut French Fries

FEATURED COCKTAIL

CLASSIC BROWN DERBY \$13.5

Larceny Bourbon, Overholt Rye, Honey, Grapefruit

FROZEN COCKTAILS \$13.50

PINEAPPLE "MOJITO"

White Rum, Pineapple, Lime, Mint Syrup

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

TIRAMISU, COFFEE LIQUEUR, VANILLA CUSTARD \$11

VANILLA CREME BRÛLÉE \$11

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24