

SMALL PLATES AND SHARABLES

ROASTED BUTTERNUT SQUASH SOUP \$8 Toasted Pepitas

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

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

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

OLD SCHOOL BIBB SALAD \$16 Boston Bibb Lettuce, Heirloom Cherry Tomatoes, House Made Garlic Croutons, Gorgonzola Cheese, Buttermilk Ranch Dressing, Fresh Herbs **Can be *GF**

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

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

MEATS:

Prosciutto di Parma, Italy \$10

Gaunciale, Muesli 79, Italy \$10

Hot Sopressata, NC \$9

Elk and Waygu Cacciotorini, Fossil Farms, NJ \$14

CHEESE:

Welsh Cheddar, Collier's, Wales \$9

Green Hill, Sweet Grass, Ga \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Snow Camp, Goat Lady Dairy, NC \$9

*ADD ONS: ~MEMBRILLO \$6 ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4 ~GLUTEN FREE CRACKERS AVAILABLE

LARGER PLATES

THAI CHICKEN SALAD \$19 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette

CRISPY CLAM'WICH \$20 Breaded Clam Strips, House Made Dill Pickle Tartar Sauce, Bibb lettuce, Lot of Pickles, Brown Butter Split Top Roll, Bistro Side Salad

HOT ITALIAN MEATBALL SUB \$19 Mozzarella Cheese, Sharp Provolone, San Marzano Marinara, Warm Amoroso Roll, Zapp's Voodoo Chips

TRIPLE MEAT REUBEN \$20 Artisan Pastrami, Cotto Salami, Hickory Smoked Ham, Home Made 1,000 Island Dressing, Swiss Cheese, Toasted Marble Rye Bread, Hand Cut Fries

CAMPANELLE CHICKEN PASTA \$20 Grilled Springer Mountain Chicken Thighs, Baby Spinach, Parmesan Cream Sauce, Asiago Cheese

**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
(Ask your Server about our **Add On's**)

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 Fries

FROZEN COCKTAIL \$13.50

FALL MARGARITA

Apple Cider, Pear Nectar, Cinnamon Schnapps,
Lime Juice, Lunazul Tequila

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

VANILLA CREME BRULE \$11

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

TUESDAY- FRIDAY!!!