

PLATES AND STARTERS

- LITTLE FRENCH DEVILS** \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli
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 Balsamic Vinaigrette *GF **PETITE TOKEN SALAD \$11**
PEPPER BACON WRAPPED COUNTRY TERRINE \$17 Dijon Mustard, Cornichons, Pickled Red Onion, Home Made Crostini
NASHVILLE HOT TOTS \$16 Nashville Hot Sauce, Dill Pickles, Buttermilk Ranch Dressing
ITALIAN BURRATA \$17 Baby Arugula, Spring Berries, Candied Pecans, Corto Olive Oil, Balsamic Reduction, House Garlic Toast
BEEF TARTARE VER.1.0 \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic 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**

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, Italy \$9
Calabrese Salami, Cheshire Pork, NC \$9

CHEESE:

- Farmstead, Rinske's Cheese, Alabama \$9**
Extra Sharp Welsh Cheddar, Wales, \$9
Hornbacher, Alpine Swiss \$9
Clemson Bleu, SC \$10
Green Hill, Sweet Grass Creamery, GA \$8

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

EST. 2017

Spanish 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

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
TRIPLE CHEESE BAKED SPAGHETTI \$18 House Made San Marzano Marinara Sauce, Parmesan, Fontina, Fresh Mozzarella Curd *V
CHICKEN FRIED STEAK SANDWICH \$18 Middle School Style Hash Brown, American Cheese, Fried Egg, Nashville Hot Sauce, Potato Bun, Zapp's Voodoo Chips
ITALIAN CHICKEN CAPRESE PANINI \$18 Grilled Italian Chicken, Sliced Tomato, Fresh Mozzarella, Basil Mayo, Sourdough Bread, Hand Cut Fries
SICILIAN STYLE PEPPERONI PIZZA PANINI \$17 Italian Ground Beef, Pepperoni, Sharp Provolone, Parmesan, Mozzarella, Sharp American Cheese, Sourdough, Garlic Butter, Warm Marinara Dipping Sauce, 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
(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 Chips

FROZEN COCKTAIL

WHISKEY SOUR \$13.50

Bourbon, Orange Liqueur, Lemon, Sugar

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

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

TUESDAY- FRIDAY!!!

BREWS FOR THE CREW!!!

BUY THE KITCHEN A ROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24