

SMALLER PLATES AND STARTERS

- LOBSTER BISQUE \$8** Brandy Cream, Chives
SCALLOP CRUDO \$16 Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar *GF
LITTLE FRENCH DEVILS \$13 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli
SMOKED TROUT DIP \$13 Assorted House Crackers
THE TOKEN HOUSE SALAD \$13 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette *GF **PETITE TOKEN SALAD \$7**
PEPPER BACON WRAPPED COUNTRY TERRINE \$14 Dijon Mustard, Cornichons, Home Made Crostini
TRADITIONAL PORK RILLETES \$15 Dijon Mustard, Cornichons, Home Made Garlic Toast, Truffle Salt
BEEF TARTARE VER.1.0 \$17** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yield, Gigantic Hand Cut Potato Chips *GF
CLASSIC CHICKEN LIVER PATE \$14 Fermented Plum and Red Wine Jam, Grilled House Made Sourdough Bread
SMOKED SALMON GOAT TOAST \$17 House Smoked Norwegian Salmon Filet, Whipped Herbed Goat Cheese, Crispy Crunchies, Shaved Red Onion, Snipped Chives
SHISHITO PEPPERS \$8 Pan Roasted Japanese Shishito Peppers, Togarashi Shishimi, Sesame

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

MEATS:

- Prosciutto di Parma, Italy \$8**
Red, White and Blue Salami, Spotted Trotter, GA \$8
Iberico Lomo, Spain \$12
Duck Salami, Smoking Goose, IN \$9
Lamb Sujuk, Spotted Trotter, GA \$8
Coppa, Spotted Trotter, GA \$9
Red Wine and Fennel Salami, Heywood Provisions, GA \$8

CHEESE:

- Ash Lined Sandy Creek, Goat Lady, NC \$9**
Extra Sharp Cheddar, Tillamook, OR \$8
Brie, Murray's, New York \$9
Emmentaler, Kaltbah, Switzerland \$8
Coppinger, Sequatchie Cove Creamery, TN \$8
Kaasaggio Robusto Gouda, Netherlands, \$9
Valdeon, (Blue), Leon, Spain \$8

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

LARGER PLATES

- THE BIG SMACK SALMON TACO \$5** Seared Norwegian Salmon, Pickles, Shredded Lettuce, Sesame Seeds, Special Sauce, Chopped Onion
THAI CHICKEN SALAD \$17 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette *GF
GREEK TURKEY BURGER \$16 Lean Ground Turkey Seasoned With Feta and Oregano, Arugula, Pickled Red Onion, Artichoke Mayo, WA Broccoli Salad
WALDORF-ISH CHICKEN SALAD \$17 Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini (can be *GF)
HOT HAM AND SWISS CROISSANT \$16 Black Forest Ham, Ammerlander Swiss Cheese, Real Butter Croissant, Herby Caramelized Onions, Lusty Monk Mustard, WA Macaroni Salad
THREE CHEESE CHICKEN BAKED SPAGHETTI \$18 Grilled Marinated Chicken, Fresh Mozzarella, Chihuahua Cheese and Parmesan
SWORDFISH PASTRAMI CAESAR SALAD \$18 Smoked Pumpkin Swordfish, Romaine Hearts, Escarole, Shaved Parmesan Cheese, Capers, Pickled Eggs, Cornichons, Grilled Papadum "CROUTONS", WA Caesar Dressing

DESSERTS

- Sticky Date Cake, Brown Butter Caramel Sauce \$9
Tiramisu, Coffee Liqueur, Vanilla Custard \$10
Orangesicle Creme Brûlée \$10

V-Vegetarian | VG - Vegan | GF - Gluten Free

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU