

SMALL PLATES AND STARTERS

CHEESY BROCCOLI SOUP \$8 Chives, Welsh Cheddar

SMOKED TROUT DIP \$17 Giant Hand Potato Chips ***GF**

MONTENEGRO INFUSED CHICKEN LIVER PATE \$18 House Made Apple Butter, House Made Garlic Toast

BACON WRAPPED PORK, HAZELNUT TERRINE \$18 House Made Crostini, Dijon Mustard, House Pickles

BLOODY MARY DEVILED EGGS \$16 Horseradish Infused Devil Mix, Roasted Tomato and Old Bay Aioli, Pickled Okra, Diced Celery, Blue Crab ***GF**

ORGANIC P.E.I MUSSELS \$19** House Made Red Coconut Red Curry Sauce With Peppers, Caramelized Onions, Celery and Carrot, Cilantro, Scallion, Fried Shallot

GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Apple Butter, Maple Syrup, Baby Arugula, Candied Pecans ***V**

BEEF TARTAR VER 1.0 \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Giant Hand Cut Potato Chip ***GF**

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

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10

Hot Soppresatta San Guisepppe, NC \$9

Rosette De Lyon, Spotted Trotter, GA \$9

Salami Vesuivo, San Guisepppe, NC \$9

CHEESE:

Barber's 20 Month Aged Cheddar, UK \$9

Cypress, Sweet Grass, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Triple Creme Brie, France \$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 \$20 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

TRIPLE CHEESE BAKED SPAGHETTI \$26 Home Made San Marzano Marinara, Parmesan, Mozzarella, Asiago Cheese, Parsley

SPINACH AND FOUR CHEESE SACCHETTO PASTA \$27 Crispy Prosciutto, Duck Confit, Parmesan Cream Sauce, Wilted Baby Spinach, Sharp Provolone Cheese

TURKEY AND HAVARTI MELT \$19 Oven Roasted Turkey, Havarti Cheese, Honey Mustard, Toasted Sesame Bun, Hand Cut Fries

WILD CAUGHT SWORDFISH N' GRITS \$38** Creamy Adluh Stone Ground Grits, Pan Seared Tiger Shrimp, House Made Kale Slaw, Sunny Side Up Egg, Scallions, Cilantro

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, Scallions

CRISPY BRUSSELS SPROUTS \$14

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette ***GF**

ROYALE WITH CHEESE BURGER \$19

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1

THE BEYOND BURGER \$19

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

FISH AND CHIPS \$27

Beer Battered Atlantic Haddock, Hand Cut Fries

FEATURED COCKTAILS

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry,
Blackberry Liqueur, Brandy, Grenadine

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$14

Home Made Tiramisu \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24