

BOUTIQUE OYSTERS ON THE HALF SHELL ***

BOOMAMOTO, P.E.I \$3 EA

LOVE SHUCKS, MAINE \$3 EA

(All Oysters Come With Red Wine Mignonette... Crackers and Hot Sauce Upon Request)

SMALL PLATES AND STARTER

CHAR GRILLED B.B.Q CARROTS \$11 House Made Sweet and Sour Barbecue Sauce, Toasted Sesame, Scallion ***VG, 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**

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

PANKO CRUSTED COD CHEEKS \$19 Minty Sweet Pea Salsa

"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**

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

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

Cheshire Pork Calabrese Salami \$9

Bison Saucisson Salami, Fossil Farms, NJ \$14

Local Bresola, NC \$9

CHEESE:

Snow Camp, Goat Lady Dairy, NC \$9

Greenhill, Sweet Grass Creamery, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Welsh Cheddar, Collier's \$9

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

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$32** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish Smashed Potatoes ***GF**

GRILLED FILET MEDALLIONS ** \$50 Roasted Fingerling Potatoes, Asparagus, Broccolini, Carrots, Veal Demi Glace ***GF**

PAN SEARED SALMON \$33** Succotash Style Risotto With Corn, Baby Lima Beans, Roasted Tomato, Parmesan Cheese, Scallions, Lemon ***GF**

DUCK SAUSAGE AND MAC AND CHEESE \$25 Grilled Duck and Foie Gras Sausage, Big Kid Shells, Caramelized Onion, Truffle and Goat Cheese Cream Sauce, Lots of Cheese

GRILLED SWORDFISH \$32 House Made Ricotta Gnocchi, Baby Spinach, Parmesan Cream Sauce, Asiago Cheese

BLUE CRAB AND HAVARTI CROISSANTWICH \$20 Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter **CHOICE OF ZAPP'S VODOO 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 \$25.50

Beer Battered Atlantic Haddock, Hand Cut French Fries

FEATURED COCKTAIL

BOURBON+CHERRY SOUR \$14.50

Jim Beam Black, Cherry Liqueur, Averna Amaro
Lemon, Cane Syrup, Mint

SANGRIA ROJA \$13.50

Spanish Red Wine Blend, Brandy, Cointreau,
Orange, Pineapple, Sugar, Cinnamon

FROZEN COCKTAIL \$13.50

GUAVA "DROP MARTINI"

Wodka Vodka, Lime juice, Cointreau,
Sugar, Jumex Guava Nectar

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24