

## SMALL PLATES AND SHARABLE'S

**HERBY TOMATO SOUP \$8** Crostini, Parmesan **V**

**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**

**GRAVLAX BOARD \$19** Citrus Cured Salmon, Cornichons, Capers, Pickled Red Onion, Shaved Egg, Truffled Creme Fraiche, Home Made Crostini

**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**

**LOW COUNTRY PICKLED SHRIMP AND MUSSELS \$17** Old Bay Ritz Crackers, Hot Sauce

**ITALIAN BURRATA \$18** Baby Arugula, Dates, Toasted Pecans, Spiced Apple Cider Reduction, House Made Garlic Toast

**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**

**Saucissons a l'Ail , Spotted Trotter, GA \$8**

**Hot Capicola, San Giuseppe, NC \$9**

**Lamb and Rosemary Salami, Fossil Farms, NJ \$9**

### CHEESE:

**Welsh Cheddar, Collier's, Wales \$9**

**Green Hill, Sweet Grass, GA \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

**Rockets Robiola, BOXCARR, 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,

**HAM AND MÜNSTER MELT \$18** Hickory Smoked Ham, Caramelized Onions, Roasted Garlic Aioli, Sourdough Bread, Garlic Butter, Bistro Side Salad

**THE BRAT SPUD \$18** Baked Potato, Smoked Bratwurst, Sauerkraut, Swiss Cheese, Monterey Jack Cheese, Dill Pickles, Diced Onion **\*GF**

**PAN SEARED SALMON\*\* \$32** Home Made Ricotta Gnocchi, Baby Spinach, Parmesan Pumpkin Cream Sauce

**GRILLED SWORDFISH \*\*\$32** Maple Miso Sweet Potatoes, Charred Asparagus, Shallot Butter **\*GF**

**BLACK AND BLEU STEAK SANDWICH \$20** Thinly Sliced Blackened Ribeye, Bleu Cheese, Caramelized Onions, Rosemary Gravy, Toasted Italian Hoagie Bun, Zapp's Voodoo Chips

**MARINATED MUSHROOM MELT \$18** Char Grilled Wild Mushrooms, Caramelized Onions, Havarti Cheese, Sourdough Bread, Hand Cut Fries

\*\*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 \$13.5**

Chili Maple Drizzle \***V**

### **ROASTED BEET SALAD \$19**

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

### **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

## **FEATURED COCKTAIL**

### **CIDER SANGRIA \$13.50**

Spanish White Blend, Apple Cider, Orange,

Brandy, Cointreau, Cinnamon

### **BOOZY HOT CHOCOLATE \$18**

Belgian Dark Chocolate, Jameson Black Barrel,

Coffee Liqueur, Cream, Toasted Marshmallow, Pirouette

## **DESSERTS**

### **STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

### **HOME MADE TIRAMISU \$11**

### **MEXICAN HOT CHOCOLATE CREME BRÛLÉE \$11**

### **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**

**ASK ABOUT OUR HOLIDAY GIFT BASKETS!**  
**THEY ARE AWESOME!**