

**BOUTIQUE OYSTERS ON THE HALF SHELL \*\*\***

**BOOMAMOTO, P.E.I. \$3 EA**

**BLACK MAGIC, P.E.I. \$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**

**SPICY KOREAN CHICKEN TACO \$5 EA** Gochujang Grilled Chicken Thighs, Soy Sesame Slaw, Flour Tortilla, Spicy Ssamjang Sauce, Scallion, Cilantro

**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**

**"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~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

**LARGE PLATES**

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$34** 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\*\* \$38** Succotash Style Risotto With Corn, Baby Lima Beans, Roasted Tomato, Parmesan Cheese, Scallions, Lemon \***GF**

**BIG KID MAC N' CHEESE \$30** Short Rib and Portobello Mushroom Bolognese, Extra Large Shells, Lots of Melty Cheese

**GRILLED SWORDFISH \$32** Roasted Sweet Potato Puree, Grilled Asparagus, Smoked Paprika \***GF**

**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**

### **BLUEBERRY GIN SOUR \$13.50**

Beefeater's Gin, Lemon Juice, Simple Syrup,  
Egg Whites, Blueberry Jam, Blueberries

### **SANGRIA ROJA \$13.50**

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

## **FROZEN COCKTAIL \$13.50**

### **FALL MARGARITA**

Apple Cider, Pear Nectar, Cinnamon Schnapps,  
Lime Juice, Lunazul Tequila

## **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**