

## OYSTERS ON THE HALF SHELL

**BLACK MAGIC, P.E.I. CA \$3**

**UNCLE WILLY'S, P.E.I. CA \$3**

(ACCOMPANIED BY RED WINE MIGNONETTE, HOT SAUCE, HORSERADISH AND CRACKERS UPON REQUEST)

### SMALL PLATES AND STARTERS

**WINTER BUTTERNUT SQUASH SOUP \$9** Parsley, Good Olive Oil \***GF, VG**

**HOME MADE SESAME MILK BREAD \$8 FOR 3** Whipped Nori Butter, Raspberry Jam **ADD SASANIAN KALUGA CAVIAR \$14**

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

**SMOKED TROUT DIP \$16** Hand Hand Cut Potato Chips \***GF**

**MUSSELS A LA MEUNIÈRE\*\* \$18** Organic P.E.I Mussels, White Wine Garlic Butter Sauce, Parsley, Toasted House Bread

**CHARRED B.B.Q. CARROTS \$10** House Made Smoked Barbecue Sauce, Scallions, Toasted Sesame \***GF, V**

**GRILLED SPANISH OCTOPUS \$20** Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil, Parsley

**CURED SALMON AND LEEK TOAST \$17** House Cured Atlantic Salmon, Torn Burrata, Leek Confit, House Made Milk bread,  
Good Olive Oil, Spanish Pine Syrup

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

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

### 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**

**Duck Prosciutto, San Giuseppe, NC \$9**

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

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

\*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

#### CHEESE:

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

**Rockets Robiola, BOXCARR, NC \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

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

### LARGE PLATES

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$34** House Blackening Spice, Grilled Local Broccolini,  
Gorgonzola Cream Sauce, Horseradish Smashed Potatoes \***GF**

**HOME MADE RICOTTA GNOCCHI \$30** Brown Butter Shrimp, Gnocchi, Baby Spinach, Lemon, Parmesan Cream Sauce

**PAN SEARED N.C. CATFISH \$27** Coconut Tomato Curry Sauce, Umami Grits, Fresh Herbs, Crispy Shallots, Fried Garlic **Can be \*GF**

**BLUE CRAB AND HAVARTI CROISSANT'WICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter

**CHOICE OF BISTRO SALAD OR ZAPP'S VODOO CHIPS**

**GRILLED 14OZ RIBEYE \*\* \$58** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Rutabaga  
Home Made WA-1 Sauce

**PAN SEARED SALMON\*\* \$34** Brown Butter Pumpkin Risotto, Baby Spinach, Parmesan, Fresh Lemon

\*\*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 \*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

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

### **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**

### **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**

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

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

### **SCOTTISH RASPBERRIES AND CREAM PARFAIT \$11**

Cinnamon Rolled Oats, Vanilla Whipped Cream, Raspberry Jam, Fresh Raspberries,  
Short Bread

## **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!!**