

## OYSTERS ON THE HALF SHELL

CHEEBOOTOOK, P.E.I. CA \$3

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

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

### SMALL PLATES AND STARTERS

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

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

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

**BEEF TARTAR VER 1.0\*\* \$18** Hand Ground Beef Filet, Cornichon 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

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

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

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

**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**

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

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

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

#### 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**

\*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

**PAN SEARED SWORDFISH\*\* \$34** Home Made Ricotta Gnocchi, Lemon, Parmesan Cream Sauce

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

**CRAB AND HAVARTI CROSSIANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun  
**CHOICE OF BISTRO SIDE OR ZAPP'S VOODOO CHIPS**

**TRIPLE CHEESE BAKED BOLOGNESE \$31** Home Made Lamb and Veal Bolognese Sauce, Spaghetti, Parmesan, Fontina, Mozzarella Curd

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

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

\*\*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

### **SCOTCH & FLOWER \$14.50**

Johnnie Walker Black, Elderflower,

Ginger, Citrus Bitters

### **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**

**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!!**