

SMALL PLATES AND STARTERS

BEEF TARTARE VER 1.0 \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Giant Hand Cut Potato Chip ***GF**

BACON WRAPPED HOUSE MADE PORK TERRINE \$18 Dijon Mustard, Cornichons, Home Made Crostini

SMOKED TROUT DIP \$17 Giant Hand Potato Chips ***GF**

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

THE TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic

Vinaigrette ***GF, VG** **LIL' TOKEN SALAD \$10**

MUSSELS MEUNIÈRE \$18 Organic P.E.I Mussels, White Wine Garlic Butter Sauce, Parsley, House Garlic Toast **(Limited)**

CHARCUTERIE (CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

MEATS:

Prosciutto Di Parma, Italy \$10

Elk & Wagyu Beef Salami, Fossil Farms, NJ \$10

Bresola, Italy, San Guisepppe, NC \$9

Georgia Blue Salami, GA \$10

Mortadella, Italy \$9

CHEESE:

Tillamook, Extra Sharp Cheddar, OR \$9

Lissome, Boxcarr, NC \$9

Red Lion, Combe Castle, Uk \$9

Valdeon Blue, Spain \$9

Taleggio, Stella Alpina, Italy \$10

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

EST. 2017

LARGER PLATES

THAI CHICKEN SALAD \$20 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

TRIPLE CHEESE BAKED SPAGHETTI WITH BROWN BUTTER TIGER SHRIMP \$31 Home Made San Marzano Marinara, Parmesan, Mozzarella, Asiago Cheese, Parsley

FRENCH STYLE OMELET \$19 3 Egg Omelet, Mortadella, Taleggio Cheese, Parmesan, Mozzarella, Sun Dried Tomatoes, California Olive Oil, Bistro Salad ***GF**

TURKEY MELT \$16 Deli Sliced Turkey, Melty Swiss, Colby Jack, House Honey Mustard, Sourdough, Bistro Side Salad

CAJUN BOLOGNA SLIDERS \$19 Smoked Bologna, Caramelized Peppers, Cajun Aioli, Hawaiian Pretzel Bun, Side Of BBQ Chips

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 \$14

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20

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

ROYALE WITH CHEESE BURGER \$19

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 \$19

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

FISH AND CHIPS \$27

Beer Battered Atlantic Haddock, Hand Cut Fries

FEATURED COCKTAIL

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry
Blackberry Liqueur, Brandy, Grenadine

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

HOME MADE TIRAMISU \$14

MINT CHOCOLATE CHIP CREME BRÛLÉE \$14

WAFFLE AND ICE CREAM \$14

Belgian Waffle, Blueberry Compote, Whipped Cream

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24