

SMALL PLATES AND STARTERS

FRENCH-ISH STYLE ONION SOUP \$10 House Made Crostini, Swiss Cheese

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

BACON WRAPPED PORK, HAZELNUT TERRINE \$18 House Made Crostini, Dijon Mustard, House Pickles

BLOODY MARY DEVILED EGGS \$16 Horseradish Infused Devil Mix, Roasted Tomato and Old Bay Aioli, Pickled Okra,
Diced Celery, Blue Crab ***GF**

ORGANIC P.E.I MUSSELS \$19** House Made Red Coconut Red Curry Sauce With Peppers, Caramelized Onions, Celery and Carrot,
Cilantro, Scallion, Fried Shallot

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

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**

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**

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10

Hot Sopresatta San Guiseppe, NC \$9

Rosette De Lyon, Spotted Trotter, GA \$9

Salami Vesuivo, San Guiseppe, NC \$9

CHEESE:

Barber's 20 Month Aged Cheddar, UK \$9

Thomasville Tomme, Sweet Grass Creamery, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Snow Camp, Goat Lady Dairy, 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 \$20 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion,
Soy Thai Peanut Vinaigrette

TRIPLE CHEESE BAKED SPAGHETTI \$26 Home Made San Marzano Marinara, Parmesan, Mozzarella, Asiago Cheese, Parsley

SPINACH AND FOUR CHEESE SACCHETTO PASTA \$27 Crispy Prosciutto, Duck Confit, Parmesan Cream Sauce, Wilted Baby Spinach,
Sharp Provolone Cheese

PORK SHOULDER AND GRITS \$20 Chipotle Braised Pork Shoulder, Adluh Stone Ground Grits, Sunny Side Up Egg, Scallion, Pork Jus

TURKEY AND HAVARTI MELT \$19 Oven Roasted Turkey, Havarti Cheese, Honey Mustard, Toasted Sesame Bun, Hand Cut Fries

HAM AND SWISS PANINI \$19 Hickory Smoked Ham, Alpine Swiss Cheese, Challah Bread, 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, 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 COCKTAILS

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

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24