

## SMALL PLATES AND STARTERS

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

**HOUSE MADE WARM FOCACCIA \$17** Caramelized Onion and Rosemary Sourdough Bread, Herby Whipped Ricotta, Roasted Tomatoes, Good Olive Oil, Balsamic Reduction

**CREAM OF BROCCOLI AND CHEDDAR SOUP \$8** Sharp Cheddar, Artisan Crackers

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

**BEEF TARTAR VER 1.0\*\* \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Hand Cut Potato Chips

**GOAT TOAST \$14** Herb Whipped Goat Cheese, Strawberry 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 Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 \*GF, VG**

**WINTER GREEN SALAD \$18** House Artisan Lettuces, Strawberries, Feta, Candied Pecans, Pomegranate, Champagne Vinaigrette

## 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**

**Golfetta Salami, Italy \$9**

### CHEESES:

**Collier's, Welsh Sharp Cheddar, UK \$9**

**Thomasville Tomme, Sweet Grass Creamery, GA \$9**

**Beamster, Goat Gouda, Netherlands \$9**

**Valdeon Blue, Spain \$9**

**Snow Camp, Goat Lady Dairy, NC \$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\*\* \$38** House Blackening Spice, Grilled Local Broccolini And Asparagus, Gorgonzola Cream Sauce, Horseradish Mashed Potatoes

**PAN SEARED ATLANTIC SALMON\*\* \$39** Brown Butter Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Parmesan Cheese

**GRILLED ELK MEDALLIONS\*\* \$60** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Mushroom Brandy Cream Sauce

**GRILLED CRAB CROSSIANTWICH \$20** Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter  
**CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS**

**GRILLED BOUDIN BLANC SANDWICH \$17** Charred White Pork Sausage, Spiced Creole Mustard, Toasted Hoagie Roll, Scallions

**BLACKENED RED FISH\*\* \$34** House Blackening Spice, Old School Creole Marinara, Adluh Stone Ground Grits

**GRILLED HOT LINK \$19** Louisiana Style Hot Link Sausage, Warm Bacon and Potato 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 \$14**

Chili Maple Drizzle \***V**

### **ROASTED BEET SALAD \$20**

Candied Almonds, Goat Cheese, Spring mix, Citrus, Brown Butter Maple Vinaigrette \***GF, V**

### **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 French Fries

## **FEATURED COCKTAIL**

### **JALAPEÑO RYE-DER \$14.50**

Wild Turkey 101 Rye, Poblano Liqueur,  
Fernet Branca, Ginger Syrup, Jalapeño, Lemon, Soda

### **3 BERRY SANGRIA \$13.50**

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

## **DESSERTS**

### **HOME MADE TIRAMISU \$14**

### **STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14**

### **VANILLA CREME BRÛLÉE \$14**

### **DARK CHOCOLATE HAZELNUT MOUSSE, WHIPPED CREAM \$14**

### **MAPLE SWEET POTATO CHEESECAKE WITH CHOCOLATE BOURBON SAUCE \$14**

## **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**