

SMALL PLATES AND STARTERS

FALL GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Pumpkin Jam, Maple Syrup, Baby Arugula, Candied Pecans ***V**
BUTTERNUT SQUASH SOUP \$8 Toasted Pepitas
SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**
CHAR GRILLED SMOKED BRATWURST \$18 Sweet and Sour Braised Cabbage, Lusty Monk Mustard
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, 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
Cotto Salami, Italy, \$9
Elk and Wagyu Cacciotorini, Fossil Farms, NJ \$14

CHEESE:

Welsh Cheddar, Collier's, Wales \$9
Snow Camp, Goat Lady Dairy, 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**
BLUE CRAB GRILLED CHEESE \$20 Old Bay Lump Crab Salad, Havarti Cheese, Croissant Bun, Garlic Butter
CHOICE OF BISTRO SALAD OR ZAPP'S VOODOO CHIPS
GRILLED FILET MEDALLIONS \$48** Roasted Fingerling Potatoes, Asparagus, Broccolini, Carrots, Local Kale, Au Poivre Glace ***GF**
SLOPPY JOE GRILLED CHEESE \$18 Home Made Sloppy Joe, American Cheese, Sourdough Bread, Garlic Butter, Hand Cut Fries

**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

ROASTED BEET SALAD \$19

Candied Almonds, Goat Cheese, Spring mix, Citrus, Brown Butter Maple Vinaigrette

ROYALE WITH CHEESE BURGER \$18

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

ADD BACON JAM \$3 ADD PICKLED JALAPEÑOS \$3 ADD FRIED EGG \$3.00

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

HOPP ON TOP \$14

Bacardi Superior, Creme de Banana,
Velvet Falernum, Pineapple, Hazy IPA

CIDER SANGRIA \$13.50

Spanish White Blend, Apple Cider, Orange,
Brandy, Cointreau, Cinnamon

FROZEN COCKTAIL \$13.50

BUTTERBEER

Vanilla Vodka, Cream Soda,
Butterscotch Schnapps, Cream

DESSERTS

HOME MADE TIRAMISU \$11

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

PUMPKIN TRIFLE \$11

WHIPPED CREAM, PUMPKIN CHEESECAKE, HOME MADE YELLOW CAKE, APPLE CIDER REDUCTION

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24