

SMALL AND SHARABLES

HERBY WILD MUSHROOM SOUP \$8 Truffled Creme Fraiche, Chives

BACON, BEEF AND BARLEY SOUP \$8 Ground Beef, Mirepoix, Baby Spinach, Beef Bone Broth

MINI CRISPY ORANGE MARMALADE AND BACON BISCUITS \$12 Crispy Buttermilk Biscuits, Apple Cider Bacon, Orange Marmalade, Powdered Sugar

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

HOUSE MADE BAKED LOADED NACHOS \$17 House Made Ground Beef Chili, Crispy Flour Tortillas, Monterey Jack Cheese, House Nacho Cheese, Pickled Jalapeño, Salsa Verde, Scallion, Sour Cream

GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Pear Berry Jam, 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:

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

Cypress, Sweet Grass, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Triple Creme Brie, France \$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 \$19 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

PASTRAMI REUBEN \$19 Sauerkraut, Swiss Cheese, House Made 1000 Island Dressing, Rye Bread, Hand Cut Fries

CRISPY DUCK LEG CONFIT \$24 Warm Lyonnaise Style Salad of Frisée, Grilled Mushrooms, Toasted Barley, Poached Egg, Warm Bacon and Mustard Vinaigrette

TUNA SALAD BAGEL \$18 House Made Dill Pickle Tuna Salad, Toasted Pumpernickel Bagel, Swiss Cheese, Bibb Lettuce, With Zapp's Voodoo Chips

HOT SMOKED GOUDA AND HAM SANDWICH \$18 Deli Sliced Ham, Smoked Gouda Cheese, Garlic Aioli, Sesame Bun, Bistro Side Salad

GRILLED ELK AND WILD BOAR SAUSAGE \$20 Caramelized Fingerling Potatoes, Apple Cider Bourbon Demi Glacé

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 \$18

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 \$12

Home Made Tiramisu \$12

Vanilla Creme Brûlée \$12

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24