

SMALL PLATES AND STARTERS

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

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

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

ITALIAN BURRATA \$19 Warm Garlicky Giant Italian White Beans, Sundered Tomato Jam, Date and Bacon Butter, Baby Arugula, Toasted Baguette

SPICY UMAMI MUSSELS \$20** House Fermented Kimchi, Garlicky Gochujang Spiked Umami Butter, Furikake, Scallions

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

SPRING GREEN SALAD \$18 House Artisan Lettuces, Local Berries, Feta, Candied Walnuts, Champagne Vinaigrette

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Elk Salami, Fossil Farms, NJ \$10

Bresola, San Guiseppe, NC \$9

Georgia Blue Salami, GA \$10

Mortadella, Italy \$9

CHEESES:

Taleggio, Stella Alpina, Italy \$10

Lissome, Boxcarr, NC \$9

Beamster, Goat Gouda, Netherlands \$9

Valdeon Blue, Spain \$9

Red Lion, Combe Castle, Uk \$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, Gorgonzola Cream Sauce, Horseradish Mashed Potatoes

WILD CAUGHT SALMON \$38** Brown Butter Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Parmesan Cheese

GRILLED 12OZ RIBEYE \$60** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Caramelized Onion Veal Demi Glace

PAN SEARED ALASKAN HALIBUT \$48** Tiger Shrimp and Grilled Artichoke Risotto, Fresh Lemon, Asiago and Parmesan Cheese

BAKED SPAGHETTI \$28 House Made San Marzano Marinara Sauce, Asiago, Parmesan and Mozzarella

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

**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

COYOTE IN THE BUSH \$15.50

Conejos Añejo Mezcal, Jamaican Rum,
Dry Vermouth, Cointreau, Sugar, Flamed Orange

INSIDE-OUT WHISKEY SOUR \$15

Power's Gold Whiskey, Grand Marnier, Sugar,
Citrus Bitters, Limoncello-Honey Foam

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

BELGIAN DARK CHOCOLATE MOUSSE CAKE \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24