

SMALL PLATES AND SHARABLE'S

BUTTERNUT SQUASH SOUP \$8 Toasted Pepitas

FALL GOAT TOAST \$14 Herb Whipped Goat Cheese, Apple and Fig Jam,, Maple Syrup, Baby Arugula, Candied Pecans *V

SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips *GF

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 Balsamic Vinaigrette *GF **LIL' TOKEN SALAD \$10**

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

Elk and Waygu Cacciotorini, Fossil Farms, NJ \$14

Cotto Salami, Italy, \$9

CHEESE:

Welsh Cheddar, Collier's, Wales \$9

Green Hill, Sweet Grass, 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 \$19 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette

TRIPLE CHEESE SHELLS AND MARINARA \$20 Home Made San Marzano Marinara, Extra Large Shells, Parmesan, Mozzarella and Asiago Cheese *V

MEGA DOG \$17 All Beef Frank, Nashville Hot Sauce, Home Made Sloppy Joe, Cheez Whiz, Red Cabbage Slaw, Hoagie Roll, Zapp's Kettle Cooked Chips

SOMETHING LIKE A CLUB SANDWICH \$20 Warm Pastrami, Hickory Smoked Ham, Sharp Provolone, Swiss Cheese, Dill Pickles, 1,000 Island Dressing, Chicken Gravy, Zapp's Voodoo Chips

AVOCADO TOAST \$18 Smoked Salmon, Avocado Mash, Scallion, Bonito, Good Olive Oil, House Made Sourdough Bread

**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
(Ask your Server about our **Add On's**)

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 Fries

FROZEN COCKTAIL \$13.50

BUTTERBEER

Vanilla Vodka, Cream Soda,
Butterscotch Schnapps, Cream

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

PUMPKIN TRIFLE \$11

Whipped Cream, Pumpkin Cheesecake, Home Made Yellow Cake, Apple Cider Reduction

ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM
TUESDAY- FRIDAY!!!

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18
BUY THE KITCHEN A ROUND OF BOURBONS \$24

