

SMALL PLATES AND STARTERS

- HOUSE MADE WARM FOCACCIA \$17** Caramelized Onion and Rosemary Sourdough Bread, Herby Whipped Ricotta, Roasted Tomatoes, Good Olive Oil, Balsamic Reduction **(Limited Availability)**
- SMOKED TROUT DIP \$17** Giant Hand Potato Chips ***GF**
- BACON WRAPPED PORK, HAZELNUT TERRINE \$18** House Made Crostini, Dijon Mustard, House Pickles
- GOAT TOAST \$14** Herb Whipped Goat Cheese, Home Made 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 Balsamic Vinaigrette ***GF, VG** **LIL' TOKEN SALAD \$10**
- 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**

CHEESE:

- 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: ~MEMBRILLO \$6 ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4 ~GLUTEN FREE CRACKERS AVAILABLE

LARGER PLATES

- THAI CHICKEN SALAD \$20** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette
- HONEY MUSTARD CHICKEN SALAD \$18** Toasted English Muffin, Local Lettuces, Hand Cut French Fries
- TRIPLE CHEESE BAKED SPAGHETTI \$26** Home Made San Marzano Marinara, Parmesan, Mozzarella, Asiago Cheese, Parsley
- GRILLED HOT LINK \$19** Louisiana Style Hot Link Sausage, Warm Bacon and Potato Salad
- ALL THE MEAT REUBEN PANINI \$19** Pastrami, Hickory Smoked Ham, Roasted Turkey Breast, Swiss Cheese, Home Made 1,000 island Dressing, Rye Bread
- TACO TURKEY GRILLED CHEESE \$18** Oven Roasted Turkey Breast, Cheez whiz, House Made Taco Seasoning, House Made Hot Sauce Caramelized Pepper and onions, Toasted Sesame Seed Bun, Side Of Fritos

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 \$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 Fries

FEATURED COCKTAIL

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry

Blackberry Liqueur, Brandy, Grenadine

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$14

Home Made Tiramisu \$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