

SMALL PLATES AND SHARABLE'S

- FALL GOAT TOAST \$14** Herb Whipped Goat Cheese, Pumpkin Jam,, Maple Syrup, Baby Arugula, Candied Pecans ***V**
- WINTER BUTTERNUT SQUASH SOUP \$9** Parsley, Good Olive Oil ***GF, VG**
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips ***GF**
- CHILI CHEESE POUTINE \$17** Home Made Low Country Style Chili, Charred Hot Dogs, Monterey Jack Cheese, Mozzarella Curd, Cheez Whiz, Hand Cut Fries, Sunny Side Up Egg ***GF**
- SHRIMP AND KIMCHI LETTUCE WRAPS \$19** Chilled Poached Shrimp, Kimchi, Cucumber, Scallions, Cilantro, Yum Yum Vinaigrette, Daikon and Cabbage Slaw, Unagi Sauce, Furikake, Boston Bibb Lettuce
- BEEF TARTARE VER.1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**
- SALMON TARTARE \$17** Hand Cut Atlantic Salmon, Dill Pickles, Capers, Scallion Aioli, Crispy Hash Brown, Fresh Dill, Chives
- 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**
- Saucissons a l'Ail , Spotted Trotter, GA \$8**
- Duck Prosciutto, San Giuseppe, NC \$9**
- Hot Capicola, San Giuseppe, NC \$9**

CHEESE:

- Welsh Cheddar, Collier's, Wales \$9**
- Green Hill, Sweet Grass, GA \$9**
- Hornbacher, Alpine Swiss \$9**
- Valdeon Blue, Spain \$9**
- Rockets Robiola, BOXCARR, 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
- WARM ITALIAN PORK SANDWICH \$19** Slow Braised Pork Shoulder, Charred Broccoli, Sharp Provolone, Mozzarella Cheese, Banana Pepper, Potato Bun, Hand Cut Fries
- PAN SEARED N.C. CATFISH \$22** Coconut Tomato Curry Sauce, Umami Grits, Fresh Herbs, Crispy Shallots, Fried Garlic **Can be *GF**
- RICOTTA GNOCCHI AND KIMCHI \$24** Brown Butter Shrimp, Grilled Lobster, Blue Crab, Spicy Crab Dashi, Scallions, Cilantro, Sharp Cheddar
- LAMB CHEESESTEAK \$22** Shaved Leg of Lamb, Caramelized Onions, Cheez Whiz, Amoroso Roll, Zapp's Kettle Cooked Chip
- CRISPY SKIN ARCTIC CHAR \$22** Cheesy Potato and Cabbage Cake, Rutabaga Puree, Chive Emulsion, Crispy Shallot **Can be *GF**
- GRILLED CHEESE AND BUTTERNUT SQUASH SOUP \$18** Home Made Butternut Squash Soup, Extra Cheesy Grilled Cheese With Sharp Provolone, Havarti, Swiss and American Cheese, Challah Bread, Garlic Butter ***V**

** 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 \$13.5

Chili Maple Drizzle

ROASTED BEET SALAD \$19

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette ***GF**

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

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

HOME MADE PUMPKIN ROLL \$11

CINNAMON TOAST CRUNCH CREME BRÛLÉE \$11

SCOTTISH RASPBERRIES AND CREAM PARFAIT \$11

PUMPKIN CHOCOLATE CHIP ICE CREAM SANDWICH \$13 VANILLA GELATO

**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**