

SMALL PLATES AND STARTERS

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

PULLED ORANGE BEEF TACO \$6 Orange and Ginger Braised Beef, Cilantro and Cabbage Slaw, House Made Yum yum Sauce, Flour Tortilla

GRILLED BOUDIN BLANC SAUSAGE \$20 Grilled Apples, Yukon Whipped Potatoes, Brandy Mustard Cream Sauce ***GF**

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

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

SPANISH GRILLED SPANISH OCTOPUS \$21 Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil, Parsley ***GF**

HOUSE MADE JALAPEÑO PIMENTO CHEESE \$17 Warm Toasted Naan Bread, House Pickles, Hot Sauce ***V**

“GYRO” SALAD \$18 Boston Bibb Lettuce, Shaved Red Onion, Heirloom Tomatoes, Cucumber, Feta Cheese, Crispy Lamb Crouton, Mint and Dill Yogurt Vinaigrette

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**

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

Bison Saucisson Salami, Fossil Farms \$9

Cheshire Pork Calabrese Salami, NC \$10

CHEESES:

Honey Clover Gouda, Marieke, WI \$9

Snow Camp, Goat Lady Dairy, NC \$9

Tillamook, Extra Sharp Cheddar, OR \$9

Valdeon Blue, Spain \$9

Mahom, Mitica, Spain \$9

*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~ MARCONA ALMONDS \$6
GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

GRILLED THICK CUT BONELESS PORK CHOP ** \$45 House Blackening Spice, Grilled Local Broccolini, 12Hr Brine Gorgonzola Cream Sauce, Horseradish Mashed Potatoes **CAN BE GF**

WILD CAUGHT SALMON \$40** Hand Made Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Asiago Cheese

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

PAN SEARED HALIBUT \$45 Smoked Haddock, Shrimp, Mussels, Asparagus and Pea Risotto
Fresh Lemon, Asiago and Parmesan Cheese ***GF**

SMOKED LAMB HEART REUBEN \$20 House Smoked Lamb Heart, Sauerkraut, Swiss Cheese, House 1,000 Island, Barbecue Chips, Dijon Mustard, Rye Bread **CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO CHIPS**

SPICY NASHVILLE HOT CHICKEN PANINI \$19 Fried Chicken Bites, Nashville Hot Sauce, American Cheese, Dill Pickles, Buttermilk Ranch, Sourdough Bread, Old School Funyuns

CRAB CROSSIANTWICH \$20 Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter
CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO 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

BACON JAM \$4 FRIED EGG \$3 HOUSE MADE PIMENTO CHEESE \$6 PICKLED JALAPEÑOS \$2

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

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry,
Blackberry Liqueur, Brandy, Grenadine

NEGRONI BLANC \$15

Bombay Sapphire, Suze, Lilley Blanc,
Orange Bitters, Orange & Amaro Foam

DESSERTS

HOMEMADE TIRAMISU \$14

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

VANILLA CREME BRÛLÉE \$14

KEY LIME TORTE \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24