

**OYSTERS ON THE HALF SHELL**

**MURDER POINT, FL \$3 EA**

**BLACK MAGIC, P.E.I. \$3 EA**

(ACCOMPANIED BY RED WINE MIGNONETTE, HOT SAUCE, HORSERADISH AND CRACKERS UPON REQUEST)

**SMALL PLATES AND STARTERS**

**BEEF TARTARE VER.1.0\*\* \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk,

Gigantic Hand Cut Potato Chips \***GF**

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

**FALL GOAT TOAST \$14** Herb Whipped Goat Cheese, Home Made Pumpkin 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**

**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

**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**

**Duck Prosciutto, San Guseppe, NC \$16**

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

**Hot Sopressata, NC \$9**

**Cheese:**

**Welsh Cheddar, Collier's, Wales \$9**

**Snow Camp, Goat Lady Dairy, NC \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

**Green Hill, Sweet Grass, GA \$9**

**HONEYCOMB \$6 MARINATED OLIVES \$8 MEMBRILLO \$6 ..... GLUTEN FREE CRACKERS AVAILABLE**

EST. 2017

**BRUNCH STUFF**

**BASIC AF BREAKFAST \$16** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request \***GF**

**FRENCH STYLE OMELET \$19** 3 Egg Omelet, Red Door Umami Braised Beef, Cheez Whiz, Everything Bagel Spice, Bistro Side Salad

**OLD SCHOOL BENEDICT \$19** Thick Cut Nueske's Canadian Bacon, Toasted English Muffin, 2 Poached Eggs, Our Home Made Hollandaise Sauce, Breakfast Potatoes

**MEAT LOVER'S OKTOBERFEST BREAKFAST SANDWICH \$20** Artisan Pastrami, Cotto Salami, Hickory Smoked Ham, Egg Patty, Home Made 1,000 Island Dressing, Swiss Cheese, Toasted Pumpernickel Bagel, Hand Cut Fries

**PUMPKIN LATTE SPICED FRANCH TOAST \$16** Secret French Toast Batter, Challah, Vermont Maple Syrup, Powdered Sugar, House made Whipped Cream

**BLUE CRAB AND HAVARTI CROISSANT'WICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter (Choice of Zapp's Voodoo Chips or Bistro Side Salad)

**THICK CUT APPLEWOOD BACON \$6 TOAST AND JELLY \$5**  
**ADD 2 EGGS \$4 ADD EXTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2**  
**BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$6**

\*\*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 French 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

**ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM**

**TUESDAY- FRIDAY!!!**