

BOUTIQUE OYSTERS ON THE HALF SHELL **

BOOMAMOTO, P.E.I \$3 EA

LOVE SHUCKS, MAINE \$3 EA

(All Oysters Come With Red Wine Mignonette... Crackers and Hot Sauce 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**

LITTLE FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, House Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**

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

THE TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... LIL' TOKEN \$10 ***GF**

HAIL PIZZA CAESAR!!! \$19 Chopped Romaine Hearts, Pepperoni, Baked Garlicky Ritz Cracker Croutons, Parmesan Cheese, Chopped Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing * **ADD WHITE ANCHOVY \$4**

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

Cheshire Pork Calabrese Salami \$9

Bison Saucisson Salami, Fossil Farms, NJ \$14

Local Bresola, NC \$9

Snow Camp, Goat Lady Dairy, NC \$9

Welsh Cheddar, Collier's \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

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

EST. 2017 * TINNED FISH *****

WITH HOT SAUCE, MUSTARD, PICKLES, RITZ CRACKERS

CALAMARI WITH WHITE BEANS AND PAPRIKA \$12

WILD COD IN SPANISH OLIVE OIL \$12

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, Korean Braised Chicken Thighs, Sesame Slaw, Monterey Jack Cheese, 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

STEAK AND EGGS \$48** Grilled Filet Medallions, Charred Asparagus, Hand Cut French Fries, Home Made Hollandaise ***GF**

DOUBLE CHOCOLATE FRANCH TOAST \$16 Secret French Toast Batter, Challah, Choc Chips, Vanilla Whipped Cream, Vermont Maple Syrup, Powdered Sugar, Cocoa Powder

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

D'S TRIPLE B'S \$18 Bologna, Bacon, American Cheese, Folded Egg, Pumpernickel Bagel, Hand Cut Fries

BLACKENED CATFISH N' GRITS \$24 Wild Caught Alabama Catfish, Adluh Stone Ground Cheddar Grits, Sunny Side Up Egg, Nashville Style Hot Sauce

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

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

FALL MARGARITA

Apple Cider, Pear Nectar, Cinnamon Schnapps,
Lime Juice, Lunazul Tequila

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!!!