

SMALL PLATES AND STARTERS

- HERBY WILD MUSHROOM SOUP \$8** Truffled Creme Fraiche, Chives
MUSSEL A LA MEUNIÈRE \$18 Organic P.E.I Mussels, White Wine Garlic Butter Sauce, Parsley, Home Made Garlic Toast
SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**
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**
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**
Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10
Hot Sopresatta San Guiseppe, NC \$9
Rosette De Lyon, Spotted Trotter, GA \$9
Salami Vesuivo, San Guiseppe, NC \$9

Cheese:

- Barbers's 20 Month Aged Cheddar, UK \$9**
Cypress, Sweet Grass, GA \$9
Hornbacher, Alpine Swiss \$9
Valdeon Blue, Spain \$9
Snow Camp, Goat Lady Dairy, NC \$9

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

BRUNCH STUFF

- BASIC AF BREAKFAST** \$17** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request ***GF**
FRENCH STYLE OMELET \$20 3 Egg Omelet, Pastrami, Sauerkraut, Home Made 1,000 Island, Swiss Cheese, Bistro Side Salad ***GF**
OLD SCHOOL BENEDICT \$19** Thick Cut Nueske's Canadian Bacon, Toasted English Muffin, 2 Poached Eggs, Our Home Made Hollandaise Sauce, Breakfast Potatoes
BREAKFAST SAMMIE \$18** Hot Capicola, Ham, Smoked Gouda, Sunny Side Up Egg, Sesame Bun, Breakfast Potatoes
FRUITY PEBBLE FRANCH TOAST \$19 House Made Cream Cheese Frosting, Fruity Pebbles, Secret Franch Toast Batter, Challah Bread, Powdered Sugar, Vermont Maple Syrup
GRILLED CRAB CROSSIANTWICH \$20 Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter **CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO CHIPS**
STEAK N' EGGS \$49** Filet Mignon Medallions, Hand Cut Fries, Grilled Asparagus, House Hollandaise Sauce ***GF**

ADD ONS

- THICK CUT APPLEWOOD BACON \$8**
TOAST AND JELLY \$4
ADD 2 EGGS \$5
EXTRA HOLLANDAISE \$2
ADD CHEESE TO ANYTHING \$2
BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$8

**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 **V**

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

ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1

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

FEATURED COCKTAILS

3 BERRY SANGRIA \$13.50

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

Desserts

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Rum Cake Creme Brûlée \$11