

SMALL PLATES AND STARTERS

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

TINNED SPANISH WILD CAUGHT COD WITH OLIVE OIL \$16 Fresh Herbs, Crispy Shallot, Hot Sauce, House Made Garlic Toast

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**

CRISPY NASHVILLE HOT SWEETBREADS \$19 Old School Hash Brown, Buttermilk Ranch Dressing

MUSSELS A LA MEUNIÈRE \$18 Organic P.E.I Mussels, White Wine Garlic Butter Sauce, Fresh Parsley,
House Made Garlic Toast

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

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 Glover Gouda, Marieke, WI \$9

Greenhill, Sweetgrass, GA \$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 ~
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 \$19 3 Egg Omelet, Braised Lamb and Kimchi, American Cheese, Bistro Side Salad

CHOCOLATE CHIP BELGIAN WAFFLE \$18 Brownie ice Cream, Whipped Cream

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

CRISPY SOFT SHELL CRAB SANDWICH \$30 Tempura Beer Battered Maryland Soft Shell Crab, House Yum Yum Sauce, Dill Pickles,
Shredduce, Martin's Potato Bun, American Cheese, Barbecue Chips (Limited Quantity)

WARM CREME BRÛLÉE DONUT \$16 Custard Filled Pastry With Crispy Sugar Crust

BREAKFAST SAMMIE \$18 Bologna Brunt Ends, Monterey Jack Cheese, Cajun Aioli, Oil School Funyuns,, Folded Egg, Breakfast Potatoes

SPRING EXPLOSION FRANCH TOAST \$19 Nana's Secret French Toast Batter, Peeps, Jelly Beans, and Sprinkles,
Cadbury Eggs, Challah Bread, Vanilla Whipped Cream, Vermont Maple Syrup

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 \$14

Chili Maple Drizzle **V**

ROASTED BEET SALAD \$20

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

ROYALE WITH CHEESE BURGER \$19

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 \$18

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 COCKTAILS

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry

Blackberry Liqueur, Brandy, Grenadine

Desserts

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

HOME MADE TIRAMISU \$14

VANILLA CREME BRÛLÉE, SPRINKLES, POWDERED SUGAR \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24