

## SMALL PLATES AND STARTERS

- BACON WRAPPED PORK, HAZELNUT AND RAISIN TERRINE \$18** House Made Crostini, Dijon Mustard, House Pickles
- GOAT TOAST \$14** Herb Whipped Goat Cheese, Home Made Pear Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans \***V**
- SMOKED TROUT DIP \$17** 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**
- Golfetta Salami, Italy \$9**

### **Cheese:**

- Collier's, Welsh Sharp Cheddar, UK \$9**
- Thomasville Tomme, Sweet Grass Creamery, GA \$9**
- Beamster, Goat Gouds, Netherlands \$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 \$30** 3 Egg Omelet, Crispy Pork Belly, Sushi Rice, Tare, Scallion, American 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** Hickory Ham, Smoked Gouda, Folded Egg, Breakfast Potatoes
- PINK LADIES FRANCH TOAST \$19** Strawberries., Vanilla Custard, All The Glitter and Sprinkles, Whipped Cream, Powdered Sugar, Vermont Maple Syrup
- HANGOVER WAFFLE \$30** Toasted Belgian Waffle, Maple Braised Beef, Cheez Whiz, Hot Relish, White Gravy, Sunny Side Up Egg

### 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, 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**

### **JALAPEÑO RYE-DER \$14.50**

Wild Turkey 101 Rye, Poblano Liqueur,  
Fernet Branca, Ginger Syrup, Jalapeño, Lemon, Soda

### **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**

**Pink Vanilla Creme Brûlée \$14**

### **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**