

## OYSTERS ON THE HALF SHELL

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

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

### SMALL PLATES AND STARTERS

**ROASTED BUTTERNUT SQUASH SOUP \$8** Fried Sage \***GF**

**CREAMY TOMATO SOUP \$8** Chives, Olive Oil \***GF, V**

**SCALLOP CRUDO \$18** Thinly Sliced Raw Wild Caught Scallop, Laudemio Olive Oil, Mango Vinegar, Salmon Caviar, Cilantro, Scallion \***GF**

**MUSSELS A LA MEUNIÈRE \$19** P.E.I. Mussels, White Wine Garlic Butter Sauce, Parsley, Lemon, Grilled House Made Bread

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

**GRAVLAX BOARD \$19** Citrus Cured Salmon, Cornichons, Capers, Pickled Red Onion, Shaved Egg, Truffled Creme Fraiche, Home Made Crostini

**SCALLOP CRUDO \$18** Thinly Sliced Raw Wild Caught Scallop, Laudemio Olive Oil, Mango Vinegar, Salmon Caviar, Cilantro, Scallion \***GF**

**PAN SEARED SCALLOPS AND POTATO LATKES \$22** 10 Scallops, Crispy Potato Pancakes, Home Made Apple Jam, Brown Butter Shallot sauce, Chives

**BEEF TARTAR 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**

**Gaunciale, Muesli 79, Italy \$10**

**Hot Capicola, San Giuseppe, NC \$9**

**Lamb and Rosemary Salami, Fossil Farms, NJ \$9**

#### **Cheese:**

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

**Valdeon Blue, Spain \$9**

**Hornbacher, Alpine Swiss \$9**

**Rockets Robiola, BOXCARR, NC \$9**

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

### BRUNCH STUFF

**BASIC AF BREAKFAST\*\* \$17** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request \***GF**

**FRENCH STYLE OMELET \$21** 3 Egg, Grilled Shrimp, Caramelized Onion, Charred Wild Mushrooms, Asparagus, Goat 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,

**SAUSAGE, EGG N' CHEESE BREAKFAST SAMMIE \$19** Sage and Pork Sausage, American Cheese, Folded Egg, Potato Bun, Breakfast Potatoes

**STEAK N' EGG \$45** Grilled 14oz Ribeye, Rutabaga Mash, Charred Broccolini, 2 Eggs Any Style, Shallot and Rosemary Gravy

**THE BREAKFAST DAWG \$22** Ham Wrapped Charred All Beef Frank, Breakfast Sausage, Cheesy Scrambled Eggs, Caramelized Onions, Sriracha Aioli, Side of Mini Cheese and Potato Pierogi

**CRAB AND HAVARTI CROSSIANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun  
**CHOICE OF BISTRO SIDE OR ZAPP'S VOODOO CHIPS**

**HAM AND MUENSTER MELT \$18** Hickory Smoked Ham, Caramelized Onions, Roasted Garlic Aioli, Sourdough Bread, Garlic Butter, Bistro Side Salad

**CHOCOLATE CHIP COOKIE DOUGH FRANCH TOAST \$18** House Made Cookie Dough, Vanilla Pudding, Extra Chocolate Chips, Chocolate Ganache

#### **ALACARTE BREAKFAST:**

**THICK CUT APPLEWOOD BACON \$8 TOAST AND JELLY \$5**

**ADD 2 EGGS \$4 ADD EXTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2**

**BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$8**

**MINI POTATO LATKES WITH APPLE BUTTER AND SOUR CREAM \$10**

\*\*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**

### **BOOZY HOT CHOCOLATE \$18**

Belgian Dark Chocolate, Jameson Black Barrel,  
Coffee Liqueur, Cream, Toasted Marshmallow, Pirouette

### **CIDER SANGRIA \$13.50**

Spanish White Blend, Apple Cider, Orange,  
Brandy, Cointreau, Cinnamon

## **DESSERTS**

### **STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

### **HOME MADE TIRAMISU \$11**

### **SWEATER WEATHER CREME BRÛLÉE \$11**

Maple, Rum, Bourbon With Cinnamon and Nutmeg

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

**BUY THE KITCHEN A ROUND OF BEERS \$18**

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

**ASK ABOUT OUR HOLIDAY GIFT BASKETS!!**  
**THEY ARE AWESOME!!!!**