SMALL PLATES AND STARTERS

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

House Made Jalapeño Pimento Cheese \$17 Ritz Crackers, House Pickles, Hot Sauce *V

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

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 Clover Gouda, Marieke, WI \$9 Snow Camp, Goat Lady Dairy, NC \$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 ~

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 Omelet, Orange Braised Beef, Sticky Rice, Cabbage Slaw, Yum Yum Sauce, Cilantro, Scallion,
Bistro Side Salad

VEGETARIAN GREEK STYLE STRATA \$19 Egg Pie With Caramelized Onions and Peppers, Spinach, Olives, Feta Cheese with Bread, Arugula and Pickled Red Onion Salad

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

STUFFED CARROT CAKE SHORT STACK \$18 House Made Spiced Carrot Infused Buttermilk Pancakes, House Cream Cheese Frosting, Candied Pecans, Vermont Maple Syrup

"Ham n' Eggs" \$30 Dijon and Maple Glazed Ham Steak, Roasted Sweet Potatoes, Spoon Stuffing, 2 Eggs Any Style, Ham Gravy

Breakfast Sammie \$19 Smokey Sriracha Grilled Maple Sausage Links, Barbecue Chips, Barbecue Ranch, Monterey Jack Cheese,
Salt and Pepper Kaiser Roll, Folded Egg, Breakfast Potatoes

HAM AND SWISS MELT \$18 Hickory Smoked Ham, Alpine Swiss, House Honey Mustard, Challah Bread, Bistro Side Salad

Grilled 140z Ribeye Grit Bowl \$55 Creamy Adluh Stone Ground Grits, Pimento Cheese, Funyuns, 2 Sunny Side Up Eggs, Scallions

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

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