

### **SMALL PLATES AND STARTERS**

**CHEESY BROCCOLI SOUP \$8** Chives, Welsh Cheddar

**BLOODY MARY DEVEILED EGGS \$16** Horseradish Infused Devil Mix, Roasted Tomato and Old Bay Aioli, Pickled Okra, Diced Celery, Blue Crab \***GF**

**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**

**CURRIED MUSSELS \$19** Organic P.E.I. Mussels, House Made Coconut Red Curry Broth, Home Made Garlic Toast

**MONTENEGRO INFUSED CHICKEN LIVER PATE \$18** House Made Apple Butter, 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**

**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:**

**Barber's 20 Month Aged Cheddar, UK \$9**

**Thomasville Tomme, Sweet Grass Creamery, 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, Duck Confit, Goat 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** Oven Roasted Turkey Breast, American Cheese, Sunny Side Up Egg, Sesame Bun, Breakfast Potatoes

**OLD SCHOOL FRENCH TOAST \$19** Nana's Secret Franch Toast Batter, Powdered Sugar, Vermont Maple Syrup

**TUNA SALAD SANDWICH \$18** House Made Dill Pickle Tuna Salad, Sourdough Bread, Havarti Cheese, Bibb Lettuce, Zapp's Voodoo Chips

**ELK N' EGGS\*\* \$55** Grilled Elk Medallions, 2 Eggs Any Style, Hand Cut Fries, Grilled Broccolini,, 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 \$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**

### **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**

**Cake Batter Creme Brûlée \$14**