

SMALL PLATES AND STARTERS

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

TINNED SPANISH SARDINES WITH LEMON \$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**

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**

SPRING GREEN SALAD \$18 House Artisan Lettuces, Local Berries, Feta, Candied Walnuts, Champagne Vinaigrette

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

Georgia Blue Salami, GA \$10

Cheshire Pork Calabrese Salami \$10

CHEESES:

Taleggio, Stella Alpina, Italy \$10

Lissome, Boxcarr, NC \$9

Tillamook, Extra Sharp Cheddar, OR \$9

Valdeon Blue, Spain \$9

Red Lion, Combe Castle, Uk \$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, Mortadella, Taleggio Cheese, Parmesan, Mozzarella, Sun Dried Tomatoes, California Olive Oil, Bistro 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 Grilled Bologna, Colby Jack Cheese, Garlic Aioli, Fritos, Potato Bun, Folded Egg, Breakfast Potatoes

PAN SEARED WILD CAUGHT SALMON FILET \$35 Patagonian Salmon, Braised Cabbage and House Smoked Bacon, Fried Egg, Trout Caviar

CAST IRON STEAK AND EGGS \$60** Duck Fat Seared 12oz Ribeye with 3 Eggs ...Thats IT!

CARROT CAKE FRENCH TOAST \$19 Carrot Cake Crumbles, Cinnamon /Vanilla Batter, Challah Bread, Vanilla Whipped Cream, Vermont Maple Syrup

CRAB CROSSIANTWICH \$20 Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter

CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO CHIPS

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

INSIDE-OUT WHISKEY SOUR \$15

Power's Irish Whiskey, Grand Marnier, Sugar,
Citrus Bitters, Limoncello-Honey Foam

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

MINT VANILLA CREME BRÛLÉE \$14

BELGIAN DARK CHOCOLATE MOUSSE CAKE \$14 (LIMITED AVAILABILITY)

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24