

## SMALL PLATES AND STARTERS

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

**CRISPY PETITE POTATO PANCAKES \$15** Chive Sour Cream

**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**

**BIG BOWL OF MINI CRABBY HUSHPUPIES \$18** House Made Yum Yum Sauce, Scallion

**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**

**Mortadella, Italy \$9**

### CHEESES:

**Taleggio, Stella Alpina, Italy \$10**

**Lissome, Boxcarr, NC \$9**

**Beamster, Goat Gouda, Netherlands \$9**

**Valdeon Blue, Spain \$9**

**Red Lion, Combe Castle, Uk \$9** 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, Grilled Chicken, Sun Dried Tomato Jam, Fontina Cheese, 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, Honey Wheat Bread, Folded Egg, Breakfast Potatoes

**MINT CHOCOLATE CHIP FRANCH TOAST \$19** Chocolate Ganache, Vanilla and Mint French Toast Batter, Dark Chocolate Chips, Chocolate Ganache, Vermont Maple Syrup

**LOADED BREAKFAST FLAUTAS \$22** Chicken and Hatch Chili Flautas, Chili Cheese Dust, Lime Creme, Shaved Cabbage, Chihuahua Cheese, Scallion, Cilantro, Hot Sauce, Sunny Side Up Egg

**BELGIAN WAFFLE \$19** Fig and Strawberry Jam, Fresh Berries, Vanilla Whipped Cream, Sprinkles, Vermont Maple Syrup

**THE ITALIAN PANINI HOAGIE \$19** Mortadella, Banana Peppers, Provolone Cheese, Roasted Garlic, Peppercorn Aioli, Amoroso Roll, Bistro Side Salad

**EXTRA CHEESY BBQ CHICKEN MELT \$18** Char Grilled Chicken Thighs, House Barbecue Sauce, Smoked Gouda, Tilamook Sharp Cheddar, Monterey Jack Cheese, Honey Wheat Bread, Garlic Butter, Zapp's Voodoo 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**

### **VANILLA CREME BRÛLÉE \$14**

### **BELGIAN DARK CHOCOLATE MOUSSE CAKE \$14**

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

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

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