

SMALL PLATES AND STARTERS

All Oysters Come With Strawberry Mignonette

SHINY DIME OYSTER**, OYSTER BAY, FL \$3 EA (Petite, Medium Salinity, Mushroom)

MOON ROCKS OYSTER**, COOS BAY, OR \$4 EA (Light Brine, Sweet, Melon)

MUSHROOM AND TRUFFLE SOUP \$8 Sage, Vermouth, Truffle Pieces, Rye Croutons, Fried Onions

POZOLE DEVILED EGGS \$12 Tortilla Strips, Green Onion, Mexican Pozole

BEEF TARTARE A LA BRADLEY VER.1.0 \$15** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips *GF

ITALIAN BURRATA \$16 Artisan Mortadella, Baby Arugula, Corto Olive Oil, Smoked Paprika, Cracked Black Pepper, Balsamic

WHIPPED FETA \$12 Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Candied Walnuts, Everything Cracker*V

PEPPER BACON WRAPPED COUNTRY TERRINE \$13 Dijon Mustard, Cornichons, Home Made Crostini

SMOKED TROUT DIP \$14 Giant Hand Cut Potato Chips *GF

THE TOKEN HOUSE SALAD \$12 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot
Balsamic Vinaigrette **Lil' Token \$7 *GF, VG**

CLASSIC CAESAR \$13 Baby Romaine Lettuce, House Made Caesar Dressing, Home Made Herbed Croutons, Shaved Pecorino, Pickled Onion, Lardons, White Anchovies

CHARCUTERIE (CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

MEATS:

Coppa, Spotted Trotter, GA \$8

Country Ham, Goodnight Brothers, NC \$8

Bourbon and Sour Cherry Salami, Brooklyn Cured, NY \$9

Truffled Dry Salami, Red Bear Provisions, IL \$9

Prosciutto di Parma, Italy \$8

Chianti Salami, Volpi, St Louis, Mo \$8

Lamb Pepperoni, Heywood Provisions, GA \$8

CHEESE:

Merry Goat Round, Firefly Creamery, MD \$9

Chili Chego, Spain \$7

Sharp Cheddar, Tillamook, OR \$9

Walden, Sequatchie Cove, TN \$9

Smoky Blue, Rogue Creamery, OR \$8

Redbud, Boxcarr Creamery, NC \$9

Coppinger, Sequatchie Cove, TN \$8

CHEF'S ULTRA PRIVATE PERSONAL RESERVE CHEESE SELECTIONS

Lissome, Box Carr Creamery, NC \$12

Lamb Chopper, Cypress Grove, CA \$6

*ADD ONS: HOUSE MARINATED OLIVES \$8 /MEMBRILLO \$6 /S.C. HONEYCOMB \$6 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

BASIC AF BREAKFAST \$15 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request

BEEF AND SWISS OMELET \$17 3 Egg Omelet, Slow Braised Beef, Finlandia Swiss Cheese, Caramelized Onions, Beef Gravy, Salad

STEAK N' EGGS \$42 Grilled Filet Mignon Medallions, Grilled Asparagus, Hand Cut WA Fries, Mushroom Demi Glacé, 2 Eggs

DUCK FLORENTINE SANDWICH \$18 House Duck Confit, Garlic Wilted Spinach, Roasted Tomato, Aioli, Havarti Cheese, Breakfast Potatoes, Fried Egg (Choice of Zapp's Voodoo Chip or Bistro Side Salad)

CANTONESE MONKFISH N' GRITS \$29 Stir Fried Monkfish and Broccoli, Cantonese Sauce, Adluh Stone Ground Grits, Poached Egg, Furikake

OLD SCHOOL BENEDICT \$17 Thick Cut Brown Sugar Canadian Bacon, English Muffin, 2 Poached Eggs, Home Made Hollandaise

TUNA SALAD CROISSANT MELT \$16 House Made Old School Tuna Salad, Swiss Cheese, Tomato, Buttered Croissant, Bistro Side Salad

CRAB GRILLED CHEESE \$20 Old Bay Crab Salad, Creamy Havarti Cheese, Sourdough Bread, Garlic Butter

(Choice of Zapp's Voodoo Chip or Bistro Side Salad)

NANA'S FRANCH TOAST \$16 Secret French Toast Batter, Challah, Fresh Berries, Real Vermont Maple Syrup

THICK CUT APPLEWOOD BACON \$6 TOAST AND JELLY \$5

2 EGGS \$4 ADD XTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$9

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Almond Creme Brûlée \$10

Ice Cream- Ask For Today's Favors

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

V-Vegetarian | VG - Vegan | GF - Gluten Free