

**SORT OF SHAREABLE SMALL PLATES TO START WITH....**

**NONESUCH OYSTERS, ME \$3 EA** Fresh Lemon  
**BEACH PLUM OYSTER\*\*, MA \$3.5 EA** Red Wine Mignonette  
**MODEL T'S OYSTER\*\*, MA \$3.5 EA** Yuzu Mignonette

**BUTTERCUP SQUASH SOUP \$8** Brown Butter, Sage Cream \***GF** **Add Garlic Toast \$2**  
**CANTONESE GREEN BEANS \$15** Toasted Sesame, Scallion  
**BRUSSELS SPROUTS \$12** Chili Vermont Maple Drizzle \***GF, V**  
**CHICKEN LIVER PARFAIT \$12** Seasonal Jam, Grilled House Made Bread  
**BACON HORSERADISH DEVEILED EGGS \$11** Horseradish Devil Mix, Bacon, Grated Parmesan, Scallions \***GF**  
**BACON WRAPPED PEANUTS N' COLA TERRINE \$12** Dijon Mustard, Cornichons, Crostini  
**NEW TARTARE ON THE BLOCK \$14** Hand Ground Beef Filet, Home Made XO Sauce Vinaigrette, Green Onion, Toasted Sesame, Egg Yolk, Hand Cut Potato Chip  
**WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Candied Pecans, Everything Seasoned Crackers \***V**  
**SMOKED TROUT DIP \$12** Hand Cut Chips \***GF**  
**AUTUMNAL SALAD \$14** Baby Arugula and Spinach, Tangerines, Arkansas Black Apples, Dried Cranberries, Blue Cheese Crumbles, Sherry Vinaigrette  
**THE TOKEN HOUSE SALAD \$12** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette  
**Lil' Token \$7 \*GF, VG**

**CHARCUTERIE**

**MEATS:**

**Lady Edison, 2 Yr Country Ham, TN \$9**  
**Lomo, GA \$8**  
**House Garlic and Paprika Spalla, Aiken \$9**  
**Black Pepper Coppa, Aiken, SC \$9**  
**Soppressata, GA \$8**  
**Spicy 'Nduja, La Quercia, IL \$8**  
**Habanero Spalla Ham, Aiken, SC**

**CHEESE:**

**Hornbacher Emmenthal, Switzerland \$8**  
**Tillamook Cheddar, OR \$8**  
**XO Beamster Gouda, Netherlands \$9**  
**4 Month Aged Manchego, Spain \$8**  
**Thomasville Tomme, Sweet Grass Creamery, GA \$9**  
**Asher Blue, Sweet Grass Creamery, GA \$8**  
**Cumberland, Sequatchie Cove, TN \$6**

**CHEF'S CHOICE BOARD \$45** 2 Meats, 2 Cheeses Hand Selected By Chef Chad

**Includes Seasonal Jams, Mustards, and Toasted Nuts, House Made Pickles, Crackers and Crostini**

**Premium Add Ons: House Marinated Olives \$8** **Membrillo \$6** **N.C. Honeycomb \$6** ~ **Gluten Free Crackers Available**

**LARGE PLATES**

**BASIC AF BREAKFAST \$13** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request.  
**CHICKEN TIKA OMELET \$14** 3 #gg Omelet, Char Grilled Yogurt Marinated Chicken Thighs, House Made Tika Curry Sauce, Seasoned Rice, Monterey Jack, Cilantro, Green Onion, Bistro Side Salad **GF**  
**OLD SCHOOL BENEDICT \$18** Thick Cut Artisan Canadian Bacon, English Muffin, 2 Poached Eggs, Homemade Hollandaise, Breakfast Potatoes  
**PAN SEARED CHESAPEAKE BAY U10 SCALLOPS \$29** Creamy Red Johnny Grits, Bacon Jam, Fried Egg \***GF**  
**HOT BOLO HAM AND DOUBLE CHEESE \$15** Hickory Smoked Ham, Muenster Cheese, Havarti, Sourdough Bread, Honey Mustard Dipping Sauce, Garlic Butter **-CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS**  
**TURKEY, EGG AND AVOCADO BREAKFAST SAMMICH \$16** Hickory Smoked turkey, Havarti Cheese, Avocado Smash, Frizzled Egg, Potato Roll, Breakfast Potatoes  
**NANA'S FRENCH TOAST \$14** Challah Bread, Nana's Old School French Toast Batter, Home Made Apple Butter, Vermont Maple Syrup \***V**  
**FISH AND CHIPS \$23.5** Beer Battered Atlantic Haddock, Hand Cut Fries, Remoulade Sauce Upon Request  
**ROYALE WITH CHEESE BURGER \$17** American Cheese, Dill Pickles, Shredduce, Magic Sauce, Potato Bun, Hand Cut Fries\*  
\* **CHIPOTLE BLACK BEAN BURGERS AVAILABLE. BACON JAM \$3 \*FRIED EGG \*\$2 PICKLED JALAPEÑOS \$.50**  
**THE BEYOND BURGER \$16** Vegan Patty, Red Onion, Barbecue Sauce, Shredduce, Dill Pickles, Bistro Side Salad \***VG**

**SIDE OF FRIES \$5, BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$7**

**THICK CUT APPLEWOOD BACON \$6, TOAST AND JELLY \$5, 2 EGGS \$4**

**ADD EXTRA HOLLANDAISE \$2, ADD CHEESE TO ANYTHING \$2**