

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

**CANTONESE GREEN BEANS \$15** Toasted Sesame, Scallion

**CRISPY BRUSSELS SPROUTS \$12** Chili Vermont Maple Drizzle \***GF, V**

**CARBONARA DEVILED EGGS \$11** Grandmas Devil Filling, House Bacon, Petite English Peas, Buttery Aioli **GF**

**BACON WRAPPED "MEAT LOVERS" TERRINE \$12** Pork Terrine Inlayed with Ham, Pastrami, Bologna, Dijon Mustard, French Cornichons, Toasted Crostini

**NEW TARTARE ON THE BLOCK \$14** Hand Ground Beef Filet, Home Made XO Sauce Vinaigrette, Green Onion, Pickled Radish, Toasted Sesame, Egg Yolk, Hand Cut Potato Chips

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

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

**SMOKED SALMON BOARD \$16** House Smoked King Ora Salmon, Cucumber, Hard Cooked Egg, Red Onion, Olive Oil, Clabbered Cream

**CLASSIC CAESAR \$16** Local Romaine Lettuce, House Made Lardons, Herbed Croutons, Pickled Red Onions, White Anchovy, Home Made Lemon Caper Dressing

**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**

**CHARCUTERIE**

**MEATS:**

**Coppa, Heywood Provisions, GA \$8**

**Spiced Lomo, Spotted Trotter, GA \$8**

**Prosciutto di Parma, PA \$9**

**Lamb Sujuk, Heywood Provisions, GA \$9**

**Red Wine Fennel Salami, Heywood Provisions, GA \$8**

**Chorizo, Spotted Trotter, GA \$9**

**'Nduja Spicy Salami, Heywood Provisions, GA**

**CHEESE:**

**The Tickler, Cheddar, Leeds, UK \$8**

**Rocket's Robiola, Box Carr Cheese, NC \$8**

**Nanny Gouda, GA \$9**

**Sandy Creek Goat, NC \$9**

**Fior D'Arancio, Veneto, Italy \$8**

**Thomasville Tomme, GA \$8**

**Sweet Grass Heat, GA \$8**

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

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

**Premium Add Ons: Membrillo \$5 Spanish Marcona Almonds \$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.

**FRENCH STYLE OMELET \$14** 3 Egg Omelet, Taleggio Cheese, Potato Chips, French Onion Dip Bistro Side Salad

**OLD SCHOOL BENEDICT \$14** Thick Cut Brown Sugar Canadian Bacon, English Muffin, 2 Poached Eggs, Home made Hollandaise

**CANDYAPPLE FRANCH TOAST \$14** Nana's Franch Toast Batter, House Made Apple Spread, Candied Almonds, Vermont Maple, Butter

**HAM, EGG AND CHEESE SANDWICH \$16** Cheesy Ham and Folded Egg, Swiss and Muenster Cheese, Potato Roll, House Made Hollandaise, Breakfast Potatoes **Add Spicy Fresno Peppers**

**BISCUITS AND GRAVY \$17** Home Made Buttermilk Biscuit, Herby Roasted Turkey Gravy, Two Sunny Side Up Eggs

**CHOWDER POUTINE \$15** Crispy Tater Tots, House Made Bacon and Mussel Chowder, Monterey Jack Cheese, Sunny Side Up Egg

**AUTHENTIC CUBAN SANDWICH (MEDIA NOCHE) \$16** Homemade City Ham, Lechon Pork, Swiss Cheese, Pickles, Mustard, Sweet Bread (**Choice of Zapp's Voodoo Chip or Bistro Side Salad**)

**HAM, LAMB N' BEANS \$17** House Smoked Ham Hocks and Lamb Shank, Creamy Navy Beans, 2 Sunny Eggs, Fresh Herbs, House Made Caramelized Onion and Parmesan Cornbread, Sunny Side Up Egg

**GROUPEL N' GRITS \$27** Yellow Tail Grouper, Creamy Adluh Stone Ground Grits, Red Pepper Jam Sunny Side Up Egg, Scallion

**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 \$1

**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**

**DESSERTS**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$9**

**TIRAMISU, COFFEE LIQUEUR, VANILLA CUSTARD \$10**

**FLOURLESS CHOCOLATE CAKE, VANILLA CREAM \$10**

**LEMON POUND CAKE CREME BRÛLÉE \$8**

**V-VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE**