

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

- BOUTIQUE HOSHI OYSTERS, NORTH BAY, WA \$4 EA** (Briny, Clean, Cucumber, Melon)
MADHOUSE OYSTERS, HONGA BAY, MD \$3 EA (Umami, Medium Salinity, Shiitake Mushroom)
DEVILED EGGS A LA LUNCHABLES PEPPERONI PIZZA \$11 Sweet Marinara, Ritz Cracker "Crust", Pepperoni, Oregano, Jack Cheese
FOIE GRAS TORCHON \$18 Lightly Cured Foie Gras Terrine, Brandy, Falernum, Macerated Blackberries, Toasted Garlic Bread
CLASSIC CHICKEN LIVER MOUSSE \$14 Montenegro Infused Chicken Liver Pate, Port Wine Gelee, Aquavit Pickled Mustard Fruits, Seasonal Jam, Garlic Toast
BEEF TARTAR-SKI \$14 Hand Ground Beef Filet, Pickled Red Beets, Dill Pickles, Stone Ground Mustard and Horseradish Vinaigrette, Pickled Mustard Seeds, Gigantic 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
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

MEATS:

- Pepperoni, Heywood Provisions, Ga \$8**
Spiced Lomo, Spotted Trotter, GA \$8
Prosciutto di Parma, PA \$9
Duck Prosciutto, Spotted Trotter, Ga \$9
Juniper Ham, Heywood Provisions, GA \$7
Ghorizo, 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
Snow Camp, Goat Lady, NC \$9
Fior D'Arancio, Veneto, Italy \$8
Lovely, Sweet Grass Dairy, GA \$8
Sweet Grass Heat, GA \$8

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

CHEF'S ULTRA PRIVATE PERSONAL RESERVE CHEESE SELECTIONS

Epoisses, Fromagerie Germain, France \$15

Haxaire Munster, Le Prefere d' Alsace, France \$11

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

LARGE PLATES

- BASIC AF BREAKFAST \$13** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request.
FRENCH STYLE OMELET \$18 3 Egg Omelet, Roasted Turkey, Asparagus, Havarti Cheese, Bistro Side Salad
BLOGNA BURGER \$15 Char Grilled All Beef Bologna, American Cheese, Aioli, Sunny Side Up Egg, Potato Roll., Lazy Hash Browns with Onions and Peppers
OLD SCHOOL BENEDICT \$17 Thick Cut Brown Sugar Canadian Bacon, English Muffin, 2 Poached Eggs, Home Made Hollandaise
BERRY FRANCH TOAST \$16 Boozy Toast Batter, Fresh Berries, Powdered Sugar, Vermont Maple Butter
GRILLED THICK CUT BONELESS PORK CHOP \$24 Creamy Adluh Stone Ground Grits, Sunny Side UP Egg, Red Pepper Jam
BLOOD SAUSAGE AND PIEROGI \$16 Traditional Portuguese Morcilla, Crispy Potato Pierogi, Sauerkraut, Two Eggs, Lusty Monk Mustard
BAKED EGGS WITH DELICIOUS STINKY CHEESE \$16 Two Eggs Baked In Taleggio and Epoisses Cream Sauce, Baby Spinach, Asparagus, Chili Crisp, Toasted Home Made Bread, Crispy Shallots (Please Allow 20mins)
SOMETHING LIKE AN ITALIAN PANINI \$16 Sorghum and Black Pepper Salami, Oven Roasted Turkey, Bologna, Provolone Cheese, Shaved Red Onion, Pickled Red Pepper Aioli, Sourdough Bread, Garlic Butter (**Choice of Zapp's Voodoo Chip or Bistro Side Salad**)
CHEESY HOME MADE RICOTTA GNOCCHI \$25 P.E.I. Mussels, Tiger Shrimp, House Marinara, Olive Oil, Parsley, Cheddar Curds, Parmesan

**LAZY HASH BROWNS WITH ONIONS AND PEPPERS\$7 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**
FLOURLESS CHOCOLATE CAKE, VANILLA CREAM \$10
MADAGASCAR VANILLA CREME BRÛLÉE \$8