

## OYSTERS ON THE HALF SHELL

**BLACK MAGIC, P.E.I. CA \$3**

**CHEEBOOKTOOK P.E.I. CA \$3**

(ACCOMPANIED BY RED WINE MIGNONETTE, HOT SAUCE, HORSERADISH AND CRACKERS UPON REQUEST)

## SMALL PLATES AND STARTERS

**MUSSELS A LA MEUNIÈRE \$19** P.E.I. Mussels, White Wine Garlic Butter Sauce, Parsley, Lemon, Grilled House Made Bread

**CHARRED B.B.Q. CARROTS \$10** House Made Smoked Barbecue Sauce, Scallions, Toasted Sesame \***GF, V**

**GRILLED SPANISH OCTOPUS \$20** Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil, Parsley

**SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips \***GF**

**THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot,

Herby Shallot-Balsamic Vinaigrette..... LIL' TOKEN \$10 \***GF**

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

### **Meats:**

**Prosciutto di Parma, Italy \$10**

**Gaunciale, Muesli 79, Italy \$10**

**Duck Prosciutto, San Giuseppe, NC \$9**

**Lamb and Rosemary Salami, Fossil Farms, NJ \$9**

### **Cheese:**

**Welsh Cheddar, Collier's, Wales \$9**

**Valdeon Blue, Spain \$9**

**Hornbacher, Alpine Swiss \$9**

**Green Hill, Sweet Grass, GA \$9**

\*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AV

## BRUNCH STUFF

EST. 2017

**BASIC AF BREAKFAST\*\* \$16** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request \***GF**

**FRENCH STYLE OMELET \$28** 3 Egg, Snow Crab, Heirloom Tomatoes, Monterey Jack & Cheddar, Bistro Side Salad

**OLD SCHOOL BENEDICT \$19** Thick Cut Nueske's Canadian Bacon, Toasted English Muffin, 2 Poached Eggs, Our Home Made Hollandaise Sauce, Breakfast Potatoes

**STEAK AND EGG\*\* \$45** Grilled 14oz Ribeye, Roasted Fingerling Potatoes, Grilled Asparagus, 2 Eggs Any Style, Hollandaise \***GF**

**HAM, MUENSTER, AND EGG BREAKFAST SAMMIE \$19** Hickory Smoked Ham, Muenster Cheese, Garlic Aioli, Sunny Side Up Egg, Potato Bun, Breakfast Potatoes

**CRUNCH BERRY FRANCH TOAST \$18** Secret Franch Toast Batter, Challah Bread, Fresh Raspberries, Strawberries, Blueberries, Crunch Berries, Vanilla Whipped Cream, Powdered Sugar, Vermont Maple Syrup

**GRILLED CHEESE AND TOMATO SOUP \$20** Extra Cheesy Grilled Cheese With Sharp Provolone, Havarti, Swiss and American Cheese, Challah Bread, Garlic Butter \***V**

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

**ADD 2 EGGS \$4 ADD EXTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2**

**BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$6**

\*\*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 \$13.5**

Chili Maple Drizzle **V**

### **ROASTED BEET SALAD \$19**

Candied Almonds, Goat Cheese, Spring mix, Citrus, Brown Butter Maple Vinaigrette **GF**

### **ROYALE WITH CHEESE BURGER \$18**

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

(Ask your server about our **ADD ON'S**)

### **THE BEYOND BURGER \$17.75**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$25.50**

Beer Battered Atlantic Haddock, Hand Cut French Fries

## **FEATURED COCKTAIL**

### **BOOZY HOT CHOCOLATE \$18**

Belgian Dark Chocolate, Jameson Black Barrel,  
Coffee Liqueur, Cream, Toasted Marshmallow, Pirouette

## **DESSERTS**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

**HOME MADE TIRAMISU \$11**

**MR. BLACK'S MEXICAN HOT CHOCOLATE CREME BRÛLÉE \$11**

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

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

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

**ASK ABOUT OUR HOLIDAY GIFT BASKETS!!**