

BOUTIQUE OYSTERS ON THE HALF SHELL**

GAIA BODUESE, P.E.I. \$3

BOSS GIBSON, P.E.I. \$3

(ALL OYSTERS SERVED WITH RED WINE MIGNONETTE, CRACKERS AND HOT SAUCE UPON REQUEST)

SMALL PLATES AND STARTERS

LIL' FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli ***GF**

BEEF TARTARE VER.1.0 \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing,
Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**

PEPPER BACON WRAPPED COUNTRY TERRINE \$16 Dijon Mustard, Cornichons, Home Made Crostini

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

THE TOKEN HOUSE SALAD \$15 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot
Balsamic Vinaigrette **LIL' TOKEN \$9 *GF, VG**

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Speck, Songno Toscono, Italy \$9

Coppa, Molinari, Italy \$9

Lamb Milano, NC \$9

Finocchiona, Salumi Chicago, IL \$9

Sweet Sopressata, NC \$9

Gheshire, Calabrese Salami, NC \$9

CHEESE:

Lindale, Goat Gouda, Goat Lady Dairy, NC \$9

Cypress, Thomasville, GA \$9

Belletoile Triple Creme Brie, France \$9

Collier's Extra Sharp Welsh Cheddar, Wales, \$9

Hornbacher, Fritzhaus, Switzerland \$9

Clemson Blue, SC \$9

Snow Camp, Goat Lady Dairy, NC \$9

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

BRUNCH STUFF

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

FRENCH STYLE 3 EGG OMELET \$18 Grilled German Sausage, Swiss Cheese, Caramelized Onions, Bistro Side Salad

ROASTED TURKEY AND FONTINA BREAKFAST SANDWICH \$17 House Made Basil Pesto, Sunny Side Up Egg,
Everything Bagel From Brooklyn, Breakfast Potatoes

OLD SCHOOL BENEDICT \$19 Thick Cut Nueske's Canadian Bacon, English Muffin, 2 Poached Eggs, Our Home Made Hollandaise,
Breakfast Potatoes **MAKE IT A GRILLED LOBSTER BENEDICT \$15**

SCALLOPS AND SPAGHETTI \$28 U10 Scallops, Lots of Parsley, Lemon White Wine Garlic Butter, Crushed Red Pepper,
Parmesan Cheese

CHICKEN FRIED STEAK AND EGGS \$27 2 Egg Over Medium, 2 Middle School Style Extra Crispy Hash Browns,
Black Pepper Breakfast Sausage Gravy **MAKE IT NASHVILLE HOT STYLE!!!**

NANA'S FRANCH TOAST \$16 Secret French Toast Batter, Thick Cut Challah, Vermont Maple Syrup, Powdered Sugar

BLUE CRAB GRILLED CHEESE \$20 Old Bay Crab Salad, Creamy Havarti Cheese, Red Peppers, Red Onion, Sourdough Bread,
Garlic Butter (Choice of Zapp's Voodoo Chip or Bistro Side Salad)

MINI CHOCOLATE CHIP BELGIAN WAFFLES \$18 Vanilla Ice Cream, Fresh Berries, Whipped Cream

THICK CUT APPLEWOOD BACON \$6 TOAST AND JELLY \$5
2 EGGS \$4 ADD XTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2

**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

ROASTED BEET SALAD \$19

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

ROYALE WITH CHEESE BURGER \$18

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

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 COCKTAILS

KENTUCKY MAID \$15

Rabbit Hole Cavehill, Drambuie, Lemon

Agave, Cucumber, Mint

FROZEN ITALIAN LEMONADE \$13.50

Vodka, Lemoncello, Lemon, Basil-Syrup

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Vanilla Bean Creme Brûlée \$10

ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM

TUESDAY- FRIDAY!!!