

## **BOUTIQUE OYSTERS ON THE HALF SHELL\*\***

**BEAVER TAILS, NARRAGANSETT BAY, RHODE ISLAND \$3 EA**

**BOOMAMOTO PETITE, BARNSTABLE HARBOR, MA \$3 EA**

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

### **SMALL PLATES AND STARTERS**

#### **BUTTERNUT SQUASH SOUP \$8**

**LIL' FRENCH DEVILS\*\* \$13** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli \***GF**

**TRADITIONAL PORK RILLETES \$15** Dijon Mustard, Cornichons, Home Made Garlic Toast, Truffle Salt, Fresh Fennel Flowers

**BEEF TARTARE VER.1.0\*\* \$17** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing,

Farm Yolk, Gigantic Hand Cut Potato Chips \***GF**

**CHILLED SALMON CONSERVA "SALAD" \$12** Duck Fat Poached Salmon With Chives, Dill, Capers, Creme Fraiche, Sliced Cucumber, Home Made Garlic Toast

**DRY AGED KAMPACHI CRUDO \*\* \$16** Thinly Sliced Speck, Laudemio Olive Oil, Trout Roe, Snipped Chives, Truffle Honey \***GF**

**PEPPER BACON WRAPPED COUNTRY TERRINE \$13** Dijon Mustard, Cornichons, Home Made Crostini

**SMOKED TROUT DIP \$14** 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**

**TRADITIONAL CAESAR SALAD \$16** Romaine Hearts, Watercress, Shaved Comté Cheese, Capers, Pickled Eggs, Cornichons, Grilled Papadum "Croutons", WA Caesar Dressing

### **CHARCUTERIE**

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

#### **MEATS:**

**Prosciutto di Parma, Italy \$8**

**Red, White and Blue Salami, Spotted Trotter, GA \$8**

**Iberico Lomo, Spain \$12**

**Leberkäse, Germany \$9**

**Lamb Sujuk, Spotted Trotter, GA \$8**

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

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

#### **CHEESE:**

**Ash Lined Sandy Creek, Goat Lady, NC \$9**

**Tilamook Cheddar, Oregon \$8**

**Brie, Murray's, New York \$9**

**Edam, Netherlands \$8**

**Coppinger, Sequatchie Cove Creamery, TN \$8**

**Valdeon, (Blue), Leon, Spain \$8**

**Robusto Gouda, Holland \$8**

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

### **LARGE PLATES**

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

**FRENCH STYLE 3 EGG OMELET \$15** Chashu Style Pork Shoulder, Five Spice Roasted Oyster Mushrooms, Kewpie Mayo, Shaved Snowy Cabbage, Jack Cheese, Unagi, Bonito, Petite Side Salad \***GF, V**

**BOLOGNA, EGG AND CHEESE SANDWICH \$13** German Bologna, Folded Egg, Edam Cheese, Spicy Brown Mustard, House Kraut, Potato Bun, Breakfast Potatoes

**STEAK AND EGGS GRILLED 6OZ RIBEYE \$30** Two Eggs Any Style, Hand Cut Fries, Grilled Asparagus, Hollandaise \***GF**

**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)

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

**NANA'S FRANCH TOAST \$16** Secret Franch Toast Batter, Vermont Maple Syrup, 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**

### **DESSERTS**

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Orange Creamsicle Creme Brûlée \$10

Pineapple Upside Down Cake \$8

\*\*MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

V-Vegetarian | VG - Vegan | GF - Gluten Free