

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

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

**ACADIAN PEARLS, NEW BRUNSWICK, CA, \$3 EA**

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

**SMALL PLATES AND STARTERS**

**HOUSE MADE CINNAMON ROLLS \$8 EA** Cream Cheese Frosting

**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**

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

**THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... LIL' TOKEN \$11 \***GF, VG**

**PIZZA CAESAR!!! \$19** Romaine Hearts, Pepperoni, Garlicky Ritz Cracker Croutons, Parmesan Cheese, Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing \***ADD WHITE ANCHOVY \$4**

**WHISKEY ALLEY WEDGE SALAD \$18** Iceberg Lettuce, Gorgonzola Cheese, Shaved Red Onion, Roasted Tomato, Shaved Hard Cooked Egg, Buttermilk Ranch, Everything Bagel Seasoning, Herbs

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

**MEATS:**

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

**Mortadella, Leoncini, Italy \$9**

**Lamb Milano, NC \$9**

**Finocchiona, Italy \$9**

**CHEESE:**

**Farmstead, Rinske's Cheese, Alabama \$9**

**Extra Sharp Welsh Cheddar, Wales, \$9**

**Hornbacher, Alpine Swiss \$9**

**Snow Camp, Goat Lady Dairy, NC \$8**

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

**EST. TINNED FISH 2017**

Hot Sauce, Mustard, Pickles, Ritz Crackers

**Wild Caught Mackerel in Olive Oil \$12**

**Calamari With White Beans and Paprika \$12**

**Wild Caught Sardines With Lemon Essence \$12**

**BRUNCH STUFF**

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

**FRENCH STYLE OMELET \$17** 3 Egg Omelet, House Cured Gravlax,, Swiss, Chives. Hollandaise, Bistro Side Salad \***GF**

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

**NASHVILLE HOT CHICKEN FRIED STEAK SANDWICH \$18** House Nashville Hot Sauce, Dill Pickles, Vinegar Cabbage Slaw, American Cheese, Potato Bun, Breakfast Potatoes

**POPCORN CHICKEN & FRANCH TOAST \$18** Secret Franch Toast Batter, Crispy Popcorn Chicken, Savory Orange Marmalade, Vermont Maple Syrup

**PEPPERONI MELT \$17** Mozzarella, Provolone, Sharp American, Pepperoni, Garlic Butter, Sourdough Bread, Marinara Dipping Sauce, Bistro side Salad

**BROWN BUTTER U10 SCALLOPS \$34** Hand Made Ricotta Gnocchi, Ham and Creamed Corn Chowder, Chives, Sunny Side Up Egg

**WELSH BREAKFAST POTCH \$17** Rutabaga and Potato Pancake, Topped With Bacon Jam, Crispy Black Pepper Bacon, Cheddar Cheese, 2 Crispy Fried Eggs

**BLUE CRAB AND HAVARTI CROISSANWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter (Choice of Zapp's Voodoo Chips or Bistro Side Salad)

**STEAK AND EGGS \$40** Filet Mignon Medallions, Two Crispy Middle School Style Hash Browns, Grilled Asparagus, Hollandaise

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

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

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

**MIDDLE SCHOOL STYLE HASH BROWNS \$6**

## **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 Pickles, 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

## **FROZEN COCKTAIL \$13.50**

### **CLASSIC WHISKEY SOUR**

Bourbon, Orange Liqueur, Lemon, Sugar

### **PINEAPPLE "MOJITO"**

White Rum, Pineapple, Lime, Mint Syrup

## **DESSERTS**

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Tiramisu, Coffee Liqueur, Vanilla Custard \$11

Banana Cake, Caramel Cream Cheese Frosting \$11

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

**TUESDAY- FRIDAY!!!**