

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

**ST. SIMON, NEW BRUNSWICK, CA \$3 EA**

**BLACKBERRY, CHESAPEAKE BAY, VA \$3 EA**

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

### **SMALL PLATES AND STARTERS**

**PORK AND CABBAGE SOUP \$8** Carrots, Celery, Bacon, Parsley \***GF**

**SCALLOP CRUDO\*\* \$16** Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar \***GF**

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

**BEEF TARTARE VER.1.0\*\* \$17** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing,  
Farm Yolk, Gigantic Hand Cut Potato Chips \***GF**

**CHICKEN LIVER PATE \$15** Brandy and Montenegro Infused Chicken Liver Mousse, Seasonal Jam, Home Made Garlic Toast

**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**

**CAESAR SALAD \$18** Romaine Hearts, Shaved Parmesan Cheese, Capers, Pickled Eggs, Dill Pickles, Paprika Croutons,  
WA Caesar Dressing

### **CHARCUTERIE**

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

#### **MEATS:**

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

**Speck, Songno Toscono, Italy \$8**

**Iberico Lomo, Spain \$12**

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

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

**Bresola, Spotted Trotter, GA \$8**

**Lamb Milano, NC \$9.**

#### **CHEESE:**

**Walden, Sequatchie Cove Creamery, TN \$9**

**Excalibur, Double Gloucester, England \$8**

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

**Rockets Robiola, BOXCARR, NC \$8**

**Beamster, XO Gouda, Holland \$8**

**Shropshire, English Bleu, England \$8**

**Snow Camp, Goat Lady Dairy, NC \$9**

\*ADD ONS: MEMBRILLO \$6 /S.C. HONEYCOMB \$6 MARINATED OLIVES \$8~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 \$20** Roasted Turkey, Swiss Cheese, Sauerkraut, Bistro Side Salad \***GF**

**MORTADELLA AND EGG SAMMICH \$15** Havarti, Provolone, Sunny Side Up Egg, Garlic Aioli, Real Butter Croissant, Breakfast Potatoes

**STEAK AND EGGS \$45** Filet Mignon Medallion, 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, Our Home Made Hollandaise,  
Breakfast Potatoes .....add **SIBERIAN STURGEON CAVIAR \$10**

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

Maple Rum Creme Brûlée \$10

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

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