

## SMALL PLATES AND STARTERS

- BREAKFAST CHILI \$14** House Made Beef Chili, Breakfast Potatoes, Sour Cream, Onion, Sunny Side Up Egg \***GF**
- 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 Yield, Gigantic Hand Cut Potato Chips \***GF**
- SCALLOP CRUDO \$17** Arbequina Olive Oil, Truffle Salt, Chives, Trout Caviar \***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 \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot Balsamic Vinaigrette ..... **LIL' TOKEN \$11 \*GF, VG**

## 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, Salumi Chicago, IL \$9**
- Australian Wagyu Bresola \$11 Per oz**

### CHEESE:

- Cypress, Thomasville, GA \$9**
- Extra Sharp Welsh Cheddar, Wales, \$9**
- Campo, Boxcarr, NC \$9**
- Clemson Bleu, SC \$10**
- Coppinger, Sequatchie Cove Creamery, NC \$9**

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

## TINNED FISH

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 3 EGG OMELET \$17** Adobo Cube Steak, Hickory Smoked Ham, Swiss Cheese, Potato Sticks, Secret Sauce, Bistro Side Salad
- LEMON BLUEBERRY POUND CAKE \$12** Whipped Cream
- SMOKED BOLOGNA, EGG AND CHEESE SANDWICH \$16** House Hickory Smoked Bologna, Barbecue Glaze, American Cheese, Onion Kaiser Roll, Sunny Side Up Egg, Breakfast Potatoes
- OLD SCHOOL BENEDICT \$19** Thick Cut Nueske's Canadian Bacon, English Muffin, 2 Poached Eggs, Our Home Made Hollandaise, Breakfast Potatoes
- 60 DAY DRY AGED COW GIRL STEAK AND EGGS \$43** Grilled 12 oz Ribeye, Charred Asparagus, Middle School Style Crispy Hash Browns, 2 Eggs Any Style, Hollandaise **ADD MINI CRAB CAKES \$15**
- CHICKEN FRIED STEAK \$22** Whipped Yukon Gold Potatoes, Sweet and Sour Bacon Braised Cabbage, Sausage Gravy, Sunny Side Up Egg
- ADOBO MARINATED PORK CHOPS \$24** Creamy Adluh Stone Ground Grits, Bacon Braised Black Beans, Avocado, 2 Eggs Any Style, Cilantro, Scallion
- FRANCH TOAST \$16** Secret French Toast Batter, Thick Cut Challah, Spring Berries, Whipped Cream
- BLUE CRAB AND HAVARTI CROISSANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter, Choice of Zapp's Voodoo Chips or Bistro Side Salad

**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**

Larceny Small Batch, Drambuie, Lemon  
Agave, Cucumber, Mint

**FROZEN SANGRIA ROSA \$13.50**

Gin, Rosé, Prosecco, Riesling, Chambord,  
Cranberry, Cinnamon

**DESSERTS**

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Tiramisu, Coffee Liqueur, Vanilla Custard \$11

Caramel Corn Creme Brûlée \$11

**THANK YOU FOR CHOOSING US TO CELEBRATE YOUR  
MOTHER'S DAY WITH YOU!**