

BOUTIQUE OYSTERS ON THE HALF SHELL**

MERASHEENS, NEWFOUNDLAND, CANADA \$3 EA

BIJOU, NEW BRUNSWICK, CANADA \$3 EA

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

SMALL PLATES AND STARTERS

HOUSE BAKED CROISSANT \$6 Fig Jam, French Brie, Cultured Butter

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

TEMPURA LOCAL ZUCCHINI BLOSSOMS 3 FOR \$18 House Made Pesto, Dry Cured Sicilian Olives, Marinated Chick Peas, Baby Arugula

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

CHICKEN LIVER PATE \$16 Fig Jam, Strawberry Apple Preserves, House Made Sourdough Bread

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

Wild Boar Salami \$10

Calabrese Salami, Cheshire Pork, NC \$9

CHEESE:

Cypress, Thomasville, GA \$9

Extra Sharp Welsh Cheddar, Wales, \$9

Hornbacher, Alpine Swiss \$9

Clemson Bleu, SC \$10

Green Hill, Sweet Grass Creamery, GA \$8

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

EST. 2017

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

BIG MAC STYLE 3 EGG OMELET \$17 Seasoned Ground Beef, American Cheese, Diced Onion, Dill Pickles, Secret Sauce, Sesame Seeds,
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

HANGOVER BOWL \$22 Buttermilk Pancake, 2 Extra Cheesy Scrambled Eggs, Chicken Fried Steak, Pepper Bacon,
2 Middle School Style Crispy Hashbrowns, Nashville Hot Sausage Gravy

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

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)

ITALIAN CHICKEN BREAKFAST SANDWICH \$17 Grilled Marinated Chicken, Mozzarella Cheese, Pepperoni, Banana Peppers, Marinara,
Sunny Side Up Egg, Toasted Onion Kaiser Roll, Breakfast Potatoes

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

2 EGGS \$4 ADD XTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2

BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$6

MIDDLES 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

FEATURED COCKTAILS

FRIENDLY FACE \$14.5

Beefeater Gin, Aperol,

Pineapple, Elderflower

BANANA-NUT OLD FASHIONED \$15

Larceny Bourbon, Overholt Rye, Crème de Banane

Banana Syrup, Walnut Bitters, Chef's Bitters

FROZEN COCKTAIL

CLASSIC WHISKEY SOUR \$13.50

Bourbon, Orange Liqueur, Lemon, Sugar

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Tiramisu, Coffee Liqueur, Vanilla Custard \$11

Vanilla Creme Brûlée \$11

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

TUESDAY- FRIDAY!!!