

SMALL PLATES AND STARTERS

- 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** Giant Hand Cut Potato Chips *GF
- OLD SCHOOL BIBB SALAD \$16** Boston Bibb Lettuce, Heirloom Cherry Tomatoes, House Made Garlic Croutons, Gorgonzola Cheese, Buttermilk Ranch Dressing, Fresh Herbs **Can be *GF**
- THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 *GF**
- THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette

CHARCUTERIE

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

Meats:

- Prosciutto di Parma, Italy \$10**
- Gaunciale, Muesli 79, Italy \$10**
- Duck Prosciutto, San Guiseppe, NC \$16**
- Elk and Waygu Gacciotorini, Fossil Farms, NJ \$14**
- Hot Sopressata, NC \$9**

Cheese:

- Welsh Cheddar, Collier's, Wales \$9**
- Snow Camp, Goat Lady Dairy, NC \$9**
- Hornbacher, Alpine Swiss \$9**
- Valdeon Blue, Spain \$9**
- Green Hill, Sweet Grass, GA \$9**

HONEYCOMB \$6 MARINATED OLIVES \$8 MEMBRILLO \$6 GLUTEN FREE CRACKERS AVAILABLE

BRUNCH STUFF

- BASIC AF BREAKFAST \$16** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request *GF
- FRENCH STYLE OMELET \$19** 3 Egg Omelet, Umami Braised Beef, Cheez Whiz, Everything Bagel Spice, Bistro Side Salad
- OLD SCHOOL BENEDICT \$19** Thick Cut Nueske's Canadian Bacon, Toasted English Muffin, 2 Poached Eggs, Our Home Made Hollandaise Sauce, Breakfast Potatoes
- MEAT LOVER'S OKTOBERFEST BREAKFAST SANDWICH \$ 20** Artisan Pastrami, Cotto Salami, Hickory Smoked Ham, Home Made 1,000 Island Dressing, Swiss Cheese, Toasted Pumpnickel Bagel, Hand Cut Fries
- CHEESY HAM AND SWISS MELT \$17** Hickory Smoked Ham, Alpine Swiss Cheese, Home Made Hone Mustard, Sourdough Bread, Garlic Butter (Choice of Zapp's Voodoo Chips or Bistro Side Salad)
- PUMPKIN LATTE SPICED FRANCH TOAST \$16** Secret French Toast Batter, Challah, Vermont Maple Syrup, Powdered Sugar, House made Whipped Cream
- BLUE CRAB AND HAVARTI CROISSANT'WICH \$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
ADD 2 EGGS \$4 ADD EXTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2
BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$6

****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 Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

(Ask your server about our **ADD ON'S**)

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

FALL MARGARITA

Apple Cider, Pear Nectar, Cinnamon Schnapps,

Lime Juice, Lunazul Tequila

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

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

TUESDAY- FRIDAY!!!