

## **SMALL PLATES AND STARTERS**

**SMOKED TROUT DIP \$17** Giant Hand Cut Potato Chips \***GF**

**HOUSE MADE JALAPEÑO PIMENTO CHEESE \$17** Toasted Naan Bread, House Pickles, Hot Sauce \***V**

**BEEF TARTARE VER 1.0\*\* \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Giant Hand Cut Potato Chip \***GF**

**AHI TUNA TARTARE \$19** Avocado, Cantaloupe, Melon, Citrus, Jalapeno, Lime Basil Vinaigrette, Yum Yum Sauce, Crispy Chow Mein Noodles

**HERB WHIPPED FETA \$18** House Made Hot Honey, Toasted Peanut, Artisan Crackers \***V**

**BACON WRAPPED HOUSE MADE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini

**LOCAL STRAWBERRY AND PEA SALAD \$18** English Peas, Snap Peas, Feta Cheese, Baby Arugula, Basil Lime Vinaigrette, Pea Shots, Avocado Mint Yogurt \***GF, V**

**THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 \*GF, VG**

## **CHARCUTERIE**

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

### **MEATS:**

**PROSCIUTTO DI PARMA, ITALY \$10**

**ELK & WAGYU BEEF SALAMI, FOSSIL FARMS, NJ \$10**

**SALAMI VESUVIO, SAN GUISEPPE, NC \$9**

**COPPA, ITALY, \$10**

**BRESOLA, SAN GUISEPPE, NC \$9**

### **CHEESES:**

**SUPREME BRIE, LENA, IL \$9**

**WELSH CHEDDAR, WALES \$9**

**MAHOM, MITICA, SPAIN \$9**

**VALDEON BLUE, SPAIN \$9**

**LINDALE COW'S MILK GOUDA, GOAT LADY DAIRY, NC \$9**

**\*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~**

**GLUTEN FREE CRACKERS AVAILABLE**

## **BRUNCH STUFF**

**BASIC AF BREAKFAST\*\* \$17** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request \***GF**

**FRENCH STYLE OMELET \$18** 3 Egg Omelet, Roasted Turkey, Colby Jack Cheese, Bacon Jam, Bistro Side Salad

**WARM CREME BRÛLÉE DONUT \$10** Caramelized Sugar, Sweet Cream Custard Filling \***V**

**FRANCH TOAST \$18** Secret Franch Toast Batter, Challah Bread, Blueberry Compote, Fresh Blueberries, Whipped Cream, Vermont Maple Syrup

**OLD SCHOOL BENEDICT\*\* \$20** Thick Cut Nueske's Canadian Bacon, Toasted English Muffin, 2 Poached Eggs, Our Home Made Hollandaise Sauce, Breakfast Potatoes \* **ADD SIBERIAN CAVIAR \$15**

**BENTON'S COUNTRY HAM BISCUIT \$19** House Made Buttermilk Biscuit, Benton's Smokey Mountain Country Ham, Sunny Side Up Egg, Hot Honey Butter, Brunch Potatoes

**\*MAKE IT CHEF STYLE: BISCUIT, COUNTRY HAM, BLUEBERRY COMPOTE, HERBED GOAT CHEESE, POWDERED SUGAR \$23**

**BREAKFAST CHILI CHEESE POUTINE \$19** House Made Maple Sausage and Pinto Bean Chili, Cheddar Cheese Curds, Diced Onion, Monterey Jack Cheese, Sunny Side Up Egg **ADD AVOCADO \$3**

**STEAK N' EGGS \$60** Grilled 14oz Ribeye, Charred Asparagus, 2 Eggs Any Style, Hand Cut Fries, Home Made Hollandaise

### **ADD ONS**

**THICK CUT APPLEWOOD BACON \$8**

**TOAST AND JELLY \$4**

**ADD 2 EGGS \$5**

**EXTRA HOLLANDAISE \$2**

**ADD CHEESE TO ANYTHING \$2**

**BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$8**

**\*\* 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 \$14**

Chili Maple Drizzle **V**

### **ROASTED BEET SALAD \$20**

Candied Almonds, Goat Cheese, House Blended Spring Mix, Citrus, Brown Butter Maple Vinaigrette **GF**

### **ROYALE WITH CHEESE BURGER \$19**

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

**ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1**

### **THE BEYOND BURGER \$18**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$27**

Beer Battered Atlantic Haddock, Hand Cut French Fries

## **FEATURED COCKTAILS**

### **3 BERRY SANGRIA \$13.50**

Spanish Red Blend, Cranberry, Strawberry

Blackberry Liqueur, Brandy, Grenadine

## **Desserts**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14**

**HOME MADE TIRAMISU \$14**

**BIRTHDAY CAKE CREME BRÛLÉE \$14**

### **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**