

OYSTERS ON THE HALF SHELL

BOSS GIBSON, P.E.I., CA \$3 EA

(ACCOMPANIED BY RED WINE MIGNONETTE, HOT SAUCE, HORSERADISH AND CRACKERS UPON REQUEST)

SMALL PLATES AND STARTERS

ROASTED BUTTERNUT SQUASH SOUP \$8 Fried Sage ***GF**

SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**

MINI POTATO LATKES \$15 Sour Cream, Home Made Apple Butter

FOIE GRAS TORCHON \$19 Home Made Cranberry Jam, Crostinis (**can be *GF**)

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**

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

Gaunciale, Muesli 79, Italy \$10

Hot Sopresatta San Guiseppe, NC \$9

Lamb and Rosemary Salami, Fossil Farms, NJ \$ 9

Cheese:

Welsh Cheddar, Collier's, Wales \$9

Valdeon Blue, Spain \$9

Hornbacher, Alpine Swiss \$9

Rockets Robiola, BOXCARR, NC \$9

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

BRUNCH STUFF

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

FRENCH STYLE OMELET \$21 3 Egg, Hickory Smoked Ham, Muenster Cheese, Bistro Side Salad

OLD SCHOOL BENEDICT \$19 Thick Cut Nueske's Canadian Bacon, Toasted English Muffin, 2 Poached Eggs, Our Home Made Hollandaise Sauce,

SAUSAGE, EGG N' CHEESE BREAKFAST SAMMIE \$19 Sage and Pork Sausage, American Cheese, Folded Egg, Crispy Hash Brown, Potato Bun, Breakfast Potatoes

CRAB AND HAVARTI CROSSIANWICH \$20 Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun
CHOICE OF BISTRO SIDE OR ZAPP'S VOODOO CHIPS

EGG NOG FRANCH TOAST \$17 Bourbon and Rum infused French Batter, Cinnamon, Nutmeg, Challah, Whipped Cream

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 \$13.5

Chili Maple Drizzle **V**

ROASTED BEET SALAD \$19

Candied Almonds, Goat Cheese, Spring mIx, Citrus, Brown Butter Maple Vinaigrette **GF**

ROYALE WITH CHEESE BURGER \$18

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 \$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

BOOZY HOT CHOCOLATE \$18

Belgian Dark Chocolate, Jameson Black Barrel,
Coffee Liqueur, Cream, Toasted Marshmallow, Pirouette

CIDER SANGRIA \$13.50

Spanish White Blend, Apple Cider, Orange,
Brandy, Cointreau, Cinnamon

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11

HOME MADE TIRAMISU \$11

**SWEATER WEATHER CREME BRÛLÉE,
MAPLE, RUM, BOURBON WITH CINNAMON AND NUTMEG \$11**

BREWS FOR THE CREW!!!

**BUY THE KITCHEN A ROUND OF BEERS \$10
BUY THE KITCHEN A ROUND OF BOURBONS \$24**

ASK ABOUT OUR HOLIDAY GIFT BASKETS!!