

BOUTIQUE OYSTERS ON THE HALF SHELL**

HONEY MOON, NEW BRUNSWICK \$3.75 EA

BIJOU, NEW BRUNSWICK \$3.5 EA

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

SMALL PLATES AND STARTERS

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**

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

Cheshire, Calabrese Salami, NC \$9

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 Lemon Pepper Grilled Chicken, Monterey Jack Cheese, Bistro Side Salad

HAM, EGG AND CHEESE SANDWICH \$16 Hickory Smoked Ham, Swiss Cheese, Sunny Side Up Egg, Potato Roll, Breakfast Potatoes

EXTRA CREAMY OATMEAL \$15 Lots of Fresh Berries, Diced Apples, Maple Syrup, Cinnamon Sugar ***V**

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

DOUBLE DECKER LOADED POTATO AND CHILI FRITTATA \$17 2 Slices of Potato, Cheese and Bean Frittata, House Made Chili,
Chihuahua Cheese, Diced Onion, Cheez Whiz, Fried Egg ***GF**

NANA'S FRANCH TOAST \$16 Secret French Toast Batter, Thick Cut Challah, Golden Delicious Apples, House Made Caramel Sauce
Vermont Maple Syrup, Powdered Sugar

BLUE CRAB GRILLED CHEESE \$20 Old Bay Crab Salad, Creamy Havarti Cheese, Red Peppers, Red Onion,
Bistro Side Salad or Zapp's Voodoo Chips

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

FROZEN ITALIAN LEMONADE \$13.50

Vodka, Lemoncello, Lemon, Basil-Syrup

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Tiramisu, Coffee Liqueur, Vanilla Custard \$11

Vanilla Bean Creme Brûlée \$11

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

TUESDAY- FRIDAY!!!