

SMALL PLATES AND STARTERS

- GOAT TOAST \$14** Herb Whipped Goat Cheese, Wild Berry Jam, Maple Syrup, Baby Arugula, Candied Walnuts ***V**
- SMOKED TROUT DIP \$17** Giant Hand Cut Potato Chips ***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**
- SPRING GREEN SALAD \$18** House Artisan Lettuces, Local Berries, Feta, Candied Walnuts, Champagne Vinaigrette
- BIG BOWL CRISPY MASA PICKLE FRIES \$14** House Made Barbecue Ranch, Scallion

CHARCUTERIE

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

MEATS:

- Prosciutto di Parma, Italy \$10**
- Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10**
- Bresola, San Guiseppe, NC \$9**
- Rosette De Lyon, Spotted Trotter, GA \$9**
- Mortadella, Italy \$9**

CHEESES:

- Collier's, Welsh Sharp Cheddar, UK \$9**
- Lissome, Boxcarr, NC \$9**
- Beamster, Goat Gouda, Netherlands \$9**
- Valdeon Blue, Spain \$9**
- Snow Camp, 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 \$30** 3 Egg Omelet, Kimchi and Crab, Spicy Gochujang Sauce, Cheez Whiz, 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
- GRILLED BOUDIN BLANC SAUSAGE \$22** Middle School Style Hash Browns, American Cheese Scrambled Eggs, House Made Hollandaise
- BREAKFAST SAMMIE** \$18** Grilled Bologna, American Cheese, Sunny Side Up egg, Potato Bun, Breakfast Potatoes
- SHAMROCK SHAKE FRANCH TOAST \$19** Chocolate Ganache, Vanilla and Mint French Toast Batter, Whipped Cream, Sprinkles Vermont Maple Syrup
- STEAK "N EGGS \$50** 12oz Grilled Ribeye, Hand Cut Fries, Charred Asparagus, 2 Eggs Any Style, Mushroom Demi Glacé

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, 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

SHAMROCK SHAKE CREME BRÛLÉE \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24