

## SMALL PLATES AND STARTERS

**SMOKED TROUT DIP \$16** 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**

**WINTER SALAD \$18** Pomegranate Seeds, Roasted Winter Squash, Winter Chicories, Cornbread Crumbs, Apple Miso Vinaigrette

## 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**

**Hot Sopresatta San Guiseppe, NC \$9**

**Rosette De Lyon, Spotted Trotter, GA \$9**

**Salami Vesuivo, San Guiseppe, NC \$9**

### CHEESE:

**Tillamook Cheddar, OR \$9**

**Goats Milk Gouda, Central Coast, CA \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

**Snow Camp, Goat Lady, 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**

**POT ROAST OMELET \$30** 3 Egg Omelet, Braised Short Rib, Wild Mushrooms, Mozzarella Cheese, 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 SAMMIE\*\* \$17** Smoked Ham, Swiss Cheese, Honey Mustard, Breakfast Potatoes

**BERRIES N' CREAM FRANCH TOAST \$19** Blueberries, Strawberries, Vanilla Cream, Secret Franch Toast Batter, Challah Bread, Powdered Sugar, Vermont Maple Syrup

**TURKEY AND CHEESE MELT \$18** Melty Swiss and Havarti, Turkey, House Made Garlic Aioli, Zapp's Voodoo Chips

### 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

## **HOLIDAY 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**

### **CANDY CANE CREME BRÛLÉE \$11**