

OYSTERS ON THE HALF SHELL

MURDER POINT, AL \$3 EA

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

SMALL PLATES AND STARTERS

RUTABAGA SOUP \$8 Truffle, Hazelnuts

BEEF TARTARE VER.1.0 \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk,
Gigantic Hand Cut Potato Chips *GF

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

FALL GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Pumpkin Jam, Maple Syrup, Baby Arugula, Candied Pecans *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

THAI CHICKEN SALAD \$19 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion,
Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette

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

Cotto Salami, Italy, \$9

Elk and Wagyu Cacciotorini, Fossil Farms, NJ \$14

Cheese:

Gouda, Holland \$9

Snow Camp, Goat Lady Dairy, NC \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Green Hill, Sweet Grass, GA \$9

HONEYCOMB \$6 MARINATED OLIVES \$8 MEMBRILLO \$6 GLUTEN FREE CRACKERS AVAILABLE

EST. 2017

BRUNCH STUFF

BASIC AF BREAKFAST \$16 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request *GF

FRENCH STYLE OMELET \$19 3 Egg Omelet, Turkey Bruschetta, Parmesan, Sun-dried Tomato, Sharp Provolone, Bistro Side Salad

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

MEAT LOVER'S BREAKFAST SANDWICH \$18 Artisan Pastrami, Hickory Smoked Ham, Egg Patty, Home Made 1,000 Island Dressing,
Swiss Cheese, Toasted Pumpernickel Bagel, Breakfast Potatoes

PUMPKIN LATTE SPICED FRANCH TOAST \$16 Secret French Toast Batter, Challah, Vermont Maple Syrup, Powdered Sugar, House made
Whipped Cream

BLUE CRAB AND HAVARTI CROISSANT'WICH \$20 Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter
(Choice of Zapp's Voodoo Chips or Bistro Side Salad)

THICK CUT APPLEWOOD BACON \$6 TOAST AND JELLY \$5
ADD 2 EGGS \$4 ADD EXTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2
BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$6

**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 Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

(Ask your server about our **ADD ON'S**)

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

FROZEN COCKTAIL \$13.50

BUTTERBEER

Vanilla Vodka, Cream Soda,
Butterscotch Schnapps, Cream

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Vanilla Creme Creme Brûlée \$10

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

TUESDAY- FRIDAY!!!