

**BOUTIQUE OYSTERS ON THE HALF SHELL\*\*\***

**MOONAKISS, P.E.I \$3 EA**

**BLACK MAGIC, P.E.I. \$3 EA**

(All Oysters served with Red Wine Mignonette, Crackers and Hot Sauce Upon Request)

**SMALL PLATES AND STARTERS**

**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** Hand Cut Potato Chips \***GF**

**BIG BOWL OF P.E.I. MUSSELS \$18** White Wine Garlic Butter sauce. Toasted House Made Bread

**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**

**SUMMER HEIRLOOM TOMATO SALAD \$18** Mr. Gunter's Local Grown Heirloom Tomatoes, Bibb Lettuce, Rye Croutons, Buttermilk Green Goddess Vinaigrette, Everything Bagel Seasoning, Lots of Herbs \*V

**PIZZA CAESAR!!! \$19** Chopped Romaine Hearts, Pepperoni, Baked Garlicky Ritz Cracker Croutons, Parmesan Cheese, Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing \* **ADD WHITE ANCHOVY \$4**

**CHARCUTERIE**

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

**MEATS:**

**Prosciutto di Parma, Italy \$10**

**Mortadella, Leoncini, Italy \$9**

**Finocchiona, Italy \$9**

**CHEESE:**

**Farmstead, Rinske's Cheese, Alabama \$9**

**Extra Sharp Welsh Cheddar, Wales, \$9**

**Hornbacher, Alpine Swiss \$9**

**Lindale Gouda, Goat Lady Dairy, NC \$9**

**\*ADD ONS: MEMBRILLO \$6 /S.C. HONEYCOMB \$6 MARINATED OLIVES \$8~GLUTEN FREE CRACKERS AVAILABLE**

**EST. 2017**

**Tinned Fish**

**HOT SAUCE, MUSTARD, PICKLES, RITZ CRACKERS \$12**

**CALAMARI WITH WHITE BEANS AND PAPRIKA \$12**

**WILD COD IN SPANISH OLIVE OIL \$12**

**BRUNCH STUFF**

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

**DENVER STYLE OMELET \$17** 3 Egg Omelet, Ham, Onions, Red Peppers, Cheddar Cheese Sauce, 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

**HAM, EGG AND CHEESE SANDWICH \$16** Hickory Smoked Ham, Cooper Sharp American Cheese, Sunny Side Up Egg, Martin's Potato Bun, Breakfast Potatoes

**FRANCH TOAST \$16** Secret French Toast Batter, Fresh Blueberries, Vermont Maple Syrup, Powdered Sugar

**BLUE CRAB AND HAVARTI CROISSANWICH \$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

### **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**

### **GIN & JAM**

Beefeaters Gin, Lemon, Honey, Strawberry Jam

## **DESSERTS**

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

**ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM**  
**TUESDAY- FRIDAY!!!**