

BOUTIQUE OYSTERS ON THE HALF SHELL**

ST. SIMON, NEW BRUNSWICK, CA \$3 EA

CHUNU, VA \$4 EA

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

SMALL PLATES AND STARTERS

CREAM OF ROOT VEGETABLE SOUP \$8 Crispy House Bacon, Herby Crouton

SCALLOP CRUDO \$18** Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar ***GF**

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**

OYSTERS ROCKEFELLER 3 FOR \$16 Crab, Bacon and Spinach Stuffed VA Oysters, Parmesan, Old Bay Bread Crumb

CHICKEN LIVER PATE \$16 Brandy and Montenegro Infused Chicken Liver Mousse, Seasonal Jam, Home Made Garlic Toast

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 \$15 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot

Balsamic Vinaigrette LIL' TOKEN \$9 ***GF, VG**

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Speck, Songno Toscono, Italy \$8

Salami Vesuvio, , NC \$8

Lamb Milano, NC \$9

Georgia "Blue" Gold, Spotted Trotter, GA \$8

Coppa, Spotted Trotter, GA \$9

Capicola, San Guisepe, NC \$8

CHEESE:

Walden, Sesquatchie Cove Creamery, TN \$9

Excalibur, Double Gloucester, England \$8

Brie, Murray's, New York \$9

Rockets Robiola, BOXCARR, NC \$8

Hornbacher, Fritzhaus, Switzerland \$9

Shropshire, English Bleu, England \$8

Snow Camp, Goat Lady Dairy, NC \$9

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

LARGE PLATES

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

FRENCH STYLE 3 EGG OMELET \$20 Blue Crab and Raclette Cheese, Trout Roe, Scallion , Bistro Side Salad ***GF**

BREAKFAST SAMMICH \$18 Mortadella, Black Forest Ham, Provolone, Hot Pepper Aioli, Fried EggReal Buttery Croissant, Breakfast Potatoes

STEAK AND EGGS \$45 Filet Mignon Medallions, Two Eggs Any Style, Hand Cut Fries, Grilled Asparagus, Hollandaise ***GF**

BLUE CRAB GRILLED CHEESE \$20 Old Bay Crab Salad, Creamy Havarti Cheese, Red Peppers, Red Onion, Sourdough Bread, Garlic Butter (Choice of Zapp's Voodoo Chip or Bistro Side Salad)

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

WHISKEY ALLEY HASH BOWL \$20 Home Made Pork Hash, Buttered Long Grain Rice, Furikake, Fried Egg

LADY KILLER FRENCH TOAST \$17 Champagne and Raspberry Infused French Toast Batter, Fresh Raspberries, Fabulous Whipped Cream, All the Glitter and Sprinkles

MEATLOAF MELT \$15 House Made Turkey Meatloaf, Cheddar Cheese, Onion Kaiser Roll, Barbecue Sauce, Hand Cut Fries

THICK CUT APPLEWOOD BACON \$6 TOAST AND JELLY \$5

2 EGGS \$4 ADD XTRA HOLLANDAISE \$2 ADD CHEESE TO ANYTHING \$2

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Grand Marnier Creme Brûlée \$10