

**SORT OF SHAREABLE SMALL PLATES TO START WITH....**

**TARTARE ON THE BLOCK \$14** Hand Ground Beef Filet, Home Made XO Sauce Vinaigrette, Green Onion, Pickled Radish, Toasted Sesame, Egg Yolk, Hand Cut Potato Chips

**WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Seasoned Crackers \***V**

**PEANUTS IN "COCA COLA" PORK TERRINE \$12** Dijon Mustard, Cornichons, House Crostini

**SMOKED TROUT DIP \$12** Assorted Crackers

**FALL SQUASH AND FETA SALAD \$15** Roasted Butternut and Delicata Squash, Candied Pecans, Pickled Red Onion, Arugula, Feta tossed with a Brown Butter Vinaigrette

**CLASSIC CAESAR \$14** Local Baby Romaine Lettuce, House Made Caesar Dressing, Home Made Herbed Croutons, Shaved Pecorino, Pickled Onion, Lardons, White Anchovies

**THE TOKEN HOUSE SALAD \$12** Medley of Baby and Artisan Lettuces, Cucumber, Cherry Tomatoes, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette **Lil' Token \$7 \*GF Add Chicken \$7**

**BUFFALO CAULIFLOWER \$12** Crispy Fried Cauliflower, House made Buffalo Sauce, Buttermilk Dipping Sauce, Cilantro Scallion Garnish

**CHARCUTERIE**

**MEATS:**

**Prosciutto Di Parma, Italy \$9**

**Lady Edison, 2 Yr Country Ham, TN \$9**

**Lamb Milano Salami, CA \$8**

**Black Pepper Coppa, Aiken \$9**

**House Garlic and Paprika Spalla, Aiken \$9**

**House Picante Salami, Aiken \$8**

**Blackberry Bresaola, Aiken \$9**

**CHEESES:**

**Hornbacher Emmenthal, Switzerland \$8**

**Walden Sequatchie Cove, TN \$9**

**Tillamook Cheddar, OR \$8**

**Sandy Creek, Sequatchie Cove, TN \$9**

**Waypoint, CalyRoad at Rock House Creamery, GA \$9**

**Georgia Gouda, Sweet Grass Creamery, GA \$9**

**Shakerag Blue, Sequatchie Cove Creamery, TN \$8**

**CHEF'S CHOICE BOARD \$45 2 Meats, 2 Cheeses Hand Selected By Chef Chad**

**Includes Seasonal Jams, Mustards, and Toasted Nuts, House Made Pickles, Crackers and Crostini**

**\* Premium Add Ons: House Marinated Olives \$8 Membrillo \$6 N.C. Honeycomb \$6 ~Gluten Free Crackers Available**

**LARGE PLATES**

**SHRIMP AND GRITS \$16** Black Tiger Shrimp Simmered in a Rich Black Pepper BBQ Butter Sauce, with Stone Ground Adluh Grits, and Grilled House Made Sourdough Bread

**SCRAPPLE SAMMY \$17** Martins Potato Roll, Crispy House Made Scrapple, Sunny Side Up Egg, Pickled Pepper Relish, Shredduce, Red Pepper Jam, Hand Cut fries

**WALDORF CHICKEN SALAD \$16** Poached Chicken Folded into Creamy Waldorf Salad dressing with Apples, Celery, Onion and Toasted Pecans. Garnished with Butter Lettuce, Fresh Radish was Balsamic Glaze. Served with House Made Crostini

**BUCATINI ARRABITTA \$14** House Made Spicy Caramelized Onion San Marzano Tomato Sauce, Fresh Herbs, Finished with Butter and Parmesan Cheese tossed with Bucatini Pasta and Garnished with Toasted Pine Nut Crumbs **Add Sunny Egg \$2**

**V -VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE**