

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

- MALPAQUE OYSTERS, P.E.I. CANADA \$2.5 EA** Green Garlic and Miso Mignonette
- SURE THING OYSTERS, P.E.I. \$3 EA** Red Wine Mignonette
- AUTHENTIC SHE CRAB SOUP \$11** Ritz Crackers, Parsley
- PORK ADOBO TACO \$4 EA** Soy and Vinegar Braised Pork Shoulder, Sweet and Sour Pineapple and Radish Slaw, Flour Tortilla
- HOME MADE LOW COUNTRY STYLE PIG HEAD TERRINE \$12** Lusty Monk Mustard, Crostini, Assorted Pickles
- AHI TUNA 'NUDJA ON HOUSE SOURDOUGH \$9** Spicy Calabrian Chili Spiced Tuna Spread, Grilled Home Made Bread, Chili Oil, Smoked Paprika, Chives, Maldon
- BLOOD SAUSAGE BOLOGNESE \$15** Rustic Ragu Of Portuguese. Blood Sausage, Morel Mushrooms, Mirepoix, Lots of Herbs, Warm Spices, Pipette Pasta, Pecorino
- MOM'S LEFT OVER MEATLOAF DEVILED EGGS \$9** Cold Bacon Wrapped Venison Meatloaf, House Pepper Jam, Monterey Jack Cheese, Sweet n' sour Tomato Glaze, Old School Devil Mix \*GF
- SARDINES N' CRACKERS \$10** Portuguese Sardines In House Made Hot Mustard Sauce, Ritz crackers, Franks' Red Hot Sauce, Parsley
- BEEF TENDERLOIN TARTARE V 3.0 \$14** Hand Ground Beef Filet, Pickled Celery Root, Bread and Butter Pickled Cucumbers, House Smoked Mussel Vinaigrette, Chives, Hand Cut Potato Chips \*GF
- ITALIAN BURRATA \$15** Pickled Green Grapes and Blueberries, Sweet and Sour Country Ham Jam, Charred Radicchio and Arugula, Garlic Toast
- CRISPY DUCK CONFIT \$17** Clementine, Pomegranate, and Blackberry Salad, Little Gem Lettuces, White Balsamic and Blackberry Vinaigrette
- BACON WRAPPED PORK DATE AND CHERRY TERRINE \$12** Dijon Mustard, Cornichons, House Crostini
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Seasoned Crackers \*V
- HOUSE SMOKED SALMON \$16** House Cured and Hickory Smoked Salmon, Baby Arugula, Almond Salsa, Pickled Red Onion, Garlic Cream Cheese Spread, Toasted Da Bronx Style Everything Bagel
- FOIE GRAS TORCHON \$18** Flavored with Port Wine and Brandy, Fresh Gala Apples, Crostini, Seasonal Jam
- SMOKED TROUT DIP \$12** Hand Cut Potato Chips \*GF
- OLIVE OIL POACHED AMBERJACK CONSERVA \$16** Baby Arugula, Basil Marinated Gigante Beans, Grilled Long Stem Artichokes, Fire Roasted Red Pepper, Lemon Foam \*GF
- ARUGULA SALAD \$12** Baby Arugula, Blueberries, Grapefruit, Cantaloupe, Poppysseed Vinaigrette \*GF, VG
- CLASSIC CAESAR \$12** 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, VG Add Salmon \$9**

**CHARCUTERIE**

**MEATS:**

- House Salami Nocciola With Hazelnut \$9**
- House Salam-a-roni \$8**
- Lamb Milano Salami, CA \$8**
- Lady Edison 2yr Aged Country Ham, NC \$10**
- Prosciutto, Italy \$8.**
- House Made Pastrami Beef Heart \$8**

**CHEESE:**

- Bellamy Blue, Sasquatchie Cove, TN \$7**
- The Tickler, Cheddar, Leeds, UK \$9**
- Mahon, Spain \$8**
- Walden, Sasquatchie Cove, TN \$9**
- Tomasville Tomme, GA \$9**
- Snow Camp, Double Cream Goat Cheese, Goat Lady Dairy, Nc \$9**

**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: Membrillo \$5 Spanish Marcona Almonds \$6 N.C. Honeycomb \$6 ~Gluten Free Crackers Available**

**LARGE PLATES**

- PAN SEARED GOLDEN TILEFISH \$30** Shrimp Scampi Risotto, Fire Roasted Tomatoes, Scallion, Lemon, and Parmesan \*GF
- RICOTTA AND BLACK PEPPER GNOCCHI \$22** Charred Bell and Evans Farms Chicken Thighs, English Peas, Baby Spinach, Grilled Escarole, Garlic Parmesan Cream Sauce
- CRAB GRILLED CHEESE \$18** Old Bay Lump Crab Salad With Red Onion and Red Peppers, Jarlsberg Cheese, Sourdough Bread, Garlic Butter **CHOICE OF ZAPP'S CLASSIC CHIPS OR BISTRO SIDE SALAD**
- BLACKENED ATLANTIC SALMON \$26** Creamy Adluh Stone Ground Grits, House Made Shrimp and Andouille Étouffée Sauce
- BEER BATTERED SOFT SHELL CRAB SAMMICH \$30** White American Cheese, Pickles, Shaved Red Onion, Shredduce, House Remoulade, Sunny Side Up Egg, Bistro Side Salad
- MUSSELS AND BUCATINI \$25** P.E.I. Mussels, Bucatini Pasta, Crushed Red Pepper, White White Garlic Butter, Fine Herb Bread Crumbs, Lardons, Lots of Parsley, Pecorino Romano
- OLD SCHOOL STEAK PIZZIOLA \$40** Grilled 14oz Ribeye, House Steak Spice, San Marzano Marinara Sauce, Argentinian Pink Shrimp, Parmesan, Spaghetti, Parsley

**\*\*\*TURN OVER, DARE YOU!\*\*\***

## WHISKEY ALLEY FAVORITES

**CANTONESE GREEN BEANS \$9** Toasted Sesame, Scallion

**CRISPY BRUSSELS SPROUTS \$9** Chili Maple Drizzle \*GF, V

**ROASTED BEET SALAD \$14.5**

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette \*V, GF

**FISH AND CHIPS \$19.75**

Beer Battered Atlantic Haddock, Hand Cut Fries, Remoulade Sauce Upon Request

**ROYALE WITH CHEESE BURGER \$17**

American Cheese, Dill Pickles, Shredduce, Magic Sauce, Potato Bun, Hand Cut Fries\*

**CHIPOTLE BLACK BEAN BURGERS AVAILABLE. BACON JAM \$2.25 \*FRIED EGG \*\$2.5 PICKLED JALAPEÑOS \$1**

**THE BEYOND BURGER \$14.5**

Vegan Patty, Red Onion, Barbecue Sauce, Shredduce, Dill Pickles,

Bistro Side Salad \*VG

**ADD VEGAN CHEDDAR \$2.50**

V-Vegetarian | VG - Vegan | GF - Gluten Free

## DESSERT

**Carolina Gold Rice Pudding \$8** Cinnamon and Sugar  
(Served Warm Or Chilled )

**Bananas Foster Creme Brûlée \$8**

**Scoop Of Home Made Ice Cream \$6**

**Vanilla Bean**

**Golden Grahams**