

Sort of Shareable Small Plates to Start With....

- BAD BOY OYSTER, P.E.I CANADA \$3 EA** Cucumber Mignonette ***GF**
- INDIAN POINT OYSTER, P.E.I CANADA \$3 EA** Carrot Ginger Mignonette ***GF**
- BEAVERTAIL OYSTERS, RI \$3 EA** Yuzu Peach Sauce ***GF**
- PAN SEARED GARLIC MARINATED SWEETBREADS \$18** Sweet Potato Puree, Apple and Root Veggie Slaw, Cipollini Onion Demi Glacé, Pickled Peach
- CHICKEN POT PIE DEVILED EGGS \$10** Slow Poached Chicken, Caramelized Mirepoix, English Peas, Chicken Gravy Aioli, Puff Pastry
- BACON WRAPPED PORK, CHERRY AND APRICOT TERRINE \$12** Dijon Mustard, Cornichons, Crostini
- 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**
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Seasoned Crackers ***V**
- POLYNESIAN PORK TACOS \$4** Pineapple and Orange Braised Pork Shoulder, Monterey Jack Cheese, Green Tomato and Cantaloupe Salsa, Flour Tortilla
- HOUSE SMOKED SALMON WITH BURRATA \$18** Baby Arugula, Cantaloupe, Pickled Red Onion, Walnut Salsa, House Grilled Bread
- SMOKED TROUT DIP \$14** Hand Cut Potato Chips ***GF**
- SOMETHING LIKE A CAPRESE SALAD \$16** Cantaloupe, Fresh Blackberries, Hand Pulled Mozzarella, Baby Arugula, Fresh Basil, Micro Cantaloupe Tendrils, Poppy Seed Vinaigrette ***GF, V**
- 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, VG**

CHARCUTERIE

MEATS:

- House Smoked Spalla \$9**
- House Cured Hot Pepper & Molasses Salmon Gravlax \$9**
- Lamb Milano Salami, CA \$8**
- Black Garlic and Porcini Salami \$9**
- Georgia Blue Gold Salami, Spotted Trotter, Ga \$8**
- House Lonza \$8**
- Bresaola, Spotted Trotter, Ga \$9**

CHEESE:

- Triple Creme Brie, France \$8**
- Concord Tomme, Rock House Creamery, GA \$8**
- Nanny Moon's Gouda, \$8**
- Walden, Sequatchie Cove, TN \$9**
- Waypoint, CalyRoad at Rock House Creamery, Ga \$9**
- Snow Camp, Double Cream Goat Cheese, Goat Lady Dairy, Nc \$9**
- Valdeon Blue, Spain \$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

- PAN SEARED LEMON SOLE \$30** Scampi Style Risotto, Tiger Shrimp, Fire Roasted Tomatoes, Scallion, Lemons, Pecorino ***GF**
- RICOTTA AND BLACK PEPPER GNOCCHI \$25** Charred Bell and Evans Farms Chicken Thighs, English Peas, Baby Spinach, Grilled Escarole, Garlic Parmesan Cream Sauce
- PAN SEARED SALMON \$30** Adluh Grits, Grilled Broccolini, House Made Apricot Glaze **GF**
- OLD SCHOOL VEAL STROGANOFF \$40** Pan Seared Veal Medallions, House Made Stroganoff Sauce, Blend of Wild Mushrooms, Egg Noddles, Smoked Paprika
- GRILLED MEATS BY LINZ HANGER STEAK \$40** Truffled Cauliflower Puree, Grilled Asparagus, Pomegranate Gastrique ***GF**
- SLOW COOKED BEEF CHUCK SHORT RIB \$40** Creamy Parmesan Polenta, Natural Braising Jus, Parsley and Hearts of Palm Gremolata
- CRAB GRILLED CHEESE \$19** Old Bay Crab Salad With Red Pepper and Onion, Creamy Havarti Cheese, Sourdough, Garlic Butter
- CHOICE OF ZAPP'S CLASSIC CHIPS OR BISTRO SIDE SALAD**
- GRILLED AND SLICED CENTER CUT PORK TENDERLOIN \$30** House Fermented Sauerkraut, Herb and Sour Cream Smashed Red Potatoes, Mustard Foam
- SEARED SHRIMP AND MUSSEL PASTA \$30** Seared Georgia Shrimp, Mussels, Sautéed Red and Green Peppers, Marinara, Tiny Rigatoni, House Smoked Bacon

WHISKEY ALLEY FAVORITES

CANTONESE GREEN BEANS \$15 Toasted Sesame, Scallion

CRISPY BRUSSELS SPROUTS \$12 Chili Vermont Maple Drizzle *GF, V

ROASTED BEET SALAD \$17.75

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

FISH AND CHIPS \$23.5

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 \$16

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

Bistro Side Salad *VG

*ADD VEGAN CHEDDAR \$2.50

DESSERT

Bourbon Caramel Creme Brûlée \$8

Scoops Of

Home Made Vanilla Ice Cream \$6

Ube Ice Cream \$6

Cantaloupe Sorbet \$4

Fudge Ripple Chip \$6