

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

BACON HORSERADISH DEVILED EGGS \$11 Horseradish Deviled Egg Mix, House Bacon, Grated Parmesan, Scallions ***GF**

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

BACON WRAPPED PORK, HAZELNUT AND CHERRY TERRINE \$12 Dijon Mustard, French Cornichons, Toasted Crostini

SMOKED TROUT DIP \$12 Assorted Crackers

CLASSIC CAESAR \$12 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,

Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette **Lil' Token \$7 *GF Add Grilled Chicken \$7**

ROASTED APPLE & BUTTERNUT SQUASH SOUP \$8 Roasted Butternut Squash and Arkansas Black Apples, Aromatic Vegetables
Creme Fraiche ***V** Add House Made Garlic Toast \$2

CHARCUTERIE

MEATS:

Lady Edison, 3 Yr Country Ham, TN \$10

Spiced Lomo, GA \$8

House Garlic and Paprika Spalla, Aiken \$9

Mild Coppa, San Francisco, CA \$9

Picante Pepperoni, GA \$8

Spicy 'Nduja, La Quercia, IL \$8

Habanero Spalla Ham, Aiken, SC \$9

CHEESE:

Hornbacher Emmenthal, Switzerland \$8

Rocket's Robiola, Box Carr Cheese, NC \$8

XO Beamster Gouda, Netherlands \$9

Sandy Creek Goat, NC \$9

Walden, Sequatchie Cove, TN \$9

Asher Blue, Sweet Grass Creamery, GA \$8

Cumberland, Sequatchie Cove, TN \$6

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

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

LARGE PLATES

SHRIMP AND GRITS \$17 Black Tiger Shrimp, Rich Black Pepper BBQ Butter Sauce, Stone Ground Adluh Grits, Grilled House Made Sourdough Bread

STEAK FRITES \$28 Grilled Medallions of Chatel Farms Teres Major, Grilled Asparagus, House Demi Glacé, Hand Cut Fries

WALDORF CHICKEN SALAD \$16 Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini

HAND MADE GREEK STYLE TURKEY BURGER \$16 Feta and Herb Infused All Natural Turkey Patty, Arugula, Pickled Red Onions, Parmesan Peppercorn Ranch, Bistro Side Salad

BOURBON BRAISED POT ROAST SAMMY \$18 Slow Braised Beef Chuck, Smoked Onion Dijonnaise, Horseradish, and Hand Cut Crispy Onions, Martins Potato Roll ****Choice of Hand Cut Fries or Salad

GERMAN STYLE FRIED BOLOGNA SAMMICH \$17 Thick Cut Crispy Fried Bologna, Lusty Monk Mustard, House Made "Pit" Sauerkraut, Swiss Cheese, Sunny Egg, Artisan Potato Roll with Hand Cut Fries

TRADITIONAL FRENCH MONSIEUR \$16 Layered Sandwich of Ham n Cheese, Béchamel Sauce, Bistro Side Salad

****Make it a Croque Madame and add Egg for 2.00

Desserts

Sticky Date Cake, Brown Butter Caramel Sauce \$8

Tiramisu, Coffee Liqueur, Vanilla Custard \$8

Flourless Chocolate Cake, Vanilla Cream \$10

Burnt Orange Creme Brûlée \$8