

COLLARD GREENS AND CORN BREAD \$11 House Made Ham Hock Braised Collards, Potlikker, Beef Fat and Parmesan Corn Bread
ITALIAN BURRATA \$12 HOUSE MADE TANGERINE MARMALADE, CANDIED WALNUTS, BALSAMIC REDUCTION, GRILLED HOUSE MADE BREAD
FOIE GRAS TORCHON \$18 Lightly Cured Foie Gras Terrine, Brandy, Falernum, Mixed Berry Jam, Toasted Garlic Bread
SMOKED SALMON BOARD \$16 House Smoked King Ora Salmon, Cucumber, Hard Cooked Egg, Red Onion, Olive Oil, Clabbered Cream
CARBONARA DEVILED EGGS \$11 Grandmas Devil Filling, House Bacon, Petite English Peas, Buttery Aioli **GF**
GRILLED SPANISH OCTOPUS \$16 Whipped Yukon Gold Potatoes, Smoked Paprika, Corto Olive Oil, Parsley ***GF**
CHOWDER POUTINE \$14 House Made Mussel Chowder, Hand Cut Fries, Monterey Jack Cheese, Sunny Side Up Egg
PEPPER BACON WRAPPED "MEAT LOVERS" TERRINE \$12 Pork Terrine Inlayed with Ham, Pastrami, Bologna, Dijon Mustard, French Cornichons, Toasted Crostini
BEEF TARTARE \$14 Hand Ground Beef Filet, Home Made XO Sauce Vinaigrette, Green Onion, Pickled Radish, Toasted Sesame, Egg Yolk, Gigantic Hand Cut Potato Chips
WARM GOAT TOAST CAPRESE \$11 Herbed Whipped Goat Cheese, House Made Tomato Conserva, Smoked Spanish Mackerel, Fresh Basil, Balsamic Reduction **V**
WHIPPED FETA \$12 Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Candied Pecans, Everything Crackers ***V**
SMOKED TROUT DIP \$14 Giant Hand Cut Potato Chips ***GF**
CLASSIC CAESAR \$16 Local Romaine Lettuce, House Made Lardons, Herbed Croutons, Pickled Red Onions, White Anchovy, Home Made Lemon Caper Dressing
THE TOKEN HOUSE SALAD \$12 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Walnut Shallot-Balsamic Vinaigrette **Lil' Token \$7 *GF, VG**

CHARCUTERIE

MEATS:

Coppa, Heywood Provisions, GA \$8
Spiced Lomo, Spotted Trotter, GA \$8
Prosciutto di Parma, PA \$9
Lamb Sujuk, Heywood Provisions, GA \$9
Red Wine Fennel Salami, Heywood Provisions, GA \$8
Chorizo, Spotted Trotter, GA \$9
'Nduja Spicy Salami, Heywood Provisions, GA

CHEESE:

The Tickler, Cheddar, Leeds, UK \$8
Rocket's Robiola, Box Carr Cheese, NC \$8
Nanny Gouda, GA \$9
Snow Camp, Goat Lady, NC \$9
Fior D'Arancio, Veneto, Italy \$8
Thomasville Tomme, GA \$8
Sweet Grass Heat, GA \$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

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

LARGE PLATES

GRILLED CHATEL FARMS TERES MAJOR MEDALLIONS \$35** Roasted Fingerling Potatoes, Seasonal Vegetables
Amazing Veal Demi Glacé
HAND MADE RICOTTA GNOCCHI \$28 Olive Oil Poached Mussels, Tiger Shrimp, Petite Ricotta Dumplings, Baby Spinach, Garlic Parmesan Cream Sauce, Parsley
BANGERS AND MASH \$22 English Sausage, Mashed Potatoes, Buttered Carrots and English Peas, Dark Ale Onion Gravy, Herbs
PUGLIESE STYLE ORECCHIETTE PASTA \$22 Charred Rapini, Brown Butter Chanterelle Mushrooms, Calabrian Anchovy, Crushed Red Pepper, Parsley, Provolone, Toasted Hazelnut Bread Crumbs
BLANQUETTE DU VEAU \$25 French Style Stew of Milk Braised Leg of Veal, Variety of Mushrooms, Tiny Onions, Thyme, Braising Jus, Buttered Egg Noodles
PEKING DUCK BREAST N BISCUITS \$18 House Made Buttermilk Biscuits, Herby Turkey Gravy, Sunny Side Up Egg
SEARED YELLOW TIP GROUPER \$30 Scampi Style Risotto, Organic Heirloom Tomato Conserva, Fire Roasted Red Peppers, Kale, Parmesan Cheese, Lemon, Scallion
BAKED RIGATONI \$25 FENNEL Braised Pork Shoulder, Pecorino, Red Pepper/ San Marzano Tomato Sauce, Parmesan Cheese, Mozzarella Curd, Parsley
AUTHENTIC CUBAN SANDWICH(MEDIA NOCHE) \$16 Hickory Smoked Ham, Lechon Pork, Swiss Cheese, Pickles, Mustard, Sweet Bread (**Choice of Zapp's Voodoo Chip or Bistro Side Salad**)

WHISKEY ALLEY FAVORITES

CANTONESE GREEN BEANS \$15 Toasted Sesame, Scallion

CRISPY BRUSSELS SPROUTS \$12.5 Chili Vermont Maple Drizzle ***V, GF**

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, Martin's Potato Roll, Hand Cut Fries*

THE BEYOND BURGER \$16

Smoky Vegan Patty, Sliced Red Onion, House Barbecue Sauce, Shredduce, Dill Pickles,
Side Bistro Salad ***VG**

CHIPOTLE BLACK BEAN BURGERS AVAILABLE. BACON JAM \$3 **FRIED EGG \$2 PICKLED JALAPEÑOS \$1

CURATED BARTENDER'S SELECTION

~MOCKTAIL~

VIOLET BEAUREGARDE \$10

VIOLET, LEMON, SUGAR, SALINE, EGG WHITE

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$9

Lemon Pound Cake Creme Brûlée \$8

Tiramisu, Coffee Liqueur, Vanilla Custard, Cocoa \$10

Flourless Chocolate Cake, Vanilla Cream, Chocolate Covered Espresso Bean \$10