

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

**SURE THING OYSTERS, P.E.I., CANADA \$3 EA** Yuzu Mignonette

**BOUTIQUE KUSSHI OYSTERS, BRITISH COLUMBIA, CANADA \$4.25 EA** Fresh Lemon

**HAM AND CHEESE HOAGIE DEVILED EGGS \$10** Brown Sugar Ham, Hot Pepper Spread, Black Pepper Cooper Sharp Cheese, Lettuce, Red Onion, Red Wine Vinaigrette, Oregano

**BIRRIA STYLE PULLED PORK TACO \$4 EA** Yankee Style BBQ Pork Shoulder, Monterey Jack Cheese, Dill Pickles, Diced Onion, Crushed Voodoo Chips, Wet Flour Tortilla, Braising Jus

**HOUSE MADE PIMENTO CHEESE AND BACON JAM \$13** Smoked Candied Pecan Crust, Home Made Bacon Jam, House Garlic Texas Toast

**WARM GOAT TOAST \$8** House Made Strawberry Jam, Black Pepper and Honey Whipped Goat Cheese, House Made Sourdough Bread, Candied Walnuts, Balsamic Reduction **V**

**OCTOPUS AND PEAS \$16** Red Wine Braised Spanish Octopus, English Peas, Lemon Butter, Natural Braising Jus, Large Shell Pasta, Shaved Sharp Provolone

**BOILED PEANUTS N' COLA PORK TERRINE \$12** Dijon Mustard, Cornichons, Crostini

**NEW 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, Candied Pecans , Everything Seasoned Crackers **\*V**

**SMOKED TROUT DIP \$14** Giant Hand Cut Potato Chips **\*GF**

**KALE CAESAR \$14** 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, Grape Tomatoes, Shaved Red Onion, Carrot, Herby Shallot Balsamic Vinaigrette **Lil' Token \$7 \*GF, VG**

**CHARCUTERIE**

**MEATS:**

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

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

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

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

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

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

**Blackberry Bresaola, Aiken \$9**

**CHEESE:**

**Hornbacher Emmenthal, Switzerland \$8**

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

**Tillamook Cheddar, OR \$8**

**Sandy Creek, Goat Lady Dairy NC \$8**

**Waypoint, Caly Road at Rock House Creamery , GA \$9**

**Thomasville Tomme, 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**

**BISTRO PEKING DUCK BREAST \$18** Brown Butter Butternut Squash Risotto, Wilted Curly Kale, Date Vinegar Drizzle, Sweet Spiced Pepitas **\*GF**

**PENNSYLVANIA DUTCH CORN PIE \$13** Local Sweet Corn, Hard Boiled Egg, Tart Crust, Hot Milk **V**

**DRY AGED BLACK GROUPER \$18** Creamy Polenta, Grilled Patty Pan Squash, Caramelized Fennel, Shallot Butter

**PAN SEARED ATLANTIC SALMON \$30** Roasted Sweet Potatoes, Creamy Creamy Rutabaga Puree, Roasted Vegetables, Delicata Squash **\*GF**

**NORTH EASTERN PA SMOTHERED PORCHETTA SAMMICH \$17** Slow Braised Pork Shoulder, Secret Porchetta Spice, Sourdough Bread, Home Made Gravy , Hand Cut Fries **ADD SHARP PROVOLONE \$2 GRAVY FRIES \$2**

**JALAPEÑO POPPER GRILLED CHEESE \$13** Cheddar Cheese Infused Cream Cheese Schemer, Hickory Smoked Bacon, Pickled Jalapeño, Garlic Butter, Sourdough **CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS**

**HOME MADE RICOTTA GNOCCHI WITH MONKFISH AND MUSSELS \$25** Brown Butter Ricotta Dumplings, P.E.I, Mussels, Herbs, White Wine, Grilled Escarole, Orange Tomato Cream Sauce, Parmesan

**GRILLED CHATEL FARMS TERES MAJOR MEDALLIONS \$34** Whipped Potatoes, Seasonal Vegetables, House Steak Spice, Red Wine Gastrique **\*GF**

**RUSTIC CHASSEUR STYLE RABBIT POT PIE \$25** Braised Local Rabbit, Mirepoix, Grilled Mushrooms, Lot of Herbs, Puff Pastry, Bistro Side Salad

## 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, Shreddeuce, Magic Sauce, Martin's Potato Roll, 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, House Barbecue Sauce, Shreddeuce, Dill Pickles,  
Bistro Side Salad \***VG**

## DESSERTS

**Sticky Date Cake \$8**

**Home Made Tiramisu \$8**

**Birthday Cake Cream Brûlée \$8**

**Vanilla Ice Cream \$6**

(Homemade Magic Shell \$2)

**Goat Cheese Ice Cream \$6**