

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

- THUNDER CAP OYSTERS, P.E.I., CANADA \$3 EA** Red Wine 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 American 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
- CROQUETTES 3 FOR \$12** Slow Braised Pork Shank, House Sauerkraut, Monterey Jack Cheese, Panko Caraway Crust, Home Made Horsey Sauce, Dill Pickles
- 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 Blueberry 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
- HOME MADE PA DUTCH STYLE SCRAPPLE \$10** Cheesy Beef Fat Home Fries, Maple Syrup, Date Vinegar, Sunny Side Up Egg
- 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 ADD SHRIMP \$10**

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**
- NORTH EASTERN PA STYLE SMOTHERED PORCHETTA SAMMICH \$17** Slow Braised Pork Shoulder, Secret Porchetta Spice, Sourdough Bread, Black Pepper Gravy Hand Cut Fries
- *MAKE IT HOME FRIES \$2 ADD SHARP PROVOLONE \$2 ADD HOUSE KRAUT \$1 GRAVY FRIES \$2**
- DRY AGED BLACK GROUPER \$30** Spicy North African Style Stewed Chickpea and Kale, Turmeric Roasted Cauliflower, Cilantro, Smoked Paprika
- PAN SEARED ATLANTIC SALMON \$30** Roasted Sweet Potatoes, Creamy Creamy Rutabaga Puree, Roasted Vegetables, Delicata Squash ***GF**
- 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, Baby Spinach, Orange Tomato Cream Sauce, Parmesan
- 60 DAY DRY AGED PRIME 12OZ RIBEYE \$95** Beef Fat Fried Red Skin Potatoes, Veal Gastrique, Burnt Herbs **LIMITED QUANTITY**
- GRILLED CHATEL FARMS (GA) TERES MAJOR MEDALLIONS \$34** Brown Butter Fingerling 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

Goat Cheese Ice Cream \$6

Pa Dutch Style Funny Cake \$8