

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 Chips

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

BACON WRAPPED PORK DATE AND CHERRY TERRINE \$12 Dijon Mustard, Cornichons, House Crostini

SMOKED TROUT DIP \$12 Assorted Crackers

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

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**

CHEESE:

Triple Creme Brie, France \$8

Concord Tomme, Rock House Creamery, GA \$8

Nanny Moon's Gouda, \$8

Walden, Sequatchie Gove, 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

LARGE PLATES

SOUTH WEST CHICKEN MAC N CHEEZ \$15 Campanelle Pasta, Braised Chile Chicken, Queso, Fresh Mozzarella Curd, Pico de Gallo and Parmesan Cheese Served with a Bistro side Salad

NOLA STYLE BBQ SHRIMP AND GRITS \$18 Black Tiger Prawns Simmered in Black Pepper BBQ Butter Sauce with House Made Grilled Sourdough Atop Heirloom Adulah Stone Ground Grits

OLD SCHOOL HAM SALAD SANDWICH \$10 Warm Potato Roll, Boston Bibb Lettuce, Shaved Red Onion, Bistro Side Salad

WALDORF CHICKEN SALAD \$16 Poached Chicken, Apples, Celery, and Toasted Pecans in this Classic Chicken Salad with House Made Crostini, Shaved Watermelon Radish, Olive Oil, and Balsamic Garnish

THAI CHICKEN SALAD \$16 Slow Braised Soy Ginger Chicken, Shaved Watermelon Radish, Carrot, Cucumber, and Artisan Baby Lettuces with Thai Peanut Vinaigrette

FRITTATA AND SMOKED SALMON \$16 Potato, Asparagus, Red Onion, and Herb Frittata Topped with Thinly Shaved Smoked Salmon, Capers, Olive Oil, and Watermelon Radish Salad

SMOKING JOE SAMMY \$14 House Smoked Pork, Bacon, and Ground Beef Infused Sloppy Joe with Mustard BBQ, Pickles, and Hand Cut Fries **Add Jalapeños \$.50**

| VG - VEGAN | GF - GLUTEN FREE