

SMALL PLATES AND STARTERS

- PICKERING PASSAGE OYSTERS****, WA, \$4 EA (Medium Salinity, Cucumbers) Red Wine Mignonette
- BLACK MAGIC OYSTERS****, THUNDER COVE, P.E.I, \$3 EA (Smooth Salinity, Vegetal Finish) Seaweed Mignonette
- DEVILED EGGS A LA LUNCHABLES PEPPERONI PIZZA \$11** Sweet Marinara, Ritz Cracker "Crust", Pepperoni, Oregano, Jack Cheese
- AUSTRALIAN LAMB TARTARE** \$17** Cocoa Gochujang Vinaigrette, Aromatic Herbs, Candied Ginger, Chocolate Balsamic, Crispy Shallots, Benne and 5 Spice Lahvosh
- SMOKED PECAN CRUSTED PIMENTO CHEESE \$16** House Made Bacon Jam, House Made Texas Toast
- ITALIAN BURRATA \$15** Fresh Strawberries, Blueberries, Basil, Cashews, Balsamic Reduction, Toasted House Made Bread *V
- CLASSIC CHICKEN LIVER MOUSSE \$14** Montenegro Infused Chicken Liver Pate, Port Wine Gelée, Aquavit Pickled Mustard Fruits, Seasonal Jam, Garlic Toast
- KOREAN STYLE GNOCCHI \$16** House Made Kimchi, Tiger Shrimp, Uni Butter, Monterey Jack Cheese, Scallion, Spicy Gochujang Broth
- PIEROGI AND CURRYWURST \$15** O.G. Not Homemade Mrs. T's Mini Cheese and Potato Dumplings, Caramelized Cabbage, Brown Butter, Caramelized Onion
- CHARRED SPANISH OCTOPUS \$17** Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Olive Oil *GF
- WARM GOAT TOAST \$11** Herbed Whipped Goat Cheese, House Made Tangerine Marmalade, Fresh Berries, Balsamic Reduction *V **ADD HOUSE CURED GRAVLAX \$9**
- PEPPER BACON WRAPPED COUNTRY TERRINE \$13** Dijon Mustard, Cornichons, Home Made Crostini
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Candied Walnuts, Everything Crackers *V
- SMOKED TROUT DIP \$14** Giant Hand Cut Potato Chips *GF
- 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**
- CLASSIC CAESAR \$13** Baby Romaine Lettuce, House Made Caesar Dressing, Home Made Herbed Croutons, Shaved Pecorino, Pickled Onion, Lardons, White Anchovies

CHARCUTERIE

MEATS:

- Pepperoni, Heywood Provisions, Ga \$8**
- Spiced Lomo, Spotted Trotter, GA \$8**
- Black Peppercorn/Sorghum Salami, Spotted Trotter, GA \$9**
- Lamb Sujuk, Spotted Trotter, GA \$9**
- Juniper Ham, Heywood Provisions, GA \$7**
- 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**
- Cumberland, Sequatchie Cove, TN \$9**
- Snow Camp, Goat Lady, NC \$9**
- Fior D'Arancio, Veneto, Italy \$8**
- Lovely, Sweet Grass Dairy, GA \$8**
- Sweet Grass Heat, GA \$8**

CHEF'S CHOICE BOARD \$45 2 Meats, 2 Cheeses Hand Selected By Chef Chad

CHEF'S ULTRA PRIVATE PERSONAL RESERVE CHEESE SELECTIONS

Pierre Robert, Fromagerie Rouzaile, France \$12

Haxaire Munster, Le Prefere d' Alsace, France \$11

*ADD ONS: HOUSE MARINATED OLIVES \$8 /MEMBRILLO \$6 /S.C. HONEYCOMB \$6 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

- GRILLED 14OZ RIBEYE**\$48** Creamy Parsnip Puree, Grilled Asparagus, Mushroom and Sherry Demi Glacé *GF
- GREEK STYLE FISHERMAN'S BAKE \$35** Norwegian Salmon, Local Sheep's Head, Tiger Shrimp, P.E.I Mussels, Rustic Tomato and Eggplant Ragout, Fingerling Potatoes, Spinach, Herbed Feta Cheese *GF
- GRILLED BONELESS PORK CHOP \$26** Creamy Adluh Stone Ground Grits, Pancetta Braised Pinto Beans, Beer Battered Onion Rings
- FILET MIGNON MEDALLIONS** \$42** Roasted Fingerling Potatoes, Seasonal Vegetables, Old School Gorgonzola Cream Sauce
- PAN SEARED SHEEP'S HEAD FISH \$30** Creamy French Cheese Infused Polenta, Chilled Gigante Bean Salad With Asparagus, Tomato, Artichoke, Caesar Style Vinaigrette *GF
- CRAB GRILLED CHEESE \$18** Old Bay Crab Salad, Creamy Havarti Cheese, Sourdough Bread, Garlic Butter (Choice of Zapp's Voodoo Chip or Bistro Side Salad)
- TRIPLE CHEESE BAKED SPAGHETTI \$26** Char Grilled Chicken, Pecorino, San Marzano Tomato Sauce, Parmesan Cheese, Mozzarella Curd, Parsley

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

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

BARTENDER'S CURATED SELECTION

IRISH HALF & HALF PINT \$9.5

Left Hand Milk Stout & Irish Red Ale, In The Same Glass.

SELECTED IRISH WHISKEYS

Teeling's Small Batch - \$7/oz

Power's Three Swallows - \$9/oz

Red Breast 15 Yr - \$15/oz

Yellow Spot - \$19/oz

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$9

Flourless Chocolate Cake, Vanilla Cream \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Lemon Pound Cake Creme Brûlée \$9