

NONESUCH OYSTER**, ME \$3 EA Fresh Lemon
BEACH PLUM OYSTER**, MA \$3.5 EA Red Wine Mignonette
MODEL T'S OYSTER**, MA \$3.5 EA Yuzu Mignonette

CHICKEN AND BLACK BEAN SOUP \$8 Char Grilled Chicken Thighs, Oaxaca Style Stewed Black Beans, Crispy Tortilla, Cilantro, Scallion, Sour Cream

CHICKEN LIVER MOUSSE \$12 Seasonal Jam, Grilled Garlic Toast

ITALIAN BURRATA AND HOUSE SMOKED SALMON \$19 House Citrus Cured and Hickory Smoked Atlantic Salmon, Herb Roasted Root Vegetables, Spinach, Pomegranate Seeds, Balsamic Glaze, Cherry Molasses, Garlic Bread

BACON HORSERADISH DEVILED EGGS \$11 Horseradish Devil Mix, Bacon, Grated Parmesan, Scallion *GF

PAN SEARED CHESAPEAKE BAY U10 SCALLOPS \$17 Crabby Spaghetti Squash Alfredo, Sharp Provolone, Local Kale *GF

HULI HULI GLAZED VEAL SWEETBREADS \$16 Char Grilled Sweetbreads, Hawaiian Style Barbecue Sauce, Cheesy Kimchi and Spam Fried Rice, Scallion, Cilantro

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

BAKED BISON-A-RONI \$19 Slow Braised Bison Tails, Elbows Macaroni, San Marzano Marinara Sauce, Triple Cheese Blend, Mozzarella Curd, Parsley

BOILED PEANUTS N' COKE PORK TERRINE \$12 Dijon Mustard, French Cornichons, Toasted 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 Crackers *V

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

AUTUMNAL SALAD \$14 Baby Arugula and Spinach, Tangerines, Arkansas Black Apples, Dried Cranberries, Blue Cheese Crumbles, Sherry Vinaigrette

THE TOKEN HOUSE SALAD \$12 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot Balsamic Vinaigrette **Lil' Token \$7 *GF, VG**

CHARCUTERIE

MEATS:

Lady Edison, 2 Yr Country Ham, TN \$9
Lomo, GA \$8
House Garlic and Paprika Spalla, Aiken \$9
Black Pepper Coppa, Aiken, SC \$9
Picante Pepperoni, GA \$8
Spicy 'Nduja, La Quercia, IL \$8
Habanero Spalla Ham, Aiken, SC \$9

CHEESE:

Hornbacher Emmenthal, Switzerland \$8
Tillamook Cheddar, OR \$8
XO Beamster Gouda, Netherlands \$9
4 Month Aged Manchego, Spain \$8
Thomasville Tomme, Sweet Grass Creamery, GA \$9
Asher Blue, Sweet Grass Creamery, GA \$8
Cumberland, Sequatchie Cove, TN \$6

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 *GF

SEARED YELLOWFIN TUNA \$29 Dijon Maple Glaze, Herb Roasted Yukon Gold Potatoes, Rustic Roasted Fennel and Lentil Broth *GF

OLD SCHOOL VENISON POT AU FEU \$26 Slow Braised Venison Shanks, Pearled Barley, House Made Ricotta Dumplings, Roasted Root Vegetables, Savory Umami Broth, Cashew and Dried Cherry "Salsa"

CURRIED CHICKEN SALAD SAMMICH \$15 House Made Char Grilled Curried Chicken and Cashew Salad With Cabbage, Carrot and Scallion, Madras Curry Aioli, Toasted Potato Roll, Crispy Onions, Lettuce
-CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO CHIPS

BISTRO PEKING DUCK BREAST \$18 Roasted Eggplant and Caramelized Onion Risotto, Wilted Curly Kale, Fresh Herbs, Feta *GF

"REUBEN" PANINI \$17 Black Pepper Pastrami, Roasted Turkey, Swiss Cheese, House Made Pickle Kraut, "In and Out" Sauce
-CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO CHIPS

BLACKENED MONKFISH \$30 South Carolina Heirloom Johnny Red Grits, Zipper Peas, Baby Limas, and Corn Succotash, Butter Popped Sorghum *GF

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*

THE BEYOND BURGER \$16

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

CHIPOTLE BLACK BEAN BURGERS AVAILABLE. BACON JAM \$2.25 *FRIED EGG *\$2.5 PICKLED JALAPEÑOS \$1

DESSERTS

Sticky Date Cake \$8

Dirty Chai Creme Brûlée \$8

Tiramisu \$8