

SMALL PLATES AND STARTERS

- BEEF TARTAR-SKI** \$14** Hand Ground Beef Filet, Pickled Red Beets, Dill Pickles, Stone Ground Mustard and Horseradish Vinaigrette, Pickled Mustard Seeds, Gigantic Hand Cut Potato Chips *GF
- DEILED EGGS A LA LUNCHABLES PIZZA \$11** Sweet Marinara, Ritz Cracker "Crust", Pepperoni, Oregano, Mozzarella Cheese
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Crackers *V
- SMOKED TROUT DIP \$12** Assorted Crackers
- CLASSIC CAESAR \$12** 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, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette *GF **PETITE TOKEN SALAD \$7****ADD GRILLED JOYCE FARMS CHICKEN BREAST \$9**
- BUTTERNUT SQUASH SOUP \$8** Apples, Ginger, Brown Sugar *GF
- WARM GOAT TOAST \$11** Herbed Whipped Goat Cheese, House Made Tangerine Marmalade, Fresh Blackberries and Strawberries, Balsamic Reduction *V
- SASHIMI CRUSTED SALMON TATAKI** \$14** Cabbage and Apple Slaw With Dates and Cashews, House Made Yum Yum Sauce *GF

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 ULTRA PRIVATE PERSONAL RESERVE CHEESE SELECTIONS

- Epoisses, Fromagerie Germain, France \$15**
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

- BRAISED PORK TACOS \$4** Braised Pork Shoulder, Cumin and Anatto, Flour Tortilla, Cabbage Salad, Cilantro
- WALDORF-ISH CHICKEN SALAD \$15** Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini
- BLACKENED RED SNAPPER \$25** Creamy White Adluh Grits, Stewed Collard Greens, Smoked Ham Hocks, Vidalia Onion Jam
- HOT HAM AND CHEESE \$17** Hickory Smoked Ham, Dill Havarti, Honey Mustard-Pickle Sauce, Buttered Challah, Italian Tortellini Salad
- ROAST BEEF CIABATTA \$15** House Roasted Sirloin, Swiss Cheese, Horseradish-Mustard Dressing, Hoagie Spread, Ciabatta Bread, Deli Style Macaroni Salad
- STRIP STEAK FRITES** \$25** Grilled Angus Strip Steak, HARRISA-Roasted Shallot Demi Glace, Whiskey Alley Fries *GF
- GRILLED CHICKEN ALFREDO \$20** Spaghetti, Spinach, Parmesan, Spinach, Stinky French Cheese Cream Sauce
- MUSSELS A LA MEUNIÈRE \$17** Steamed Mussels, White Wine, Garlic, Shallots, Green Cabbage, Fresh Herbs, Grilled Bread

DESSERTS

- Sticky Date Cake, Brown Butter Caramel Sauce \$9
Flourless Chocolate Cake, Vanilla Cream \$10
Lemon Poundcake Creme Brûlée \$8
Tiramisu, Coffee Liqueur, Vanilla Custard \$10

V-Vegetarian | VG - Vegan | GF - Gluten Free

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