

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

- SALMON TATAKI \$14** Thinly Sliced Chilean Salmon, Sesame Tataki Sauce, Radish Salad
- 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 Potato Chips
- VENISON, DATE AND APRICOT TERRINE \$12** Dijon Mustard, Cornichons, House Crostini
- DRESSING LUMP CRAB \$20** Green Goddess Dressing, Spring Radish, English Peas, Tender Greens, Local Grapes \*GF
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Seasoned Crackers \*V
- SMOKED TROUT DIP \$12** Assorted Crackers
- OLIVE OIL POACHED SWORDFISH CONSERVA \$16** Olive Oil Poached Swordfish, Baby Arugula, Basil Marinated Gigante Beans, Grilled Long Stem Artichokes, Fire Roasted Red Pepper, Lemon Foam \*GF
- ARUGULA SALAD \$12** Baby Arugula, Local Gem Lettuces, Seasonal Citrus, Blueberries, Poppy Seed Vinaigrette \*GF, VG
- CLASSIC CAESAR \$12** 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**

**CHARCUTERIE**

**MEATS:**

- House Cured Magret Duck Prosciutto \$9**
- Palacios Picante Chorizo, Spain \$8**
- Venison and Berkshire Pork Salami, CA \$8**
- Lady Edison 2yr Aged Country Ham, NC \$10**
- Speck, Italy \$8.**
- House Made Pastrami Beef Heart \$8**

**CHEESE:**

- Bellamy Blue, Sasquatchie Cove, TN \$7**
- The Tickler, Cheddar, Leeds, UK \$9**
- Mahon, Spain \$8**
- Farmstead, Rinkske's Cheese, AL \$9**
- Green Hill, Sweet Grass, GA \$9**
- Couple, Vermont Creamery \$11**

**\*\*CHEF SELECTION: SNOW CAMP , DOUBLE CREAM GOAT CHEESE. GOAT LADY DAIRY. NC \$9**

**INCLUDES SEASONAL JAMS, MUSTARDS, AND TOASTED NUTS. HOUSE MADE PICKLES, CRACKERS AND CROSTINI.**

**Premium Add Ons: Membrillo \$5 Spanish Marcona Almonds \$6 N.C. Honeycomb \$6 ~ Gluten Free Crackers Available**

**LARGE PLATES**

- CRISPY CHICKEN BISCUIT \$15** House Baked Black Pepper, Cheddar & Parmesan Buttermilk Biscuit, Crispy Batter Fried Chicken, Green Tomato Chile Chow Chow, Creamy Mustard Slaw, and Served with Bistro Side Salad
- TOT POUTINE \$13** Crispy Tater Tots Topped With Home Made Country and Bolo Ham Gravy, Mozzarella Cheese Curd, Sunny Side Up Egg
- WALDORF CHICKEN SALAD \$14** House Made Apple, Grape and Pecan Infused Chicken Salad, Bibb Lettuce, Shaved Radishes, House Crostini
- CORDON BLEU SCHNITZWICH \$16** Panko Crusted Pork Cutlet, Hickory Smoked Ham, Jarslberg Cheese, Honey Mustard, Potato Roll, Zapp's Voodoo Chips
- FRENCH STYLE OMELET \$14** 3 egg omelet, House Smoked Salmon, Home Made Boursin Style Goat Cheese, Fine Herbs, Bistro Side Salad \*GF
- MUSTARD BBQ PORK SAMMIE \$14** Mustard BBQ Pulled Pork Shoulder, Vinegar Slaw, Caramelized Onion Potato Bun, Choice of Hand Cut Fries or Bistro Side Salad **Add Sunny Egg \$2.5**
- NEW ORLEANS STYLE BBQ SHRIMP \$16** New Orleans Style BBQ Black Pepper Butter Sauce, Adulah Stone Ground Grits, House Baked Sourdough toast
- FRIED GREEN TOMATO SANDWICH \$14** Crispy Herbed Breadcrumbs Encrusted Green Tomatoes, Arugula, and ChowChow with Hand Cut Fries
- BAKED SAUSAGE RIGATONI \$16** House Made Chorizo Sausage, Caramelized Peppers, and Onions, In a Blushed Tomato Cream Sauce, With Mozzarella Curd, Herbed Ricotta, Parmesan Cheese and Parsley

**V-VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE**