

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

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 Pepper Sorghum Salami, Spotted Trotter, GA \$9

Prosciutto, Italy \$8

House Made Lonza, Chef Chad, WA \$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

Cumberland, Sequatchie Cove, TN \$9

Nanny Moon's Gouda, \$8

Walden, Sequatchie Cove, TN \$9

Thomasville Tomme, GA \$9

Snow Camp, Double Cream Goat Cheese, Goat Lady Dairy, Nc \$9

Valdeon Blue, Spain \$8

LARGE PLATES

BLACKENED CHICKEN MAC N CHEEZ \$15 Campanelle Pasta, Blackened Chicken, Pesto Cream Sauce, Fresh Mozzarella Curd, Red Pepper Relish 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, and Cucumber, Artisan Baby Lettuces Thai Peanut Vinaigrette

PASTRAMI REUBEN \$17 Slow Roasted Duck Deli Pastrami on House Made Marble Rye with Swiss, Russian Dressing, and House Made Sauerkraut Served with Hand Cut Fries and Extra Dressing for Dipping

CAROLINA BBQ SAMMY \$16 Heritage Pork Shoulder Slowly Smoked in Hickory, with Carolina Mustard Sauce, Vinegar Slaw, and Pickles, on House Baked Jalapeño Cheddar Brioche served with Hand Cut Fries

WHISKEY ALLEY PRIME RIB SANDWICH \$19 Slow Roasted Prime Rib, Thinly Sliced and Served On House Made Onion Bun with Au Jus and Hand Cut Fries **Add Swiss \$1.5 Add Horseradish \$.5**

VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE