

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

**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, 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 Add Blackened or Fried Catfish Chicken \$7**

**PEANUTS IN COCA COLA" TERRINE \$12** Dijon Mustard, Cornichons, House Crostini

**SMOKED TROUT DIP \$12** Assorted Crackers

**CHARCUTERIE**

**MEATS:**

**House Smoked Spalla \$9**

**Mortadella, Italy \$9**

**Lamb Milano Salami, CA \$8**

**Black Garlic and Porcini Salami \$9**

**Finocchiona, Spotted Trotter, GA \$9**

**House Lonza \$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:**

**Mahon, Spain \$8**

**Concord Tomme, Rock House Creamery, GA \$8**

**Nanny Moon's Gouda, \$8**

**Walden, Sequatchie Cove, TN \$9**

**Waypoint, CalyRoad at Rock House Creamery , Ga \$9**

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

**Shakerag Blue, Sequatchie Cove Creamery, TN \$8**

**LARGE PLATES**

**THAI CHICKEN SALAD \$16** Slow Braised Soy Ginger Chicken, Shaved Watermelon Radish, Carrot, Cucumber, and Artisan Baby Lettuces with Thai Peanut Vinaigrette

**CHICKEN BACON MAC N CHEEZ \$15** Shredded Chicken, Crispy Black Pepper Maple Bacon, Scallions and Cheddar Cheese atop Creamy Parmesan Mac n Cheese, with 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

**OLD SCHOOL OHIO STYLE FRIED FISH SAMMICH \$16** Cornmeal Dusted and Fried Texas Catfish, on House Baked Sour Dough, with Banana Peppers, and Chili Aioli, Hand Cut Fries **Add Fried Egg \$2**

**SHRIMP AND GRITS \$16** Black Tiger Shrimp, Simmered in a rich Black Pepper BBQ Butter Sauce, with Stone Ground Adulah Grits, and Grilled House Made Sourdough Bread

**SMOKED SALMON BAGEL \$16** House Smoked Salmon on New York Everything Bagel, Arugula, Creamy Feta Spread, Shaved Red Onion, Pickled Carrot, Shaved Radish and Capers

**BLACKENED CATFISH AND GRITS \$16** Blackened Texas Catfish, Creamy Adulah Stone Ground Cheddar Grits, Sunny Egg, Charred Sweet Corn Sauce

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