

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
- CARBONARA DEVILED EGGS \$11** Grandmas Devil Filling, House Bacon, Petite English Peas, Buttery Aioli ***GF**
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Crackers ***V**
- PEPPER BACON WRAPPED "MEAT LOVERS" TERRINE \$12** Pork Terrine Inlaid with Ham, Pastrami, Bologna, Dijon Mustard, French Cornichons, Toasted Crostini
- 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 **Lil' Token \$7 *GF Add Grilled Chicken \$7**

CHARCUTERIE

MEATS:

- Coppa, Heywood Provisions, GA \$8**
- Spiced Lomo, Spotted Trotter, GA \$8**
- Prosciutto di Parma, PA \$9**
- Lamb Sujuk, Heywood Provisions, GA \$9**
- Red Wine Fennel Salami, Heywood Provisions, GA \$8**
- 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**
- Nanny Gouda, GA \$9**
- Sandy Creek Goat, NC \$9**
- Fior D'Arancio, Veneto, Italy \$8**
- Thomasville Tomme, GA \$8**
- Sweet Grass Heat, GA \$8**

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

- SESAME SEARED TUNA \$18** Sliced Sesame Crusted #1 Tuna, Baby Lettuces, Shaved Radish, Sweet Soy Glaze
- WALDORF CHICKEN SALAD \$16** Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini
- HAM, LAMB N BEANS \$20** House Smoked ham Hocks and Lamb Shank, Creamy Navy Beans, Fresh Herbs, and Grilled Sourdough
- VINDALOO STYLE CHICKEN CURRY \$18 Spicy** Indian Style Chicken Curry, Basmati Rice, Garlic Naan, Crispy Shallots
- HAM N SWISS PANINI \$15** Bolo Ham, Swiss Cheese, Sriracha Aioli, Chow Chow with Choice of Zappa Voodoo Chips or Bistro Side Salad
- GYRO STYLE LAMB BURGER \$18** Ground Lamb and House Made Sausage Patty, Cucumber Feta Spread, Baby Greens, Red Onion, Herby Red Wine Vinaigrette, Hand Cut Fries
- SOY GLAZED PORK CHOP \$22** Grilled Soy marinated Center Cut Pork Chop, Sautéed Potatoes, Bacon, Caramelized Peppers & Onions Tuscan Kale, Ginger Scallion Glaze
- BLACKENED CATFISH N GRITS \$19** Blackened Catfish, Creamy Adulah Stone Ground Grits, Crawfish Butter Sauce

DESSERTS

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

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