

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

- 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
- BACON HORSERADISH DEVEILED EGGS \$11** Horseradish Deviled Egg Mix, Bacon, Grated Parmesan, Scallions \***GF**
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Crackers \***V**
- BACON WRAPPED PEANUTS N' COLA TERRINE \$12** Dijon Mustard, Cornichons, Crostini
- SMOKED TROUT DIP \$12** Assorted Crackers
- CLASSIC CAESAR \$12** House Made Bacon lardons, Croutons, Pickled Red onions, Anchovy
- THE TOKEN HOUSE SALAD \$12** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette **Lil' Token \$7 \*GF Add Chicken \$7**
- CLASSIC POTATO \$8** Extra Virgin Olive Oil, Scallion Garnish \***GF Add Garlic Toast \$2**

**CHARCUTERIE**

**MEATS:**

- Lady Edison, 2 Yr Country Ham, TN \$9**
- Lomo, GA \$8**
- House Garlic and Paprika Spalla, Aiken \$9**
- Black Pepper Coppa, Aiken, SC \$9**
- Picante Pepperoni, GA \$8**
- Sorghum & Pepper Salami, Spotted Trotter, Ga \$9**
- Habanero Spalla Ham, Aiken, SC \$9**

**CHEESE:**

- Hornbacher Emmenthal, Switzerland \$8**
- Tillamook Cheddar, OR \$8**
- XO Beamster Gouda, Netherlands \$9**
- 4 Month Aged Manchego, Spain \$8**
- Thomasville Tomme, Sweet Grass Creamery, GA \$9**
- Asher Blue, Sweet Grass Creamery, GA \$8**
- Cumberland, Sequatchie Cove, TN \$6**

**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**

**LARGE PLATES**

- SHRIMP AND GRITS \$17** Black Tiger Shrimp, Rich Black Pepper BBQ Butter Sauce, Stone Ground Adludh Grits, Grilled House Made Sourdough Bread
- STEAK FRITES \$28** Grilled Medallions of Chatel Farms Teres Major, Grilled Asparagus, House Demi Glacé, Hand Cut Fries
- WALDORF CHICKEN SALAD \$16** Poached Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini
- HAND MADE GREEK STYLE TURKEY BURGER \$16** Feta and Herb Infused All Natural Turkey Patty, Avocado Ranch,
- CHORIZO MEATBALLS N GRITS \$17** House Made Mexican Chorizo, Fresh Cheese, Mole, Pico de Gallo, House baked Jalapeño Brioche Toast, Creamy Adulah Stone Ground Grits
- PASTRAMI POUTINE \$18** Slow Braised Tender Pastrami, Caramelized Onions, House Sauerkraut, Fresh Herbs, Cheese Curds, Atop Hand Cut Fries
- TURKEY POT PIE \$19** Slow Roasted Tender Turkey, Aromatic Vegetables, in a Rich Herb Gravy with Puff Pastry Crust, and Bistro Side Salad
- CHORIZO BURGER \$18** House Made Mexican Chorizo, Fresh Cheese, Mole, Pickled Red Onions and Arugla, On House baked Jalapeño Brioche, with Choice of Hand Cut Fries or Bistro Side Salad
- CURRY CHICKEN SALAD SAMMY \$17** Chef Katie's Curry Chicken Salad, Shredduce, Pickled Red Onion, on Martins Potato Roll, Bistro Side Salad. **Add Pickled Jalapenos \$1**

**10 DOLLAR MIX N MATCH (CHOOSE TWO)**

- CLASSIC POTATO SOUP**
- LIL HOUSE**
- TURKEY MELT**

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