

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

- ICED POLAR POND OYSTERS, P.E.I. \$3 EA** Fresh Orange Mignonette
- OLD SCHOOL FAMILY PICNIC DEVILED EGGS \$8** Smoked Paprika, Snipped Chives
- BOILED PEANUT AND COCA-COLA PORK TERRINE \$12** Dijon Mustard, Cornichons, Crostini
- BEHEMOTH WHOLE CHICKEN WINGS \$16** Date, Pomegranate and Tahina Sauce, Cilantro, Sesame Seeds
- FOIE GRAS TORCHON \$18** Flavored with Brandy and Chicory, Fresh Apples, Crostini, Seasonal Jam Mustard, Cornichons, Crostini
- 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
- SPICY PASTOR TACO \$4 EA** Pineapple, Gaujillo Pepper and Vinegar Braised Pork Shoulder, Cilantro, Diced Onion, Chipotle Mayo, Flour Tortilla
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Pecans, Everything Seasoned Crackers \*V
- FRESH BURRATA \$16** Monetta Peaches, Baby Arugula, Heirloom Tomato, Pickled Mustard Seed, Basil Oil, House Grilled Bread V
- SMOKED TROUT DIP \$14** Hand Cut Potato Chips \*GF
- WATERMELON AND DERRICK GUNTER'S HEIRLOOM TOMATO SALAD \$15** Marinated Olives, Feta, Baby Arugula, Fresh Torn Basil, Corto Olive Oil \*GF, 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 Shallot Balsamic Vinaigrette **Lil' Token \$7 \*GF, VG**

**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**

**CHEESE:**

- Mahon, Spain \$8**
- Concord Tomme, Rock House Creamery, GA \$8**
- Nanny Moon's Gouda, \$8**
- Carolina Moon, Chapel Hill Creamery, Nc \$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**

**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**

- PAN SEARED LOCAL MAHI MAHI \$30** Local Sweet Corn and Fire Roasted Tomato Risotto, Scallion, Lemons, Pecorino \*GF
- RICOTTA AND BLACK PEPPER GNOCCHI \$25** Charred Bell and Evans Farms Chicken Thighs, English Peas, Baby Spinach, Grilled Escarole, Garlic Parmesan Cream Sauce
- CONFIT PHEASANT POT PIE \$22** Duck Fat Simmered Pheasant, Pot Roast Vegetables, Homemade Noodles, Parsley
- PAN SEARED ATLANTIC SALMON \$30** Brown Sugar Butternut Squash Puree, Broccolini, Sour Cherry and Cranberry Jus \*GF
- OLD SCHOOL STROGANOFF \$28** Hand Made Swedish Meatballs, House Made Stroganoff Sauce, Blend of Wild Mushrooms, Egg Noddles, Smoked Paprika, Sour Cream
- CRAB GRILLED CHEESE \$19** Old Bay Crab Salad With Red Pepper and Onion, Creamy Havarti Cheese, Sourdough, Garlic Butter
- CHOICE OF ZAPP'S CLASSIC CHIPS OR BISTRO SIDE SALAD**
- TRIPLE CHEESE BAKED BRAISED BEEF SPAGHETTI \$24** Slow Braised Chuck, Home Made San Marzano Marinara Sauce, Parmesan Cheese, MonetaryJack, Mozzarella Curd, Parsley
- GRILLED 12 OZ RIBEYE \$42** Brown Butter Fingerling Potatoes, Seasonal Vegetables, House Steak Spice, Balsamic and Gorgonzola Onion Jam \*GF

## WHISKEY ALLEY FAVORITES

**CANTONESE GREEN BEANS \$15** Toasted Sesame, Scallion

**CRISPY BRUSSELS SPROUTS \$12** Chili Vermont Maple Drizzle \*GF, V

**ROASTED BEET SALAD \$17.75**

Candied Almonds, Local Goat Cheese, Spring Mix, Citrus, Brown Butter Vermont Maple Vinaigrette \*V, GF

**FISH AND CHIPS \$23.5**

Beer Battered Atlantic Haddock, Hand Cut Fries, Remoulade Sauce Upon Request

**ROYALE WITH CHEESE BURGER \$17**

American Cheese, Dill Pickles, Shreddeuce, Magic Sauce, Martin's Potato Roll, Hand Cut Fries\*

**CHIPOTLE BLACK BEAN BURGERS AVAILABLE. BACON JAM \$2.25 \*FRIED EGG \*\$2.5 PICKLED JALAPEÑOS \$1**

**THE BEYOND BURGER \$16**

Vegan Patty, Red Onion, House Barbecue Sauce, Shreddeuce, Dill Pickles,

Bistro Side Salad \*VG

\*ADD VEGAN CHEDDAR \$2.50

## DESSERTS

\* **Goat Cheesecake Ice Cream, Local Bee Pollen, Fresh Strawberries \$9**

\* **Vanilla Ice Cream \$6**

\* **Local Peach Ice Cream \$6**

\* **Belgium Chocolate Ice Cream \$6**

\* **Bourbon Vanilla Creme Brûlée \$8**

\* **Sweet Corn and Blackberry Creme Brûlée \$8**