

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

- CHEBOOK OYSTERS, NEW BRUNSWICK, CANADA \$3 EA** Cucumber Mignonette \***GF**
- WIANNO OYSTERS, MA \$3** Carrot Ginger Mignonette \***GF**
- DRESSED OYSTER \$4 EA** Foggy Cove Oyster, P.E.I., Peach and Yuzu Vinaigrette, Wasabi Tobiko, Chive \***GF**
- OLD SCHOOL HAM SNACK \$8** Assorted Crackers
- POLYNESIAN PORK TACO \$4 EA** Pineapple and Orange Braised Pork Shoulder, Monterey Jack Cheese, Heirloom Tomato and Cantaloupe Pico De Gallo Flour Tortilla
- CHICKEN POT PIE DEVILED EGGS \$10** Slow Poached Chicken, Caramelized Mirepoix, English Peas, Chicken Gravy Aioli, Puff Pastry
- FENNEL CRUSTED AHI TUNA \$17** Marinated Long Stem Artichokes, Gigante Bean Salad, Fingerling Potatoes, Date Vinegar \***GF**
- BACON WRAPPED PORK, CHERRY AND APRICOT TERRINE \$12** Dijon Mustard, Cornichons, Crostini
- 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 Potato Chips \***GF**
- WHIPPED FETA \$12** Herbed Whipped Feta, Balsamic Raisins, Burnt Orange Honey, Spiced Hazelnuts, Everything Seasoned Crackers \***V**
- HOUSE SMOKED SALMON WITH BURRATA \$18** Baby Arugula, Pickled Red Onion Walnut Salsa, House Grilled Bread
- SMOKED TROUT DIP \$14** Hand Cut Potato Chips \***GF**
- SOMETHING LIKE A CAPRESE SALAD \$16** Cantaloupe, Fresh Strawberries, Hand Pulled Mozzarella, Baby Arugula, Fresh Basil, Micro Cantaloupe Tendrils, Poppy Seed Vinaigrette \***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 Balsamic Vinaigrette **Lil' Token \$7 \*GF, VG**
- ADD GRILLED AHI TUNA \$12 OR PAN SEARED CORVINA \$10**

## **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 Ghad, WA \$8**
- Bresaola, Spotted Trotter, Ga \$9**

### **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**

**CHEF'S CHOICE BOARD \$45 2 Meats, 2 Cheeses Hand Selected By Chef Ghad**

**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 TILEFISH \$30** Scampi Style Risotto, Tiger Shrimp, Fire Roasted Tomatoes, Scallion, Lemon, Pecorino \***GF**
- TWISTED KOREAN STYLE HOT POT \$19** Slow Braised Octopus, Gochujang Marinated Escargot, Grilled Swordfish Pastrami, Spicy Fermented Red Pepper Broth With Charred Cabbage, House made Watermelon Rind Kimchi, Steamed Rice, Crab Chips
- REUBEN PANINI \$16** Artisan Pastrami, Thousand island, Swiss cheese, House Kraut, Home Made Sourdough Bread  
Garlic Butter **CHOICE OF ZAPP'S CLASSIC CHIPS OR BISTRO SIDE SALAD**
- RICOTTA AND BLACK PEPPER GNOCCHI \$25** Charred Bell and Evans Farms Chicken Thighs, English Peas, Baby Spinach, Grilled Escarole, Garlic Parmesan Cream Sauce
- PAN SEARED SALMON \$30** Caramelized Onion and Country Ham Grits, Grilled Broccolini, Spicy Peach and Fresno Chili Glaze **GF**
- OLD SCHOOL BEEF STROGANOFF \$40** Pan Seared Filet Mignon Medallions, House Made Stroganoff Sauce, Blend of Wild Mushrooms, Egg Noodles, Smoked Paprika
- BAKED CAMPANELLE PASTA \$24** House Duck Confit, Local Yellow Squash, Asparagus, Pecorino Romano Cheese, Truffle Honey, Balsamic, Ritz Cracker Crumb
- TUNA MEATBALLS AND BUCATINI \$32** Feta and Spinach Ahi Tuna Meatballs, Bradnied Lobster Cream sauce,, Parsley, House Made Black Pepper Pancetta, Pecorino Romano

## 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, Shredduce, Magic Sauce, Potato Bun, 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, Barbecue Sauce, Shredduce, Dill Pickles,

Bistro Side Salad \***VG**

\***ADD VEGAN CHEDDAR \$2.50**

## DESSERT

**Chef Jeff's Blueberry Lemon Muffin Cake \$7**

Whipped Cream

**CocoCrispie Creme Brûlée \$8**

**Bourbon Caramel Creme Brûlée \$8**

**Scoops Of**

**Home Made Vanilla Ice Cream \$6**

**Ube Ice Cream**

**Cantaloupe Sorbet \$4**