

SMALL PLATES AND STARTERS

BROCCOLI SOUP \$8 Fried Shallots

SCALLOP CRUDO \$18** Laudemio Olive Oil, Snipped Chives, Truffle Salt, Trout Caviar ***GF**

LITTLE FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli

SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**

TEXAS WEINER TOTS \$17 Home Made Chili Sauce, All Beef Hot Dog, Cheez Whiz, Diced Onion

THE TOKEN HOUSE SALAD \$15 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette ***GF** **PETITE TOKEN SALAD \$9**

BEEF TARTARE VER.1.0 \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips ***GF**

OLD SCHOOL GOAT TOAST \$12 Whipped Herbed Goat Cheese, Corto Olive Oil, Burnt Orange Honey, Chives

CLASSIC CHICKEN LIVER MOUSSE \$16 Joyce Farm Chicken Livers, Brandy, Montenegro, Fruit Jam, Grilled Garlic Toast

CHARCUTERIE

(CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

MEATS:

Prosciutto di Parma, Italy \$10

Speck, Songno Toscono, Italy \$8

Salami Vesuvio, , NC \$8

Lamb Milano, NC \$9

Georgia "Blue" Gold, Spotted Trotter, GA \$8

Coppa, Spotted Trotter, GA \$9

Capicola, San Guiseppe, NC \$8

CHEESE:

Walden, Sequatchie Cove Creamery, TN \$9

Excalibur, Double Gloucester, England \$8

Brie, Murray's, New York \$9

Rockets Robiola, BOXCARR, NC \$8

Beamster, XO Gouda, Holland \$8

Shropshire, English Bleu, England \$8

Snow Camp, Goat Lady Dairy, NC \$9

*ADD ONS: MEMBRILLO \$6 /S.C. HONEYCOMB \$6 MARINATED OLIVES \$8-GLUTEN FREE CRACKERS AVAILABLE

LARGER PLATES

THAI CHICKEN SALAD \$17 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette

BEER BATTERED SOFT SHELL CRAB SANDWICH \$20 Chunky Dill Pickle Tartar Sauce, American Cheese, Shreddeuce, Extra Dill Pickles, Potato Bun, House Made Dill Pickle Slaw

WHISKEY ALLEY HASH BOWL \$18 Home Made Pork Hash, Buttered Long Grain Rice, Furikake, Fried Egg, Beer Battered Onion Rings

WALDORF-ISH CHICKEN SALAD \$17 Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini (can be *GF)

DOUBLE SMOKED PASTRAMI REUBEN PANINI \$16 Sauerkraut, House Made Thousand Island Dressing, Seeded Rye Bread, Swiss Cheese, Home Made Broccoli Salad

THE SEXY ITALIAN UNCLE \$19 Warm House Made Turkey Meatloaf, Italian Mortadella, Pickled Pepper Ham Salad, Lots of Provolone Cheese, Rustic Italian White Bread

WHISKEY ALLEY LUNCH BAG \$11.99

Ham and Cheddar Snack Wrap **OR** Mushroom, Spinach and Hummus Snack Wrap,
Bag of Cape Cod Potato Chips, Home Made Dill Pickle Slaw,
Brown Butter Marshmallow Rice Crispy Treat

IF DINING IN

Ask To Make Your Lunch Bag Extra Fun With The Addition of a Beer and Buddy

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Grand Marnier Creme Brûlée \$10

V-Vegetarian | VG - Vegan | GF - Gluten Free

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU