

SMALL PLATES AND STARTERS

- 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
- SPICY NASHVILLE HOT TOTS \$17** House Made Buttermilk Ranch, Dill Pickles, Scallion
- PEPPER BACON WRAPPED COUNTRY TERRINE \$18** Dijon Mustard, Cornichons, House Made Crostini
- THE TOKEN HOUSE SALAD \$17** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette *GF **PETITE TOKEN SALAD \$11**
- BEEF TARTARE VER.1.0** \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips *GF

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

MEATS:

- Prosciutto di Parma, Italy \$10**
- Speck, Songno Toscono, Italy \$9**
- Coppa, Molinari, Italy \$9**
- Lamb Milano, NC \$9**
- Finocchiona, Salumi Chicago, IL \$9**

CHEESE:

- Lindale, Goat Gouda, Goat Lady Dairy, N.C. \$9**
- Cypress, Thomasville, GA \$9**
- Clemson Blue, SC \$10**
- Snow Camp, Goat Lady Dairy, NC \$9**
- Collier's Welsh Sharp Cheddar, Wales, \$9**

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

LARGER PLATES

- THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette
- WALDORF-ISH CHICKEN SALAD \$19** Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini (can be *GF)
- HAMBURGER PARMESAN \$20** Panko Breaded Hamburger Steak, House Made Marinara, Burrata, Arugula, Pesto, Sharp Provolone
- WHISKEY ALLEY BAKED CHILI MAC \$19** House Made Beef and Black Bean Chili, Extra Large Shells, Triple Cheese Blend, Mozzarella Curd
- HAM AND CHEESE MELT \$17** Hickory Smoked Ham, Swiss Cheese, Fontina, and Sharp American, Lusty Monk Mustard, Marbled Rye Bread, Hand Cut Fries
- HOT ROASTED BEEF N' CHEESE \$18** Artisan Roast Beef, Swiss Cheese, Cheez Whiz, Garlic Butter, Toasted Kaiser Roll, Bistro Side Salad
- CHICKEN FRIED STEAK SANDWICH \$19** Crispy Middle School Style Hash Brown, Sunny Side Up Egg, American Cheese, Black Pepper Sausage Gravy, Potato Roll, Zapp's Voodoo Chips

HOUSE MADE NEW JERSEY STYLE TUNA MACARONI SALAD \$6

**MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU
V-Vegetarian | VG - Vegan | GF - Gluten Free

SIGNATURE DISHES

CANTONESE GREEN BEANS \$16

Toasted Sesame Scallion

CRISPY BRUSSELS SPROUTS \$13.5

Chili Maple Drizzle

ROASTED BEET SALAD \$19

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette

ROYALE WITH CHEESE BURGER \$18

American Cheese, Dill Pickled, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries
(Ask your Server about our **Add On's**)

THE BEYOND BURGER \$17.75

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

FISH AND CHIPS \$25.50

Beer Battered Atlantic Haddock, Hand Cut Chips

FROZEN COCKTAIL

ITALIAN LEMONADE \$13.50

Vodka, Lemoncello, Lemon, Basil-Syrup

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM
TUESDAY- FRIDAY!!!

BREWS FOR THE CREW!!!

BUY THE KITCHEN A ROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24