

SMALLER PLATES AND STARTERS

BUTTERNUT SQUASH SOUP \$8 Toasted Cashews, Chives ***GF**,

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**

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

CAESAR SALAD \$18 Romaine Hearts, Escarole, Shaved Parmesan Cheese, Capers, Pickled Eggs, Cornichons, Paprika Croutons, WA Caesar Dressing

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 \$8

Speck, Songno Toscono, Italy \$8

Lupo, Uncured Salami, Ohio \$8

Lamb Milano, NC \$9

Lamb Sujuk, Spotted Trotter, GA \$8

Coppa, Spotted Trotter, GA \$9

Bresola, Spotted Trotter, GA \$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

TURKEY CIABATTA SANDWICH \$17 Griddled Ciabatta Roll, Hickory Smoked Turkey Breast, Fontina Cheese, Garlic Herb Cotswold Cheese, Artichoke Mayo, Roasted Broccoli, Side Salad

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, Shredduce, Extra Dill Pickles, Potato Bun, Hand Cut Fries

HOME MADE OPEN FACE TURKEY MEATLOAF SANDWICH \$18 Toasted Sourdough Bread, American Cheese, Home Made Black Pepper and Chicken Gravy, Bistro Side Salad

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)

HOME MADE RICOTTA GNOCCHI \$20 Char Grilled Chicken Thighs, Baby Spinach, Garlic Parmesan Cream Sauce, Parsley

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

*** Chef's Blue Plate Special ***

HOME MADE CHICKEN SALAD SANDWICH \$10

Bibb Lettuce, Toasted Potato Roll, House Dill Pickle Slaw

MUSSELS AND SPAGHETTI \$ \$12

P.E.I Mussels, Crushed Red Pepper, Parsley Garlic Butter Sauce, Parmesan Cheese

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$10

Tiramisu, Coffee Liqueur, Vanilla Custard \$10

Mexican Hot Chocolate Creme Brûlée \$10

Double Chocolate Cake \$10

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

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