

SMALL PLATES AND STARTERS

CHEESY ADLUH GRITS \$8 Caramelized Onion Butter

RED KURI KURI SQUASH SOUP \$10 Fall Spices, Toasted Coconut ***GF**

SMOKED TROUT DIP \$17 Giant Hand Cut Potato Chips ***GF**

COUNTRY STYLE PORK TERRINE \$18 Dijon Mustard, Cornichons, Home Made Crostini

THE TOKEN HOUSE SALAD \$16 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 *GF, VG**

WHISKEY ALLEY DEVEILED EGGS \$12 Southern Style, Smoked Paprika, Snipped Chives

CHICKEN LIVER MOUSSE \$16 Joyce Farms Chicken Livers, Homemade Fruit Jam, Griddled Garlic Toast

PUMPKIN TOAST \$14 Chipotle Pumpkin Puree, Feta Cheese, Chili Toasted Pumpkin Seeds, Frisée, Hot Honey

DUROC PORK RILLETES \$16 Potted Whipped Pork Confit, Duck Fat, Chow Chow, Warm Garlic Toast, Some Crackers

THE SEASONAL AUTUMN SALAD \$16 Hearty Autumn Greens, Roasted Delicata Squash, Pickled Pomegranate Seeds, Eda Rhyne Amaro Pear Chips, Feta Cheese, Honey Cider Vinaigrette ***GF, V**

BEEF TENDERLOIN TARTARE \$22** Cornichons, Capers, Mustard Brandy Shallot Dressing, Farm Yolk, Crostini, Radish

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

MEATS:

PROSCIUTTO DI PARMA, ITALY \$10

SPICY SPOTTED TROTTER, ALANTA, GA \$9

SPICY SALAMI VESUVIO, SAN GIUSEPPE, NC \$9

CAPICOLA, SAN GIUSEPPE, NC \$9

HERBED ITALIAN SPALLA, CHEF CHAD, SC \$9

CHEESES:

DOUBLE CREME BRIE, LE POMMIER, FRANCE \$9

BLUE D'AUV MILLEDOME, FRANCE \$9

CAMPO, BOX CARR, NC \$9

DON BERNARDO MANCHEGO, SPAIN \$9

CHEDDAR, TILLAMOOK, OR \$9

*ADD ONS: ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~ MEMBRILLO \$6

WHITE SPANISH ANCHOVIES \$4 ~ MARCONA ALMONDS \$6

*GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST

BRUNCH STUFF

BASIC AF BREAKFAST \$17** Two Eggs Any Style, Whiskey Alley Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request ***GF**

FRENCH STYLE OMELET \$18 Three Egg Omelet, Grilled Chicken, Taleggio Cheese, Caramelized Onion, Bistro Side Salad

CHOCOLATE ESPRESSO FRENCH TOAST \$17 Vermont Maple Syrup, Chocolate and Espresso Batter, Whipped Cream, Powdered Cocoa

BREAKFAST SANDWICH \$18 Sliced Canadian Sirloin Ham, Swiss Cheese, Folded Egg, Potato Bun, Secret Sauce, Breakfast Potatoes

CLASSIC EGGS BENEDICT \$20** Two Poached Eggs, Breakfast Potatoes, Nueske's Double Smoked Canadian Bacon, Toasted English Muffins, House Made Hollandaise

WALDORF CHICKEN SALAD \$18 Poached Chicken Breast, Celery, Onions, Toasted Almonds, Apples, Grapes, Creamy Mayo Dressing, Toasted Crostini, Radishes, Lettuces

CRAB GRILLED CHEESE CROSSIANWICH \$22 Blue Crab Salad, Old Bay Seasoning, Red Onion, Red Pepper, White Havarti Cheese, Buttered Croissant Bun, Side Salad

THICK CUT APPLEWOOD BACON \$8

TOAST AND JELLY \$4

ADD 2 EGGS \$5

EXTRA HOLLANDAISE \$2

ADD CHEESE TO ANYTHING \$2

BREAKFAST POTATOES WITH PEPPERS AND ONIONS \$8

**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 \$16.80

Toasted Sesame, Scallion

CRISPY BRUSSELS SPROUTS \$16.70

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20.50

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

ROYALE WITH CHEESE BURGER \$19.95

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

BACON JAM \$4 FRIED EGG \$3 PICKLED JALAPEÑOS \$2 (*VEGAN BLACK BEAN PATTY AVAILABLE*)

THE BEYOND BURGER \$19.95

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

FISH AND CHIPS \$28.30

Beer Battered Atlantic Haddock, Hand Cut French Fries

FEATURED COCKTAILS

APPLE CIDER SANGRIA \$13.50

White Wine Blend, Apple Cider, Applejack,
Cointreau, Orange, Cinnamon

FROZEN MEXICAN COFFEE \$13.50

Reposado Tequila, Cold Brew, Espresso, Vanilla
Cacao, Cinnamon, Ancho Chile, Cream

HOMEMADE DESSERTS

STICKY DATE CAKE \$14

BROWN BUTTER CARAMEL SAUCE

HOME MADE TIRAMISU \$14

FRANGELICO, KAHLUA, ESPRESSO

VANILLA CREME BRÛLÉE \$12

TRIPLE CHOCOLATE TART \$14

CHOCOLATE COOKIE CRUST, MILK CHOCOLATE, DARK CHOCOLATE

PUMPKIN SWIRL CHEESECAKE \$14

OREO CRUST