

## SMALL PLATES AND STARTERS

**CREAMY POTATO AND BACON SOUP \$8** Scallions, Sour Cream

**SHRIMP AND KIMCHI TACO \$9EA** Asian Style Nashville Hot Sauce, Tiger Shrimp, Scallion, Kimchi, Cilantro, Flour Tortilla

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

**GRILLED ELK AND WILD BOAR SAUSAGE \$20** Creamy Sweet Potato Puree, Smoked Sweet and Sour Cabbage P Calvados Demi Glace \***GF**

**BEEF TARTAR VER 1.0\*\* \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Hand Cut Potato Chips

**OXTAIL MARMALADE TOAST \$17** Warm Sweet and Sour Stewed Oxtail, House Made Garlic Toast, Wild Mushrooms, Beer Battered Onion Rings, Garlic Aioli

**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**

**WINTER SALAD \$18** Pomegranate Seeds, Roasted Candied Pecans, Winter Chicories, Cornbread Crumbs, Apple Miso Vinaigrette \***V**

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

### MEATS:

**Prosciutto di Parma, Italy \$10**

**Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10**

**Hot Sopresatta San Guiseppe, NC \$9**

**Rosette De Lyon, Spotted Trotter, Ga \$9**

**Salami Vesuivo, San Guiseppe, NC \$9**

### CHEESE:

**Barbers's 20 Month Aged Cheddar, UK \$9**

**Cypress, Sweet Grass, GA \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

**Triple Creme Brie, France \$9**

\*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABL

## LARGE PLATES

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$34** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish Mashed Potatoes

**TURKEY AND SWISS MELT \$19** Oven Roasted Turkey, Alpine Swiss Cheese, Garlic Aioli, Sourdough Bread

**CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS**

**PAN SEARED ATLANTIC SALMON \*\* \$32** Brown Butter Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Parmesan Cheese

**GRILLED FILET MIGNON MEDALLIONS\*\* \$52** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Whiskey Alley 1 Sauce

**PAN SEARED SWORDFISH \$34** Malfadine Pasta, Old School Puttanesca Sauce with Anchovy and Capers, Ricotta Salata, Parsley

**GRILLED CRAB CROSSIANTWICH \$20** Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter

**CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS**

\*\*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 \*V

### **ROASTED BEET SALAD \$19**

Candied Almonds, Goat Cheese, Spring mix, Citrus, Brown Butter Maple Vinaigrette \*GF

### **ROYALE WITH CHEESE BURGER \$18**

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

**ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1**

### **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 French Fries

## **FEATURED COCKTAIL**

### **CIDER SANGRIA \$13.50**

Spanish White Blend, Apple Cider, Orange,

Brandy, Cointreau, Cinnamon

### **OLD WORLD CHARM \$14.5**

Rhum Barbancourt, Montenegro, Sweet Vermouth

Agave, Flamed Rosemary

## **DESSERTS**

### **HOME MADE TIRAMISU \$11**

### **STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

### **RUM CAKE CREME BRÛLÉE \$11**

### **WARM CHURRO CAKE, PINEAPPLE AND COCONUT ICE CREAM, CINNAMON SUGAR \$11**

## **BREWS FOR THE CREW!!!**

### **BUY THE KITCHEN AROUND OF BEERS \$18**

### **BUY THE KITCHEN A ROUND OF BOURBONS \$24**