

## **SMALL PLATES AND STARTERS**

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

**BACON WRAPPED HOUSE MADE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini

**GRAND MARNIER CHICKEN LIVER PATE \$16** Cherry Gelee, Candied Walnuts, House Toasted Sourdough

**GOAT TOAST \$14** Herb Whipped Goat Cheese, Triple Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans\***V**

**BUFFALO TOTS \$16** Home Made Buffalo Sauce, Buttermilk Ranch, Blue Cheese Crumbles, Scallions

**BERRY AND MELON SALAD \$18** Cantaloupe, Strawberries, Watermelon, Cucumber, Feta Cheese, Local Artisan Lettuce,  
Basil Lime Vinaigrette, Mint \***GF, V**

**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**

## **CHARCUTERIE**

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

### **MEATS:**

**PROSCIUTTO DI PARMA, ITALY \$10**

**CHORIZO, SPOTTED TROTTER, GA \$9**

**LAMB PEPPERONI, HEYWOOD PROVISIONS \$9**

**BLACK TRUFFLE MUSTARD SEED SALAMI, SPOTTED TROTTER \$9**

**SAUCISSON A'LAIL, SPOTTED TROTTER, GA, \$9**

### **CHEESES:**

**DOUBLE CREAM BRIE, LE POMMIER, FRANCE \$9**

**EMMENTALER, SWITZERLAND, \$9**

**SNOW CAMP, GOAT LADY DAIRY, NC \$9**

**POINT REYES BLUE, CA \$9**

**COPPINGER, SEQUATCHIE COVE, TN \$9**

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

## **BRUNCH STUFF**

**BASIC AF BREAKFAST\*\* \$17** 2 Eggs Any Style, Breakfast Potatoes, Thick Cut Applewood Bacon, Toast Upon Request \***GF**

**MAMA NELSON'S BLUEBERRY FRANCH TOAST \$17** Hand Picked SC Blueberries, Bruleed Marshmallow,  
Secret Franch Toast Batter, Challah

**FRENCH STYLE OMELETTE \$21** Three Egg Omelet, Oven Roasted Turkey, Jalapeño Jack Cheese, Bistro Side Salad

**ORANGE STEAK AND EGGS\*\* \$60** Grilled 14oz Ribeye, House Made Five Spice Orange Glaze, Umami Grits,  
Wilted Greens and Cremini Mushrooms

**CLASSIC EGGS BENEDICT\*\* \$17** 2 Poached Eggs, Breakfast Potatoes, Newsie's Double Smoked Canadian Bacon,  
Toasted English Muffins, Homemade Hollandaise \*

**LOW COUNTRY BENEDICT \$28** Fried Green Tomatoes, House Made Bacon Jam, Old Bay Crab Cake, Toasted English Muffins,  
2 Poached Eggs, House Made Hollandaise, Breakfast Potatoes

**CHICKEN BRUSCHETTA BREAKFAST SANDWICH \$18** Charred Grilled Chicken Thighs, Home Made Tomato and Basil Bruschetta,  
Sunny Side Up Egg, House Bacon Jam, Breakfast Potatoes

**HAWAIIAN ROLLER COASTER BURGER \$21** Charred Pineapple, Grilled Spam, Barbecue Sauce, House Made Yum Yum Sauce,  
American Cheese, Signature Whiskey Alley Burger Patty, Beer Battered Onion Rings, Hand Cut Fires

### **ADD ONS**

**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**

Toasted Sesame, Scallion

### **CRISPY BRUSSELS SPROUTS \$14**

Chili Maple Drizzle **V**

### **ROASTED BEET SALAD \$20**

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

### **ROYALE WITH CHEESE BURGER \$19**

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 \$18**

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

### **FISH AND CHIPS \$27**

Beer Battered Atlantic Haddock, Hand Cut French Fries

## **FEATURED COCKTAILS**

### **3 BERRY SANGRIA \$13.50**

Spanish Red Blend, Cranberry, Strawberry

Blackberry Liqueur, Brandy, Grenadine

### **BOURBON COLADA \$13.50**

Bourbon, Pineapple,

Molasses, Coco Lopez, Toasted Coconut

## **DESSERTS**

### **STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14**

### **HOME MADE TIRAMISU \$14**

### **S'MORES CREME BRÛLÉE \$14**

### **CATALAN STYLE CHEESECAKE TART \$14**

Homemade Sour Cherry Jam, Candied Clementines, Orange Coulis

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

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

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