

SMALL PLATES AND STARTERS

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

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

BERRY AND MELON SALAD \$18 Seasonal Berries and Local Melons, Cucumber, Feta Cheese, Basil Lime Vinaigrette, Field Lettuces, Fresh Mint ***GF, V**

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

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

MEATS:

LAMB PEPPERONI, HEYWOODS PROVISIONS \$9

PROSCIUTTO DI PARMA, ITALY \$10

CHORIZO, SPOTTED TROTTER, GA \$9

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

BLACK TRUFFLE MUSTARD SEED SALAMI, SPOTTED TROTTER \$9

CHEESES:

SNOW CAMP, GOAT LADY DAIRY, NC \$9

DOUBLE CREAM BRIE, LE POMMIER, FRANCE \$9

EMMENTALER, SWITZERLAND \$9

POINT REYES BLUE, CA \$9

COPPINGER, SEQUATCHIE COVE, TN \$9

***ADD ONS: ~ MEMBRILLO \$6 ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~ WHITE SPANISH ANCHOVIES \$4 ~ MARCONA ALMONDS \$6**

~GLUTEN FREE CRACKERS AVAILABLE~

LARGER PLATES

THAI CHICKEN SALAD \$20 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Soy Thai Peanut Vinaigrette

PASTRAMI REUBEN \$18 Artisan Pastrami, Swiss Cheese, Sauerkraut, Thousand Island, Rye Bread **CHOICE OF ONE SIDE**

OLD BAY CRAB PANINI \$20 Old Bay Crab Salad, Monterey Jack Cheese, Ciabatta Roll **CHOICE OF ONE SIDE**

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

FRENCH STYLE OMELET \$18 House Smoked Salmon, Goat Cheese, Fresh Dill, Three Egg Omelet, Bistro Side Salad

THE CUBAN B \$19 Hickory Smoked Ham, Mojo Pork Loin, Alpine Swiss Cheese, Dijon Mustard, Pickles, Toasted Demi Baguette, **CHOICE OF ONE SIDE**

SIDES:

***LIL TOKEN SALAD *ZAPP'S VOODOO CHIPS * SPICY PIMENTO CHEESE KETTLE COOKED CHIPS
* JALAPEÑO CHEDDAR CHIPS**

PREMIUM SIDES:

***FRIES \$2 *HAND CUT CHIPS \$2 * CHILI MAPLE BRUSSELS SPROUT \$4 *CANTONESE GREEN BEANS \$4
*LIL BEET SALAD \$4 *LIL THAI CHICKEN SALAD \$5**

****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, Scallions

CRISPY BRUSSELS SPROUTS \$14

Chili Maple Drizzle ***V**

ROASTED BEET SALAD \$20

Candied Almonds, Goat Cheese, 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 \$19

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

FISH AND CHIPS \$27

Beer Battered Atlantic Haddock, Hand Cut Fries

FEATURED COCKTAIL

3 BERRY SANGRIA \$13.50

Spanish Red Blend, Cranberry, Strawberry,
Blackberry Liqueur, Brandy, Grenadine

BOURBON COLADA \$13.50

Bourbon, Pineapple,
Molasses, Coco Lopez

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

HOME MADE TIRAMISU \$14

S'MORES CREME BRÛLÉE \$14

BASQUE STYLE CHEESECAKE \$14

Cherry Jam, Clementine Coulis

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$22

BUY THE KIDS A ROUND OF SHIRLEY TEMPLES/ LEMONADES \$15