

SMALL PLATES AND STARTERS

CREAM OF TOMATO BASIL SOUP \$8 Add Triple Cheese Grilled Cheese \$10

HOME MADE CRAB AND KIMCHI PIMENTO CHEESE \$19 Warm Toasted Naan Bread, Scallions, Crispy Wonton Crumbles

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

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

MONTENEGRO INFUSED DUCK LIVER PATE \$16 Fig AND ORANGE JELLY, Candied Walnuts, House Toasted Sourdough

BERRY AND MELON SALAD \$18 Cantaloupe, Watermelon, Seasonal Berries, Local Watermelon, Cucumber, Feta Cheese, Basil Lime Vinaigrette, Local 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:

Prosciutto Di Parma, Italy \$10

Elk & Wagyu Beef Salami, Fossil Farms, NJ \$10

Salami Vesuvio, San Guiseppe, NC \$9

House Made Pig Ear Terrine \$7

Bresola, San Guiseppe, NC \$9

CHEESE:

Supreme Brie, Lena, IL \$9

Welsh Cheddar, Wales \$9

Mahom, Mitica, Spain \$9

Valdeon Blue, Spain \$9

Lindale Cow's Milk Gouda, Goat Lady Dairy, NC \$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

KIMCHI AND SPAM MAC N' CHEESE \$19 Crispy Soy Glazed Spam, Homestyle Pogi Kimchi, Grilled Shrimp, Big Kid Shells, Gochujang Cheese Sauce, Scallions, Toasted Sesame

YOGURT AND GRANOLA BOWL \$16 Greek Style Goat Yogurt, Fresh Local Berries, Home Made Cinnamon and Sugar Granola, SC Honey *V

HOUSE SMOKED SALMON TOAST \$18 Fresh Avocado, Herbed Goat Cheese Fresh, Orange, Cantaloupe, Baby Arugula, Honey, Olive Oil

ITALIAN PANINI \$18 Pepperoni, Genoa Salami, Hickory Smoked Ham, Sharp Provolone Cheese, Amoroso Roll, Hand Cut Fries

THE ULTIMATE PB&J BURGER \$21 Signature Whiskey Alley Patty, Creamy Peanut Butter, Grape Jelly, Pepper Bacon, American Cheese, Pickled Jalapeños, Warm Toasted Cronut, Hand Cut Fries

CRISPY SOFT SHELL CRAB REUBEN \$20 Beer Battered Soft Shell Crab, Finlandia Swiss Cheese, Dijon Mustard, House Made Sauerkraut, Black Russian Rye Bread, Hand Cut Chips

SIDES:

***LIL TOKEN SALAD *ZAPP'S VODOO CHIPS *RANCH BAKED PRETZELS ***

*** BARBECUE CHIPS *CAPE COD SALT AND VINEGAR 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**

***SOUP DU JOUR \$4 (IF AVAILABLE)**

****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

DESSERTS

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

HOME MADE TIRAMISU \$14

TRIPLE BERRY BUTTER CAKE \$14

Vanilla Gelato

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