

SMALL PLATES AND STARTERS

LITTLE FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli
SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips *GF
SPICY NASHVILLE HOT TOTS \$17 House Made Buttermilk Ranch, Dill Pickles, Scallion
FOIE GRAS PARFAIT \$18 Montenegro Infused Foie Gras Mousse, Rainier Cherry Jam, Grilled House Made Bread
PEPPER BACON WRAPPED COUNTRY TERRINE \$18 Dijon Mustard, Cornichons, House Made Crostini
THE TOKEN HOUSE SALAD \$17 Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette *GF **PETITE TOKEN SALAD \$11**
BEEF TARTARE VER.1.0 \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips *GF

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

MEATS:

Prosciutto di Parma, Italy \$10
Speck, Songno Toscono, Italy \$9
Coppa, Molinari, Italy \$9
Lamb Milano, NC \$9
Finocchiona, Salumi Chicago, IL \$9
Sweet Sopressata, NC \$9
Cheshire, Calabrese, Salami, NC, \$9

CHEESE:

Lindale, Goat Gouda, Goat Lady Dairy, N.C. \$9
Cypress, Thomasville, GA \$9
Clemson Blue, SC \$10
Snow Camp, Goat Lady Dairy, NC \$9
Collier's Welsh Sharp Cheddar, Wales, \$9

*ADD ONS: MEMBRILLO \$6 /S.C. HONEYCOMB \$6 MARINATED OLIVES \$8~GLUTEN FREE CRACKERS AVAILABLE

LARGER PLATES

THAI CHICKEN SALAD \$19 Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette
WALDORF-ISH CHICKEN SALAD \$19 Herb Roasted Chicken, Waldorf Salad Dressing, Apples, Celery, Pecans, Butter Lettuce, Fresh Radish, Balsamic Glaze, House Made Crostini (can be *GF)
WHISKEY ALLEY BAKED CHILI MAC \$19 House Made Beef and Black Bean Chili, Extra Large Shells, Triple Cheese Blend, Mozzarella Curd
TUNA SALAD WRAP \$16 House Made Albacore Tuna Salad, Boston Bibb Lettuce, Tortilla Wrap, Bistro Side Salad
TURKEY PESTO MELT \$17 Hickory Smoked Turkey, Fontina Cheese, Vidalia Onion Jam, House Made Pesto, Garlic Toasted 8" Italian Hoagie Roll, Hand Cut Fries (LIMITED QUANTITY)

HOUSE MADE NEW JERSEY STYLE TUNA MACARONI SALAD \$6

**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

ROASTED BEET SALAD \$19

Candied Almonds, Goat Cheese, Spring mIx, Citrus, Brown Butter Maple Vinaigrette

ROYALE WITH CHEESE BURGER \$18

American Cheese, Dill Pickled, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries
(Ask your Server about our add on's)

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 Chips

FROZEN COCKTAIL

ITALIAN LEMONADE \$13.50

Vodka, Lemoncello, Lemon, Basil-Syrup

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM
TUESDAY- FRIDAY!!!

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24