

SMALL PLATES AND STARTERS

LITTLE FRENCH DEVILS \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli
SMOKED SALMON PATTIES \$16 House Cured and Smoked Salmon, Crunchy Cornmeal, Scallions, Fresh Lemon, Cajun Dill Pickle Aioli
SPICY NASHVILLE HOT TOTS \$17 House Made Buttermilk Ranch, Dill Pickles, Scallion
SMOKED TROUT DIP \$16 Giant Hand Cut Potato Chips ***GF**
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
Cheshire, Calabrese Salami, NC \$9
Finocchiona, Salumi Chicago, IL \$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
Campo, Boxcarr, 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)
ITALIAN CHICKEN MELT \$18 Hickory Smoked Chicken Breast, Home Made Pesto, Mozzarella Cheese, Sourdough Bread
CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS
WHISKEY ALLEY BAKED CHILI MAC \$1 *GF Made Beef and Black Bean Chili, Extra Large Shells, Triple Cheese Blend, Mozzarella Curd
HOT ROASTED BEEF N' CHEESE \$18 Artisan Roast Beef, Swiss Cheese, Cheez Whiz, Garlic Butter, Toasted Kaiser Roll, Bistro Side Salad
CHEESY GNOCCHI WITH LAMB POMODORO \$19 Crispy Asiago Stuffed Potato Gnocchi, House Made Lamb Pomodoro, Basil, Mint, Sharp Provolone
CHICKEN FRIED STEAK SANDWICH \$19 Crispy Middle School Style Hash Brown, Sunny Side Up Egg, American Cheese, Black Pepper Sausage Gravy, Potato Roll, Zapp's Voodoo Chips

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

Vanilla Creme Brûlée \$11

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

TUESDAY- FRIDAY!!!

BREWS FOR THE CREW!!!

BUY THE KITCHEN A ROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24