

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

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

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

Spanish Tinned Fish

HOT SAUCE, MUSTARD, PICKLES, RITZ CRACKERS

WILD CAUGHT MACKEREL IN OLIVE OIL \$12

CALAMARI WITH WHITE BEANS AND PAPRIKA \$12

WILD CAUGHT SARDINES WITH LEMON ESSENCE \$12

*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 *GF Made Beef and Black Bean Chili, Extra Large Shells, Triple Cheese Blend, Mozzarella Curd

BEANIE AND WEENIES BREAKFAST SANDWICH \$16 Char Grilled All Beef Frank, Boston Baked Beans, American Cheese, Salt and Vinegar Potato Chips, Red Onion, Sunny Side Up Egg, Potato Roll, Hand Cut Fries

CHICKEN FRIED STEAK N GRITS \$19 Crispy Middle School Style Hash Brown, Sunny Side Up Egg, Loaded Adluh Stone Ground Grits

CHEESY GNOCCHI WITH LAMB POMODORO \$19 Crispy Asiago Stuffed Potato Gnocchi, House Made Lamb Pomodoro, Basil, Mint, Sharp Provolone

FRENCH STYLE 3 EGG OMELET \$17 Spicy Ghost Pepper Jack Cheese, Seasoned Fiesta Potatoes, Cheez Whiz, Scallions, Bistro Side Sala

**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

SANGRIA ROSA \$13.50

Gin, Rosé, Prosecco, Riesling, Chambord,
Cranberry, Cinnamon

DESSERTS

Sticky Date Cake, Brown Butter Caramel Sauce \$11

Home Made Tiramisu \$11

Vanilla Creme Brûlée \$11

Honey Cake, Strawberry Compote, Whipped Cream \$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