

SMALL PLATES AND STARTERS

CHEESY BROCCOLI SOUP \$8 Chives, Welsh Cheddar

BLOODY MARY DEVEILED EGGS \$16 Horseradish Infused Devil Mix, Roasted Tomato and Old Bay Aioli, Pickled Okra, Diced Celery, Blue Crab ***GF**

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

HOME MADE BROCCOLI AND CHEDDAR CHEESE TATER TOTS \$16 Cheez Whiz, Buttermilk Ranch

BACON WRAPPED PORK, HAZELNUT AND RAISIN TERRINE \$18 House Made Crostini, Dijon Mustard, Pickles

BEEF TARTAR VER 1.0 \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Hand Cut Potato Chips

MONTENEGRO INFUSED CHICKEN LIVER PATE \$18 House Made Apple Butter, Garlic Toast

GOAT TOAST \$14 Herb Whipped Goat Cheese, Home Made Pear Berry Jam, Maple Syrup, Baby Arugula, Candied Pecans ***V**

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

CHARCUTERIE

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

MEATS:

Prosciutto di Parma, Italy \$10

Venison & Wagyu Beef Chorizo, Fossil Farms, NJ \$10

Hot Sopresatta San Guiseppe, NC \$9

Rosette De Lyon, Spotted Trotter, GA \$9

Salami Vesuivo, San Guiseppe, NC \$9

CHEESE:

Barber's 20 Month Aged Cheddar, UK \$9

Thomasville Tomme, Sweet Grass Creamery, GA \$9

Hornbacher, Alpine Swiss \$9

Valdeon Blue, Spain \$9

Snow Camp, Goat Lady Dairy, NC \$9

*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

BLACK AND BLUE THICK CUT BONELESS PORK CHOP \$38** House Blackening Spice, Grilled Local Broccolini And Asparagus, Gorgonzola Cream Sauce, Horseradish Mashed Potatoes

PAN SEARED ATLANTIC SALMON \$39** Brown Butter Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Parmesan Cheese

GRILLED ELK MEDALLIONS \$60** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Whiskey Alley 1 Sauce

WILD CAUGHT HALIBUT N' GRITS \$47** Creamy Adluh Stone Ground Grits, Pan Seared Tiger Shrimp, House, Yum Yum Kale Slaw, Sunny Side Up Egg, Scallions, Cilantro

TRIPLE CHEESE BAKED SPAGHETTI \$26 Home Made San Marzano Marinara, Parmesan, Mozzarella, Asiago Cheese, Parsley ***V**

GRILLED CRAB CROSSIANTWICH \$20 Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter
CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VOODOO CHIPS

**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 \$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 French Fries

FEATURED COCKTAIL

3 BERRY SANGRIA \$13.50

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

JALAPEÑO RYE-DER \$14.50

Wild Turkey 101 Rye, Poblano Liqueur,
Fernet Branca, Ginger Syrup, Jalapeño, Lemon, Soda

DESSERTS

HOME MADE TIRAMISU \$14

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24