

SMALL PLATES AND STARTERS

- BACON, BEEF AND BARLEY SOUP \$8** Ground Beef, Mirepoix, Baby Spinach, Beef Bone Broth
- MINI CRISPY ORANGE MARMALADE AND BACON BISCUITS \$12** Crispy Buttermilk Biscuits, Apple Cider Bacon, Orange Marmalade, Powdered Sugar
- HOUSE MADE BAKED LOADED NACHOS \$17** House Made Ground Beef Chili, Crispy Flour Tortillas, Monterey Jack Cheese, House Nacho Cheese, Pickled Jalapeño, Salsa Verde, Scallion, Sour Cream
- SMOKED TROUT DIP \$17** Hand Cut Potato Chips *GF
- BEEF TARTAR VER 1.0** \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing, Farm Yolk, Hand Cut Potato Chips
- CHARRED CHICKEN, CARAMELIZED ONION AND MUSHROOM TART \$18** Herb Grilled Chicken, Wild Mushrooms, Chive Goat Cheese, Home Made Pie Crust, Parmesan Roasted Garlic and Almond Cream Sauce
- ELK AND WILD BOARD SAUSAGE \$20** Whipped Yukon Gold Potatoes, Apple and Bourdon Glacé
- 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:

- Barbers's 20 Month Aged Cheddar, UK \$9**
- Cypress, Sweet Grass, 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** \$35** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish Mashed Potatoes
- PAN SEARED ATLANTIC SALMON** \$36** Brown Butter Ricotta Gnocchi, Lemon Parmesan Cream Sauce, Baby Spinach, Parmesan Cheese
- GRILLED 6 OZ FILET MIGNON MEDALLIONS** \$56** Roasted Fingerling Potatoes, Brown Butter Asparagus, Broccolini, Carrots, Whiskey Alley 1 Sauce
- CRISPY DUCK LEG CONFIT \$25** French Onion Style Farro Pilaf, Caramelized Fennel, Baby Arugula Salad With Cornichons
- WILD CAUGHT HALIBUT N' GRITS** \$45** Creamy Adluh Stone Ground Grits, Shrimp and Kimchi Butter
- 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

BOJEE ESPRESSO \$14.50

Chocolate-Pressed Reposado Tequila, Licor 43,
Chilled Espresso, Maple Syrup, Cacao Bitters

DESSERTS

HOME MADE TIRAMISU \$12

STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$12

VANILLA CREME BRÛLÉE \$12

RUM CAKE CREME BRÛLÉE \$12

CARAMELIZED PINEAPPLE AND COCONUT ICE CREAM \$8

BREWS FOR THE CREW!!!

BUY THE KITCHEN AROUND OF BEERS \$18

BUY THE KITCHEN A ROUND OF BOURBONS \$24