

## SMALL PLATES AND STARTERS

**FRENCH-ISH STYLE ONION SOUP \$10** House Made Crostini, Swiss Cheese

**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, Strawberry 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**

**Golfetta Salami, Italy \$9**

**Rosette De Lyon, Spotted Trotter, GA \$9**

**Salami Vesuivo, San Guiseppe, NC \$9**

### CHEESES:

**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, 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**

### **STRAWBERRY SHORT CAKE CREME BRÛLÉE \$14**

## **BREWS FOR THE CREW!!!**

### **BUY THE KITCHEN AROUND OF BEERS \$18**

### **BUY THE KITCHEN A ROUND OF BOURBONS \$24**