

SORT OF SHAREABLE SMALL PLATES TO START WITH

- CHEF CHAD'S HOME MADE DUCK SCRAPPLE \$13** Toasted Artisan Sourdough Bread, Folded Egg, Maple Ketchup
- JACK JONES' GIBLET SOUP \$5** Confit Turkey Giblets, Mirepoix, Home Style Chicken Bone Broth, Lots of Black Pepper, Lots of Parsley *GF
- UGLY MATZOH BALL SOUP \$10** Scmalzty Hand Made Matzoh Balls, Lemon and Dill Roasted Chicken, Carrot, Celery, Chicken Broth, Fresh Dill
- CLASSIC CHICKEN LIVER PATE \$12** Montenegro Infused Chicken Liver Mouse, Gala Apple, Seasonal Jam, Grilled Challah
- FRENCH STYLE BEEF KIDNEYS \$7** Sautéed Beef Kidneys In Brandy Mustard Cream Sauce, Whipped Potato
- BEEF TENDERLOIN TARTARE V. 3.0 \$14** Meats By Linz Filet Mignon, Pickled Celery Root, Bread and Butter Pickled Garlic and Cucumbers, Smoked Mussel Vinaigrette, Scallions, Olive Oil, Chives, Tarragon, House Chips
- SMOKED BONE MARROW AND ESCARGOT \$17** Hickory Smoked Bone Marrow, Szechuan Style Escargot With Chili Crisp, Soy Pickled Mushrooms, and Veal Demi, Cilantro Lime Salad, Grilled Home Made Bread
- BURRATA \$16** Maple Butternut Squash Puree, Rustic Pear and Cranberry Chutney, Balsamic Reduction, Toasted Home Made Bread
- SMOKED SALMON TOAST \$15** House Cured and Hickory Smoked Salmon, Fresh Dill, Boursin Style Cream Cheese Schmeear, Capers, Pickled Red Onion, Toasted House Made Bread
- TRUFFLED PORK, PISTACHIO, DATE TERRINE \$12** Dijon Mustard, Cornichons, Pickled Onion, Crostini
- FOIE GRAS TORCHON \$18** Poached in Port Wine and Brandy, Fresh Gala Apples, Crostini, Seasonal Jam
- SMOKED TROUT DIP \$12** Hand Cut Potato Chips *GF
- CHARRED BROCCOLI CAESAR \$12** Chilled Local Broccoli, Romaine Lettuce, House Made Caesar Dressing, Garlic Rye Crumble, White Anchovy, Shaved Pecorino, Pickled Onion
- THE TOKEN HOUSE SALAD \$12** Medley of Baby and Artisan Lettuces, Cucumber, Cherry Tomatoes, Shaved Red Onion, Carrot, Snow Peas, Herby Balsamic Vinaigrette **Lil' Token \$7 *GF, VG**

CHARCUTERIE

MEATS:

- Prosciutto di Parma D.O.P., Italy \$8**
- Heywood Provisions Genoa Salami, GA. \$8**
- Heywood Provisions Lomo, GA \$8**
- Duck Salami, GA \$10**
- Palacios Picante Chorizo, Spain \$7**

CHEESE:

- Valdeon, Spain \$7**
- Providence, Goat Lady Dairy, NC \$8**
- Fiore Sardo, Raw Sheep's Milk, Sardinia, Italy \$7**
- The Tickler, Leeds, UH. \$9**
- Snow Camp, Goat Lady Dairy, NC \$10**

CHEF'S SELECTION: NANNY MOON'S GOUDA, ROCK HOUSE CREAMERY, GA \$9

INCLUDES SEASONAL JAMS, MUSTARDS, AND TOASTED NUTS, HOUSE MADE PICKLES, CRACKERS AND CROSTINI

Premium Add Ons: Membrillo \$5 Spanish Marcona Almonds \$6 N.C. Honeycomb \$6 ~Gluten Free Crackers Available

LARGE PLATES

- BRASSTOWN BEEF FLAT IRON STEAK \$25** Rutabaga and Celery Root Puree, Seasonal Vegetables, Umami Steak Glaze
- THANKSGIVING T.V. TRAY \$26** Open Face Turkey Sammich Wth Milk Braised Turkey Legs, Home Made Gravy, House Garlic Toast, and Crispy Onions, Whipped Yukon Gold Potatoes, Creamed Corn, Shiitake Mushroom and Bacon Jam Stuffing, Veggies
- BAKED HAKE AND TIGER PRAWNS \$26** Rustic Greek Style Ragout With Fennel, Olives, Roasted Red Peppers and Local Grilled Eggplant, Herbed Feta
- WILD MUSHROOMS AND PIPETTE PASTA \$19** Medley Of Shiitake, Blue Oyster, Morel, Chanterelle, and Cremini Mushrooms, Baby Kale, Madeira Cream Sauce, Herbed Feta Cheese *V
- BLACK PEPPER AND RICOTTA GNOCCHI \$24** Char Grilled Chicken, Hand Made Gnocchi, Baby Spinach, Garlic Parmesan Cream Sauce
- GRILLED CHEESE AND TOMATO SOUP \$16** Home made Creamy Tomato and Basil Soup Triple Cheese Blend, Challah, Garlic Butter *V
- SOUTHERN RIVER FARMS 14 OZ AMERICAN WAGYU RIBEYE \$75** Roasted Fingerling Potatoes, Grilled Asparagus, Black Garlic and Porcini Cream, Fancy Beer Battered Onion Rings
- * CHEF RECOMMENDED MEDIUM RARE**
- BAKED SPAGHETTI \$25** Fennel Braised Pork Shoulder, Caramelized Onions and Peppers, Home Made San Marzano Marinara, Parmesan Cheese, Fresh Mozzarella Curd
- LEMON SOLE PICCATA \$27** Creamy Adluh Stone Ground Grits, Grilled Asparagus, Caramelized Fennel Piccata Sauce *GF

WHISKEY ALLEY FAVORITES

CANTONESE GREEN BEANS \$8.5 Toasted Sesame, Scallion

CRISPY BRUSSELS SPROUTS \$9 Chili Maple Drizzle *GF, V

ROASTED BEET SALAD \$14.5

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette *V, GF

FISH AND CHIPS \$19.75

Beer Battered Atlantic Haddock, Hand Cut Fries Remoulade Sauce Upon Request

ROYALE WITH CHEESE BURGER \$16

American Cheese, Dill Pickles, Shredduce, Magic Sauce, Potato Bun, Hand Cut Fries*

CHIPOTLE BLACK BEAN BURGERS AVAILABLE. BACON JAM \$2.25 *FRIED EGG *\$2.5 PICKLED JALAPEÑOS \$1

THE BEYOND BURGER \$14.5

Vegan Patty, Red Onion, Barbecue Sauce, Shredduce, Dill Pickles,
Bistro Side Salad *VG

V-Vegetarian | VG - Vegan | GF - Gluten Free

DESSERT

Brown Sugar and Honeyed Almond Creme Brûlée \$8

EVERY TUESDAY & WEDNESDAY !!!

**A BURGER + A BEER +
A BOURBON = \$13**

CHOICE OF

~ DRAFT HOUSE LAGER or WOLF PUP IPA CAN or COORS BANQUET BOTTLE ~

~ SHOT OF BENCHMARK NO. 8 KENTUCKY BOURBON ~

~ BURGER W/ CHEESE, PICKLES, LETTUCE AND SAUCE ~

ADD A BASKET OF FRIES \$5