

SORT OF SHAREABLE SMALL PLATES TO START WITH...

NERDY ACRE FARMS BREAKFAST RADISHES \$5 Togarashi Butter, Smoked Sea Salt *GF

ST ANNA'S BAY OYSTERS, NOVA SCOTIA \$4 EA Blood Orange Mignonette

HAM, BACON RANCH DEVILED EGGS \$10 Ranch Infused Devil Mix, House, Hickory Smoked Ham, Monterey Jack Cheese House Bacon

VENISON SWEDISH MEATBALLS \$18 Home Made Caraway and AllSpice Infused MeatBalls, House Sour Cream Gravy, Old School Buttered Rice, Smoked Paprika

BAKED POBLANO PIMENTO CHEESE DIP \$15 House Made Cheddar Jack and Roasted Poblano Pimento Cheese, Corn and Red Pepper Salsa, Crispy Tortilla *V

YAKITORI OCTOPUS \$17 Korean Style BBQ Glaze, Vegetable Fried Rice, Chef Jeff's Miso Kimchi

ORGANIC P.E.I. MUSSELS \$16 Spicy Thai Style Pineapple Coconut Curry Sauce, Cilantro, Scallion, Crispy Shallot

BEEF TENDERLOIN TARTARE V 3.0 \$14 Hand Ground Beef Filet, Pickled Celery Root, Bread and Butter Pickled Cucumbers, Smoked Mussel Vinaigrette, Scallions, Hand cut Potato Chips *GF

CITRUS MARINATED ARBEQUINA OLIVES \$9 Pickled Yellow Beets, Herbed Feta Cheese, Grilled Home Bread

CLASSIC CHICKEN LIVER PATE \$12 Montenegro Infused Chicken Liver Mousse, Port Wine Gelée, Gala Apple, Seasonal Jam, Grilled House Made Bread

ITALIAN BURRATA \$16 Balsamic Glazed Sugar Plums, Local Blood Orange, Pistachio Salsa, Grilled House Made Bread *V

VEAL SWEET BREAD VOL A VENT \$14 Koji Marinated Sweetbreads, Marsala Veal Glace, Puff Pastry

ADD SMOKED BONE MARROW \$9

WHIPPED FETA \$12 Herbed Whipped Feta Cheese, Toasted Hazelnuts, Brandied Balsamic Raisins, Crispy Everything Bagel Crackers *V

SMOKED SALMON TOAST \$15 House Cured and Hickory Smoked Salmon, Boursin Style Cream Cheese Schmeear, Capers, Pickled Red Onion, Toasted House Made Bread

PHEASANT AND PINK PEPPERCORN 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

CLASSIC CAESAR \$12 Local Baby Romaine Lettuce, House Made Caesar Dressing, Garlic Rye Crumble, Shaved Pecorino, White Anchovies, Pickled Onion

WINTER ARUGULA SALAD \$12 Alo Farms Baby Arugula and Little Gem Lettuce, Plums, Apples. Mandarin Orange , Blood Orange, Poppyseed Vinaigrette **GF, VG**

THE TOKEN HOUSE SALAD \$12 Medley of Baby and Artisan Lettuces, Cucumber, Cherry Tomatoes, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette **Lil' Token \$7 *GF, VG**

CHARCUTERIE

MEATS:

Benton's Country Ham, TN \$8

Palacios Picante Chorizo, Spain \$8

Mortadella, Italy \$8

Speck , Italy \$9

Salami Vesuvio, NC \$8.

CHEESE:

Blue Valdeon, Spain \$7

Providence, Goat Lady Dairy, NC \$6

Coppinger, Sequatchie Cove Creamery, TN \$8

Barely Buzzed, Beehive Cheese, UT \$9

Snow Camp, Goat Lady Dairy, NC \$10

****CHEF SELECTION: LITTLE STONE MOUNTAIN, AGED GOAT CHEESE, 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

GRILLED ELK MEDALLIONS \$30 Celery Root and Parsnip Puree, Grilled Asparagus and Broccolini, Caramelized Onion and Mustard Gastrique *GF

ITALIAN BEEF SANDWICH \$16 Pepperoncini Braised Chuck Roast, Extra Sharp Provolone Cheese, House Made Giardiniera, Toasted Bun Hand Cut fries

BLACK PEPPER AND RICOTTA GNOCCHI \$24 Char Grilled Chicken, Hand Made Gnocchi, Baby Spinach, Garlic Parmesan Cream Sauce

MOROCCAN BEEF STEW \$28 Slow Braised Chuck Roast In Warm Tagine Style Spices, Winter Vegetables, Almonds, Golden Raisins, In Aromatic Gravy, Preserved Lemon CousCous, Home made Harissa, Fresh Mint and Cilantro

PAN SEARED POMPANO \$23 Braised French Lentil Ragout, Tricolor Baby Carrots, Traditional Leek Vinaigrette *GF

THICK CUT BONELESS PORK CHOPS \$24 Whey and Maple Brine, Sweet Potato Puree, Braised Rosemary and Cinnamon Apples *GF

GRILLED 14 OZ RIBEYE \$38 Flanders Red Hash With Smoked Sausage, Whipped Potato, Sunny Side UP Egg, Beer Battered Onion Rings

SEARED WHOLE BRONZINO \$30 Citrus and Herb Stuffed, Italian Gigante Bean Salad With Local Frisee and Balsamic Cippolini Onions, Corto Olive oil, Smoked Paprika

GRILLED CHEESE \$14 Roast Turkey, Hickory Smoked Bacon, Havarti Cheese, House Honey Mustard , Sourdough Bread, Garlic Butter **CHOICE OF ZAPP'S VOODOO CHIP OR BISTRO SIDE SALAD**

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

Blood Orange Creme Brûlée \$8

Meyer Lemon Pate \$8

Yuzu Coulis, Fresh Lemon Zest, Powdered Sugar

EVERY TUESDAY & WEDNESDAY !!!

A BURGER + A BEER +

A BOURBON = \$13

CHOICE OF

~ DRAFT PILSNER or FOUNDERS ALL DAY 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