

# WHISKEY ALLEY LUNCH

JANUARY 14, 2022

**ASPARAGUS SOUP \$8** SOUR CREAM GARNISH

**CHEESY POTATO SOUP \$8** SCALLION GARNISH

**CANTONESE GREEN BEANS \$8.5** Toasted Sesame, Scallion

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

**SMOKED TROUT DIP \$12** Assorted Crackers \*GF

**ROASTED BEET SALAD \$14.5**

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

**CLASSIC CAESAR \$12**

Local Baby Romaine Lettuce, House Made Caesar Dressing, Garlic Rye Crumble,  
Shaved Pecorino, White Anchovies, Pickled Onion

**FISH AND CHIPS \$19.75**

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

**THE TOKEN HOUSE SALAD \$12**

Medley of Baby and Artisan Lettuces, Cucumber, Cherry Tomatoes, Shaved Red Onion, Carrot, Herby  
Balsamic Vinaigrette

Add Chicken \$6 or Shrimp \$9

**ROYALE WITH CHEESE BURGER \$16**

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

## FEATURES

**BLACKENED CATFISH \$18**

Cheese Grits, Mustard Butter Sauce, Tomato Salad, Sunny Egg

**KOREAN BBQ CHICKEN \$17**

Char Grilled Korean BBQ Chicken, Sesame Ginger Rice, Carrot White Miso Kimchi, Scallion Salad

**GRILLED BOLOGNA ON WECK \$16**

Thick Cut Bologna, Swiss, Lusty Monk Mustard, Runny Egg, on House Made Weck Roll Hand Cut Fries