

SHARE PLATES

- CLASSIC LOBSTER BISQUE \$9** Olive Oil Crostini, Trout Roe, Creme Fraiche, Scallion
- SEAFOOD GROWDER \$10** House Made Shrimp and Grouper Chowder Baked With Monterey Jack Cheese Over Adluh Stone Ground Grits
- SMOKED BONE MARROW \$16** Horseradish and Rye Crumbs, Lemon Caper and Parsley Salad, Toasted Home Made Bread
- GRILLED BELGIAN ENDIVE \$12** North Carolina RazzMataZz Grapes, Sequatchie Creamery Shakerag Blue Cheese, Delicate Squash Puree, Burnt orange Honey *GF, V
- MISO MAPLE SPAGHETTI SQUASH \$10** Brown Butter, House Shiro Miso and Vermont Maple Glaze, Chili Crisp, Smoked Candied Pecans, Scallion *VG
- ELOTE SHRIMP DEVEILED EGGS \$11** Crispy Masa Crusted Tiger Shrimp, Roasted Corn, Tajin, Cotija Cheese, Queso Infused Devil Mix, Cilantro, Lime Mayo
- ROASTED DELICATA SQUASH \$10** Sour Cherries, Pistachios, Local Goat Cheese *GF, VG
- HOUSE SMOKED SALMON \$12** Toasted Bronx Style Everything Bagel, Hickory Cold Smoked Salmon, Pickled Red Onion, Capers, Boursin Style Cream Cheese Schmear, Local Micro Greens
- LAMB NECK SLOPPY JOE POUTINE \$16** Pulled Lamb Neck Sloppy Joe, Parmesan Cheese, Mozzarella Curd, Scallion, Hand Cut Fries
- SMOKED CANDIED PECAN CRUSTED PIMENTO CHEESE \$15** Home Made Pimento Cheese, Hickory Smoked and Brown Sugar Crusted Pecans, House Bacon Jam, Toasted Home Made Bread
- GRILLED SPANISH OCTOPUS \$16** Whipped Yukon Gold Potatoes, Smoked Paprika, Parsley, Corto Olive Oil *GF
- STICKY SWEETBREADS \$12** Sweet and Spicy Glazed Veal Sweetbreads, Smoked Peanut, Cilantro, Scallion
- SMOKED TROUT DIP \$12** Hand Cut Potato Chips *GF
- SESAME CRUSTED AHI TUNA TATAKI \$15** Seared and Chilled Sushi Grade Tuna, Charred Cabbage and Brussel Sprout Slaw, Yuzu Ponzu Mayo
- ACTUAL FALL SALAD \$12** Shaved Brussels Sprouts, Dried Cranberries, Spiced Pecans, Smokey Lardons, Spring Mix, House Honey Mustard Vinaigrette *GF
- 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~** *ADD SHRIMP \$9

CHARCUTERIE

MEATS:

- Prosciutto di Parma D.O.P., Italy \$8**
- Tempesta 'Nduja, IL \$8**
- Heywood Provisions Lamb Pepperoni, GA \$9**
- Mousse de Canard au Porto, CA \$7**
- Palaicos Picante Chorizo, Spain \$7**

CHEESE:

- Fiore d 'Arancio, Italy \$9**
- L'Amuse Goat Gouda, Beemster, Netherlands \$9**
- Fiore Sardo, Raw Sheep's Milk, Sardinia, Italy \$8**
- Sweet Grass Dairy Griffin, GA \$8**
- Red Lion Mustard & Ale Cheddar, UK \$8**

Chef's Selection: Sequatchie Cove Dancing Fern, American Reblochon, TN \$10

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

PREMIUM ADD ONS: N.C ~CITRUS MARINATED CASTELVETRANO OLIVES \$4~ MEMBRILLO \$5

SPANISH MARCONA ALMONDS \$6 NC HONEYCOMB \$6 ~GLUTEN FREE CRACKERS AVAILABLE

LARGE PLATES

- BOUILLABAISE \$32** Fisherman's Stew of Halibut, Mussels, and Shrimp, Mirepoix, Local Fennel, Fingerling Potatoes, Smoked Saffron and Pernod Broth, Toasted House Made Bread, Rouille
- GRILLED MEATS BY LINDZ HANGER STEAK \$34** Roasted Fingerling Potatoes, Grilled Asparagus, Roasted Mushroom and Cippolini Onion Demi Glace
- FALL BEEF AND PUMPKIN STEW \$25** Braised Chuck Roast, Mirepoix, Local Roasted Pumpkin, Old School Beefy Gravy, Buttery Egg Noodles
- CARAMELIZED BALSAMIC APPLE MELT \$13** Strawberry Compote, Wildflower Honey, Goat Cheese, Havarti, Challah Bread
- * CHOICE OF BISTRO SIDE SALAD OR ZAPP'S VODOO CHIPS**
- BAKED RIGATONI \$20** Roasted Peppers and Onions, Grilled Local Eggplant, House San Marzano Marinara, Parmesan, Mozzarella Curd **ADD SHRIMP \$6**

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 PICKLES JALAPEÑO \$1
FANCY BLUE CHEESE BLEND OF ASHER BLUE AND SHROPSHIRE \$3**

THE BEYOND BURGER \$14.5

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

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

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