

Butcher & Bee

WELCOME

902 MAIN STREET
NASHVILLE, TN
@BANDBNASHVILLE

MEZZE 5 EACH / 4 FOR 16 / 6 FOR 24 / ALL FOR 50

EXTRA PITA \$1 EACH

“WE CAN PICKLE THAT”

Raisins, grapes, onions, chiles, carrots, fennel

ALL OF THE OLIVES

Arbequina, cuquillo, gordal

DROP THE BEETS

Roasted beets, lime yogurt, fermented honey

FIRE ROASTED CARROTS

Coconut, peanuts, sambal onions, umami glaze

HOT POTATOES

Sweet potatoes, red wine vinegar glaze, pickled chilies

KALE SLAW FTW

Peanuts, benne, soy

TURNIP ‘CACIO Y PEPE’

Pecorino, black pepper

HUMMUS

Tahini, spicy sauce, pita

BA-BA GHANOUSH

Eggplant, pita

MELTED LEEKS

Tarragon butter, parmesan

FRIES

Homemade ketchup

WHIPPED FETA

Fermented honey, cracked black pepper, pita

TOASTED NUTS

Honey, cayenne

BACON WRAPPED DATES

Benton's bacon, parmesan

THE FUN STUFF

LET'S START WITH A SOUP

Roasted butternut squash, parmesan, bay leaf milk ◇ 9

#TBT JULIA CHILD'S CHICKEN LIVER MOUSSE

Blood orange jam, grilled baguette ◇ 9

TIGER STYLE BRUSSELS

Brussels & fish sauce ain't nothin to F with ◇ 11

ROOT VEGETABLE SALAD, SO FRESH, SO CLEAN

Sorghum-chile vin, pickled grapes, black olive crumble ◇ 9

BRISKET MEATBALLS

Calabrian chile salsa, fennel seed yogurt, parm ◇ 12

RICE CRISPY SALAD*

Carolina gold rice, city egg, cucumber, fish sauce ◇ 12

JERUSALEM ARTICHOKEs

Bosc pears, fried capers, celery leaf, parm ◇ 12

YOU GOTTA BURRATA

Blood orange, peanut granola, grapefruit, sesame vin ◇ 12

“MMM...THIS IS A TASTY BURGER!”*

Fatty patty, green chiles, pepperjack, brioche ◇ 12

“CLOSE OUR EYES TO THE OCTOPUS RIDE”

Grilled octopus, hay-smoked potatoes, burnt lemon aioli ◇ 16

LAMB & GRITS

Anson mills grits, goat cheese croquettes, fried hominy ◇ 20

PORK BELLY GNOCCHI*

City egg, hazelnut breadcrumbs, chive ◇ 21

GRILLED HANGER STEAK*

Chicory salad, scallion, leek ◇ 23

TURNT OUT WHOLE TROUT

Wood-char, potato salad gnocchi, herbs ◇ 25

WHOLE ROASTED CAULIFLOWER FOR 2

Almond pesto, parmesan broth ◇ 22



DINE FAMILY STYLE

Our menu is meant to be shared!

*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

COCKTAILS

SLUMBER QUEEN

Old Forester Bourbon, house Cheerwine syrup, bitters.
Butcher & Bee Old Fashioned ◊ 12

THE OUTSIDER

Brokers gin, hibiscus, lemon, ginger beer, angostura.
“Stay golden, Ponyboy.” ◊ 11

NEVER-NUDE

Spiced Rum, house banana cordial, lime, cinnamon, tiki bitters
“There’s always money IN the banana stand.” ◊ 11

TOP-SHELF TINA

Vida Mezcal, Aperol, grapefruit, lime, rosemary, soda ◊ 11

SPARKLING

PROSECCO | ITALY | TENUTA SANTOME

Big bubbles, crisp, stone fruit, vibrant ◊ 11/48

BRUT NV | SOUTH AFRICA | GRAHAM BECK

Fine bubbles, silky, bright fruit, French-like ◊ 14/58

WHITE

COLOMBARD | FRANCE

MONTGRAVET COTES DE GASCOGNE

Light body, citrus-forward, crisp, perfect for Sauvignon Blanc lovers
◊ 9/36

PINOT GRIGIO | ITALY | CLARIS

Floral aroma, almond, minerality, firm acid ◊ 12/48

CHARDONNAY | CALIFORNIA

SANTA BARBARA WINERY

Rich, buttery, balanced well with coastal acid characteristics ◊ 14/56

TORRONTES | ARGENTINA | BROQUEL

Nice minerality, sweet aroma, firm acid, fresh flavor ◊ 10/40

RED

MALBEC | ARGENTINA | MDZ

Bright fruit, firm tannins, veg notes, juicy ◊ 10/40

SYRAH | FRANCE | CALMEL & JOSEPH

Big, bold, dark fruit, spice, smoke, pepper ◊ 12/48

BARBERA *D’ALBA | ITALY | TERRE DEL BAROLO

Rustic, dry, smooth tannins, light acid ◊ 12/48

CABERNET SAUVIGNON | CALIFORNIA | QUEENS PEAK

Rich, black currant, toasted walnut, white pepper, caramel,
robust finish ◊ 13/52

SANGIOVESE | ITALY | SASSO DEI LUPI

Floral, earth tones, dark fruit, medium tannins ◊ 11/42

ZINFANDEL | CALIFORNIA | BRAZIN

Big, blackberry, mocha, vanilla, layers of fruit ◊ 48

BLACKBERRY BERET

Blackberry Brandy, lemon, sage, bubbles ◊ 11

CHARLIE MURPHY

Virgil Kaine Rye Whiskey, Averna, Smith & Cross, bitters
“No couches were harmed.” ◊ 12

JOE MCCARTHY

Old Forester Bourbon, Montenegro, lemon, cinnamon, decanter
bitters. “As a sour or as a Toddy. You decide.” ◊ 11

LUCY LAWLESS

Vodka, Fino Sherry, cucumber, lime, rosemary, salt ◊ 11

ROSÉ

CABERNET FRANC/GAMAY | FRANCE

SAUVION ROSÉ D’ANJOU

Fruity with dry balance, peach, cherry, mineral ◊ 12/48

CHARDONNAY/PINOT NOIR | OREGON

LOVE DRUNK ROSÉ BY MOUTON NOIR

Dry, crisp, floral, strawberry ◊ 48

PINOT GRIS | WASHINGTON | SKYFALL VINEYARD

Rich, great balance of butter and acid ◊ 11/42

SOAVE | ITALY | MARCATO “I PRANDI”

Soft mouthfeel, balanced acid and minerality, sage, apricot ◊ 12/48

GEWURZTRAMINER | OREGON | BRANDBORG

Semi-sweet, bright, lychee, honey, tangerine, granny smith ◊ 12/48

CHARDONNAY | CALIFORNIA | WHETSTONE

Tropical fruit, herbal, coastal nuance, lush flavor ◊ 88

MERLOT | ISRAEL | GILGAL

Raspberry, plum, tobacco, orange peel. medium body, warm French
oak notes ◊ 14/56

GRENACHE/SYRAH | FRANCE | MAS DE

GOURGONNIER

Lip-smacking juicy! Spiced cherry, plum, hints of ginger, dark
chocolate ◊ 16/62

CABERNET FRANC | CALIFORNIA | CARR

Big & rich. Black cherry, blueberry, green pepper, chocolate ◊ 17/68

PINOT NOIR | CALIFORNIA | DIORA “LA PETIT GRACE”

Complex, deep fruit, toffee, caramel, smooth ◊ 82

CABERNET SAUVIGNON | CALIFORNIA | WORTHY SOPHIA’S CUVÉE

Blackberry aromas, black cherry, cassis, rich & smooth tannin ◊ 89