

MEZZE \$5 each / 5 for \$20 / all for \$50

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

MUHAMMARA *roasted red peppers, yogurt, walnuts, Calabrian chile, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

ISRAELI SALAD *pomegranate, cucumber, mango, lemon*

SHAVED ROOT VEG SALAD *sorghum-chile vin, pickled grapes, black olive crumble*

ROASTED BEETS *tahini, aleppo pepper*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions, umami glaze*

GRILLED RADISHES *green tahini, shallot butter, sea salt*

CONFIT SWEET POTATOES *green curry, purple sweet potato chip*

BRUSSEL SPROUTS *pancetta, russian dressing, cabbage*

CANDY ROASTER SQUASH *green beans, tahini, za'atar*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

SANDWICHES 11 EACH / ADD A MEZZE SIDE FOR 3

PERSIMMON & HONEY *grilled persimmon, ricotta, spicy honey, pickled peppers, sourdough*

FRIED AVOCADO *sour mango aioli, pickled fresnos, baguette*

SHORT RIB GRILLED CHEESE *talleggio, root beer caramelized onion, Dreamweaver hot sauce*

I.F.C *Israeli Fried Chicken, harissa, tahini slaw, brioche*

"MMM...THIS IS A TASTY BURGER!" *Bear Creek beef, green chile, smoked cheddar, Benton's bacon*

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita*

TURKISH HUMMUS

*crispy chickpeas,
pine nuts, pita*

served warm

9

*add chorizo, mushrooms
or ground beef 2*

MORE FUN STUFF

KALE SLAW *cabbage, peanut vin, benne, shaved egg yolk* 11

BITTER GREEN SALAD *pecan, passion fruit vin, Jonathan apples, goat cheese* 13

OCTOPUS POKE *Carolina Gold crispy rice, greens, peanuts, serrano* 14

CHARRED BROCCOLI *burnt orange miso dressing, marcona almond, pickled pepper* 14

SQUASH & PARM CUSTARD *roasted butternut, pomegranate, tahini milk, fried sage* 13

MEZZE PLATTER

*choose three mezze
with pita & tahini*

11

CHEF

Bryan Lee Weaver

Honest to GOODNESS

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WHIPPED FETA *fermented honey, cracked black pepper, pita*

ISRAELI SALAD *pomegranate, cucumber, mango, lemon*

SHAVED ROOT VEG SALAD *sorghum-chile vin, pickled grapes, black olive crumble*

ROASTED BEETS *tahini, aleppo pepper*

GRILLED RADISHES *green tahini, shallot butter, sea salt*

BRUSSELS SPROUTS *pancetta, braised cabbage, russian dressing*

CANDY ROASTER SQUASH *green beans, tahini, za'atar*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

PLATES

SHAKSHUKA* *spicy tomato, red pepper sauce, poached eggs, sourdough.* 14

KALE & EGGS *kale pesto, sunny side egg, sweet potatoes,, brussels sprouts* 14

SHORTRIB TOSTADA *tomatillo jam, pickled slaw, sunny eggs, grilled lime* 14

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, red onion, pita* 11

"MMM...THIS IS A TASTY BURGER!" *Bear Creek beef, green chile, smoked cheddar, Benton's bacon* 11

ADD AN EGG 1

OCTOPUS POKE *Carolina Gold crispy rice, escarole, peanuts, serrano* 14

KALE SALAD *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot* 11

BITTER GREEN SALAD *pecan, passion fruit vin, satsume, satsumas, goat cheese* 13

COFFEE & TEA

DRIP COFFEE 3

ESPRESSO 2.75

STUMPTOWN NITRO COLD BREW 4

CAPPUCCINO 3.50

LATTE 4

ASSORTED TEAS 2.50

SEUSS IT UP

GREEN EGGS & LAMB

buttermilk biscuit, avocado hollandaise, poached egg

15

BEVERAGES

Mexican Coca Cola / 3

Mexican Orange Fanta / 3

Mexican Sprite / 3

Cheerwine / 3

Abita Draft Root Beer / 3

Iced Tea / 2.50

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MEZZE \$5 each / 4 for \$16 / 6 for \$24 / all for \$50

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WHIPPED FETA *fermented honey, cracked black pepper, pita*

ISRAELI SALAD *pomegranate, cucumber, mango, lemon*

TURNIP CACIO E PEPE *pecorino, black pepper,*

ROASTED BEETS *tahini, aleppo pepper, dill*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED RADISHES *green tahini, shallot butter, sea salt*

CONFIT SWEET POTATOES *green curry, sweet potato chip*

REUBEN BRUSSELS *pancetta, sauerkraut, russian dressing*

CANDY ROASTER SQUASH *green beans, tahini, za'atar*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

KALE SALAD *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot* 11

SQUASH & PARM SOUP *roasted butternut, pomegranate, tahini milk, fried sage* 13

OCTOPUS POKE *Carolina Gold crispy rice, greens, peanuts, serrano* 14

CHARRED BROCCOLI *burnt orange miso dressing, marcona almond, pickled peppers* 14

BITTER GREEN SALAD *pecan, passion fruit vin, apples, satsumas, goat cheese* 13

BRISKET MEATBALLS *Anson Mills grits, B&B worcestershire, white cheddar, scallions* 12

SEARED WILD MUSHROOMS *pickled green tomato, spiced labneh, sunflower seeds, manchego* . . 17

BEAR CREEK BURGER* *roasted chiles, smoked cheddar, Benton's bacon, choice of mezze* 14

GRILLED EGGPLANT *black garlic tahini, pickled cherries, pine nuts* 16

SHRIMP & GRITS *Jimmy Red grits, head-on smoked prawns, fish sauce glaze, pickled chiles* . . 19

CHORIZO GNOCCHI *spicy tomato sugo, greens, parm* 20

PORK RIBS *cabbage slaw, lime, Dreamweaver hot sauce* 24

BRAISED LAMB *couscous, dukkah, pickled raisins, tomato confit, hot honey* 22

LEMONGRASS WHOLE SNAPPER *matbucha, fresh herbs, grilled lemon* 28

CHICKEN SHAWARMA PLATE *bone-in grilled chicken thighs, curry rice, kohlrabi, amba, pita* . . . 32

DRY-AGED TARTARE

*30-day sirloin, potato
crisp, egg yolk, yuzu kosho,
garlic aioli*

15

ROOT BEER QUAIL

*lamb bacon,
mustard crème fraîche*

16

TURKISH HUMMUS

*crispy chickpeas,
pine nuts, pita*

served warm

9

*add chorizo 2
add mushrooms 2
add ground beef 2*

CHEF

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Honest to GOODNESS

COCKTAILS

B&B OLD FASHIONED12

Ginger & Clove-Dickel rye, benedictine, Dolin Rouge, sassafrass bitters

SPICE OF LIFE12

Vida mezcal, Altos Plata tequila, spicy chili, Dolin Rouge, Licor 43

CALM ME T'AMARO12

Chamomile-Dickel rye, amaro angostura, Licor 43, lemon

NATURAL WIT12

Ron Miel honey rum, Domaine de Canton, lime, aromatic bitters, topped with Tennessee Brew Works Southern Wit

CHOOSE YOUR OWN ADVENTURE12

Cathead vodka OR Horizon gin, St. Germain, lime, simple syrup, cucumber, mint

MULLEDWINE.COM/PECAN12

Warm Spanish wine, Cathead pecan vodka, orange, lime, cloves, allspice, cinnamon

BEER

NEW BELGIUM BRETTE BELGIAN IPA5

Fort Collins, CO

SMITH & LENTZ SELECT IPA7

Nashville, TN

BLACKBERRY FARMS SAISON10

Walland, TN

WISEACRE TINY BOMB PILSNER7

Memphis, TN

YAZOO DOS PERROS BROWN ALE7

Nashville, TN

BELL'S SEASONAL SELECTION7

Kalamazoo, MI

SOUTHERN PROHIBITION JACK THE SIPPER ESB7

Hattiesburg, MS

JACKALOPE CASPER THE GOSE7

Nashville, TN

TENNESSEE BREW WORKS SOUTHERN WIT7

Nashville, TN

MANTRA JAPA CHAI MILK STOUT6

Franklin, TN

LITTLE HARPETH UPSTREAM LAGER7

Nashville, TN

BLACK ABBEY THE ROSE7

Nashville, TN

BEARDED IRIS SEASONAL SELECTION8

Nashville, TN

JACKALOPE ROMPO RED RYE6

Nashville, TN

ABITA ROOTBEER3

**Non-alcoholic / Abita Springs, LA*

HIGH GRAVITY BEERS (10 oz)

KENTUCKY BOURBON BARREL ALE8

Lexington, KY

STRAIGHT TO ALE MONKEYNAUGHT IPA8

Huntsville, AL

2ND SHIFT ART OF NEUROSIS IPA9

New Haven, MO

DESSERTS

YUZU POSSET

Seasonal fruit, tahini crumble

6

CHOCOLATE SEMIFREDDO

Sweet amba, honey brittle

6

PHATTY CAKES

Spicy ginger cookies, vanilla mascarpone

6

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



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CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50





COCKTAILS

ELEVEN FLIPS

Brandy, St. George Coffee, cinnamon, whole egg,
angostura
12

IMPROVED ROOT BEER

Abita Root Beer, Hersaint, Luxardo Maraschino
10

THE ANTIDOTE

El Dorado 12 Year Rum, Cynar 70, Dolin rouge
12

AMARO & APERITIFS

BRUTO AMERICANO / *12*

CYNAR 70 PROOF / *11*

FERNET BRANCA / *12*

AMARO SIBILLA / *12*

APEROL / *10*

CAMPARI / *12*

SUZE / *11*

WHISKEY

BLANTON'S / *18*

WHISTLE PIG RYE / *20*

NIKKA COFFEY GRAIN / *18*

GLENFARCLAS 12 YEAR / *20*

GLENMORANGIE NECTAR D'OR / *25*

LAPHROAIG QUARTER CASK / *20*



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LAPHROAIG QUARTER CASK / *20*



Butcher
& Bee

WINE

SPARKLING

BRUT NV | FRANCE | DOMAINE COLLIN CREMANT DE LIMOUX . . . 11 | 44
Medium bubbles, green apples, acidic finish

SEKT ROSÉ | GERMANY | LATITUDE 50 14 | 56
Strawberry, lemon, dry finish

LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD 95
Fresh, vigorous, high acidity, green apples; very dry

ROSÉ

GRENACHE BLEND | FRANCE | FONSAINTE GRIS DE GRIS 13 | 52
Fresh, rich fruit, slight acidity

MERLOT/SYRAH | FRANCE | DOMAINE DE MAJAS 12 | 48
Raspberry, cherry, slight acidity

WHITE

COLOMBARD | FRANCE | MONTGRAVET9 | 36
*Light body, citrus-forward, crisp, perfect for Sauvignon
Blanc lovers*

VERDICCHIO | ITALY | SAN LORENZO IL CASOLARE BIANCO.9 | 36
Citrus, pineapple, melon, with sharp acid finish

VERMENTINU | CORSICA | MAESTRACCI "I PROVE"14 | 56
Soft minerality, peach, lemon peel, dried herbs, slight acidity

GRÜNER VELTLINER | AUSTRIA | ARNDORFER14 | 56
Crisp, lively, bright acidity, vibrant fruit

RIESLING | GERMANY | LAUER BARREL X15 | 60
Green apple, slate minerality, slight acid

RIESLING-TROKEN | GERMANY | CLEMENSBUSCH 65
Peach and lime blossom on the nose, inviting and juicy

CHARDONNAY | OREGON | ST. INNOCENT 60
French in style, bright acidity, slight oak and stone fruit

CHARDONNAY | CALIFORNIA | WHETSTONE 95
Tropical fruit, herbal, coastal nuance, lush flavor

SACRISASSI BIANCO | ITALY | LA DUE TERRE 75
Exuberant acidity, full bodied, dried apricot, mango

RED

CHINON CABERNET FRANC | FRANCE | DOMAINE DE LA NOBLAIE .12 | 48
*Smooth, ripe berries, white pepper, fresh cut tobacco, chalky
minerality*

SYRAH BLEND | FRANCE | CHATEAU D'OUPIA 10 | 40
Ripe berries, spice and a touch of earth

GAGLIOPPO | ITALY | CIRO ROSSO CLASSICO11 | 44
*Currant jam, toasted almond, vanilla and chocolate, perfect
for cabernet sauvignon lovers*

ZWEIFELT | AUSTRIA | BAUER. 10 | 44 (1L)
*Cherry blossom, vegetal, young berry, slight spice and
chocolate finish*

GRENAACHE/SYRAH | FRANCE | MAS DE GORGONNIER16 | 62
Juicy! Spiced cherry, plum, hints of ginger, dark chocolate

CHATEAUNEUF DU PAPE | FRANCE | DOMAINE MATHIEU 90
*Soft, peppery, dark fruits and jammy, finishes with a touch of
earth*

NEBBIOLO | ITALY | BARBARESCO ROCCALINI 2009 105
*Lively, elegant, intense cherry aromas with flavors of
licorice, wild flowers and spice*

PELLAGRELLO NERO | ITALY | NANNI-COPE TERRA DEL VOLTURNO. ... 95
*Aromas of berries and wild flowers, full bodied elegant
spices, extraordinarily well-balanced*