

# DINNER MENU

WEEKLY FRESH MENU

02 11 2021



*Butcher's  
& Bee*

GOODNESS · HONESTY ·  
ESTB  
2016

**SCROLL DOWN  
TO VIEW MENU**



\*THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

## MEZZE

### HOUSE-MADE PICKLE PLATE

seasonal vegetables **5**

### BACON WRAPPED DATES

merguez sausage, romesco **7**

### CELERY ROOT SOCCA

smoked celery root tahini, winter greens, chili oil **6**

### BATATA HARRA

fried marble potatoes, turmeric, coriander, labneh, chili oil **7**

## DIPS

### HUMMUS

harissa, schug, crispy chickpeas **6**

### WHIPPED FETA

fermented honey, black pepper, pita **6**

+ extra side of pita **2**

## IN A BOWL

+ avocado **2** | chicken shawarma **6** | shrimp **6** | local fish **8**

### AVOCADO CRISPY SALAD

Carolina Gold crispy rice, seasonal greens, peanuts, serrano chiles **14**

### GRILLED CHICKPEA CAESAR

little gem lettuce, marinated chickpeas, tahini caesar **10**

### THE BASIC BEE

mixed greens, shaved veggies, crunchy seeds, chili tahini **10**



# PLATES



## **BRUSSELS SPROUTS**

dates, pecans, pickled mustard seeds, apples **8**

## **GRILLED KIMCHI**

red cabbage, house ranch dressing, chicken skins, cilantro **10**

## **KEBAB**

*choose one: Lamb, Chicken Shawarma or Shrimp*  
winter tabouli, amba, turmeric onion, tahini, pita **16**

## **ROASTED MAITAKE MUSHROOMS**

roasted mushrooms, Sea Island peas, salsa macha, cashew fromage blanc, mustard greens **18**

## **PARISIAN GNOCCHI**

sweet potato puree, giardiniera, parmesan, sweet potato & kale chips **18**

## **ROASTED CHICKEN**

sunchoke puree, roasted sunchoke, satsuma, radicchio **22**

## **SEARED LOCAL FISH**

cauliflower, kohlrabi, lime, citrumello **24**

## **BRAISED LAMB SHANK**

roasted vegetables, fruit & nut relish, lamb & pomegranate jus **28**

## **DOUBLE CHEESEBURGER & FRIES**

special sauce, American cheese, B&B pickles, milk bun **16**

TREATS • AFTER  
YUM  
DINNER

# SWEET REPRIEVE

## CREAM OF THE CROP 8

pecan cheesecake, apricot compote, bourbon ice cream, maple butterfinger crunch, apple caramel  
+ *QuinQuina* 6

## MOLTEN TO THE CORE 8

molten chocolate cake, hazelnut milk jam, cookie crumbs, hazelnut espresso ice cream, orange date caramel  
+ *Tawny Port* 6

## “CAROLINA GOLD” 8

Anson Mills yellow corn basbousa, meyer lemon curd, black sesame mousse, dulce de leche, sesame praline  
+ *Vin Jaune* 6

## OATMEAL CREAM PIE 5

## VEGAN OATMEAL CREAM PIE 5

## PB & J COOKIE SANDWICH 6

## TAKE IT HOME

BRIOCHE BUNS (4) 8 SOURDOUGH BATARD 10

BAKE AT HOME CHOCOLATE CHIP COOKIES (4) 6

FERMENTED HONEY 10.25



# ESPRESSO BAR

## ISRAELI SACHLAV 5

*oat milk, coconut, rose water, cinnamon, pistachio*

**+ SPICE IT UP WITH SOME RUM!**

**TAHINI CHOCOLATE**

**MOCHA 5**

**DRIP COFFEE 3**

**COLD BREW 5**

**AMERICANO**

**CAFE AU LAIT 4.5**

**CORTADO 3.5**

**ESPRESSO 2.5**

**MACCHIATO 3**

**CAPPUCCINO 4**

**LATTE 4.5**

*+ vanilla \$0.50*

**HOT TEA 2.5**

## BUZZ FREE

**ISRAELI GAZOZ 6**

*daily selection of local farm fruits & herbs with soda water*

**BLLENHEIM SPICY GINGER ALE 5**

**FRESH SQUEEZED LEMONADE 4**

**MINT/LAVENDER/BASIL LEMONADE 5**

**CANNONBOROUGH SODA 5**

*grapefruit elderflower, ginger beer*

**DALAI SOFIA KOMBUCHA 8**

*fat beets or spottie ottie*

**ROOT BEER 3**

**COKE/DIET COKE/SPRITE 2.5**

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# COCKTAILS

## SNOWBIRD SANGRIA **9**

## TEQUILA ROSE **11**

tequila, cointreau, B&B fermented honey, lemon, rose

## SMOKEY SALTY DOG **10**

mezcal, grapefruit, lemon, fennel, salt

## POMEGRANATE PEAR MULE **10**

Cathead vodka, pomegranate juice, pear, ginger beer

## COFFEE NEGRONI **10**

Springbok infused sweet vermouth, Striped Pig Gin, Campari

## BOURBON ALEXANDER **11**

Virgil Kaine bourbon, house creme de cacao, cream

## FERNET ABOUT IT **11**

Fernet, Striped Pig Spiced Rum, house almond orgeat, lime



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# BEER & CIDER

## CANS

**REVELRY** | CHARLESTON, SC  
“Kookasaurus” Kolsch 5% **6**

**BLACKBERRY FARMS** | MARYVILLE, TN  
“Classic” Saison 6.3% **6**

**WESTBROOK** | CHARLESTON, SC  
Gose 4% **6**

**RIVER RAT** | COLUMBIA, SC  
“Astronaut Sauce” NEIPA 5.4% **6**

**SHIPS WHEEL** | CHARLESTON, SC  
Dry Hopped Hard Cider 6.9% **6**

**WOLFFER** | ROCHESTER, NY  
Rose Cider 6.9% **10**

**POTTER'S** | CHARLOTTESVILLE, VA  
Cranberry Orange Cider 5.5% **6**

**ST. AMBROSE CELLERS** | BEULAH, MI  
“John Lemon” Honey Lemon Mead 6.5% **8**

## DRAFT

**REVELRY** | CHARLESTON, SC | “Lefty Loosey” IPA 7% **8**

**LEGAL REMEDY** | ROCK HILL, SC |  
“Pro Bono Porter” Vanilla Porter 9% **8**

**MUNKLE** | CHARLESTON, SC | “Gully Washer” Wit 5.2% **8**

**FREEHOUSE** | CHARLESTON, SC | “Battery Brown” Brown Ale 5.2% **8**



# WINE BY THE GLASS

## SPARKLING

**JOSEPH CATTIN** | Pinot Noir | France | NV **15/56**

**WESZELI PÉT NAT** | Grüner Veltliner | Austria | 2019 **15/56**

## WHITE

**HIGH VALLEY** | Sauvignon Blanc | California | 2018 **11/42**

**PEPE LUIS** | Albariño | California | 2016 **12/46**

**MUS** | Garnacha Blanca | Spain | 2019 **12/46**

**ORO BELLO** | Chardonnay | California | 2018 **14/54**

**APHROS** | Loureiro | Portugal | 2017 **10/38**

## ROSE

**WESZELI** | Zweigelt | Austria | 2019 **14/54**

**SAVEURS DU TEMP** | Grenache & Syrah | France | 2019 **9/34**

## RED

**ZANTHO** | Blaufrankisch | Austria | 2017 **12/46**

**PETITE SELVE** | Cinsault | France | 2019 **10/38**

**LA CAPRA LOCA** | Tempranillo | Spain | 2018 **12/46**

**PATRIZIA CENCIONI** | Sangiovese | Italy | 2017 **12/46**

**LAS PERDICES** | Cabernet Sauvignon | Argentina | 2018 **11/42**





# SPARKLING



## PINOT NOIR | CHARDONNAY

Piper Heidsieck | 'Cuvée Brut' | Champagne, France NV **375 ml 40**

## TREPAT

Mata | Coloma | Rosé Cava | Catalonia, Spain NV **47**

## MACABEU | XAREL-LO | PARELLADA

Coloma | 'Cupada No.19' Cava | Catalonia, Spain NV **45**

## CHARDONNAY

Robert Moncuit | 'Les Grands Blancs' | Champagne, France NV **99**

# ROSÉ

## BLAUFRÄNKISCH | SANKT LAURENT | ZWEIGELT

Umathum | Burgenland, Austria 2018 **50**

## CAIÑO

Abadía da Cova | Galicia, Spain 2018 **58**

## BLAUFRÄNKISCH | ZWEIGELT

Gut Oggau | 'Winifred' | Burgenland, Austria 2019 **65**

# RED

## GRENACHE

Jolie Laide | Sonoma County, California 2017 **84**

## GAMAY

Jean-Louis Dutraive | 'Fleurie' | Beaujolais, France 2017 **79**

## CARIGNAN | CINSAULT | MOURVÈDRE

Lost & Found | Sonoma County, California 2016 **50**

## BLAUFRÄNKISCH

Evolúció | Weinland, Austria 2018 **42**

## PINOT NOIR

Domaine Billard Père et Fils | 'Les Hates' | Burgundy, France 2018 **66**

## ARNEI NOIR

Zorah | 'Karasi' | Vayots Dzor, Armenia 2013 **38**

## TEMPRANILLO

Embocadero | Ribera Del Duero, Spain 2016 **45**

## CABERNET SAUVIGNON

Valravn | Sonoma County, California 2017 **50**

## SYRAH

Julien Cellion | 'Les Gravieres' | Rhône, France 2018 **45**

## SANGIOVESE

Edoardo Sderci | 'Monti' | Tuscany, Italy 2013 **49**

# WHITE

## REISLING

Hirschbach & Söhne | Mosel, Germany 2017 **46**

## PINOT GRIS

Jolie Laide | Sonoma County, California 2018 **60**

## PINOT BLANC

Zivo | 'Origin' | Willamette Valley, Oregon 2016 **44**

## PINOT BLANC

Innate | Russian River Valley, California 2018 **68**

## JACQUÈRE

Domaine Giachino | 'Monfarina' | Savoie, Italy 2018 **80**

## GODELLO

Frago Do Corvo | Galicia, Spain 2016 **42**

## SAVATIANO

Mylonas | Attica, Greece 2018 **38**

## ALBARIÑO

Envidia Cochina | Galicia, Spain 2018 **54**

## ARNEIS

Malabaila | 'Pradvaj' | Roera, Piedmont, Italy 2017 **45**

## ROUSSANNE

Domaine Les 4 Vents | 'Les Pitchounettes' | Rhône, France 2016 **58**

## MARSANNE | ROUSSANNE

Domaine Jean-Louis Chave | 'Hermitage' | Rhône, France 1999 **90**

## ROMORANTIN

Domaine Phillipe Tessier | 'Les Sables' | Loire, France 2015 **65**

## GRÜNER VELTLINER | CHARDONNAY

Weingut Moric | Burgenland, Austria 2018 **60**

## FURMINT

MAD | Tokaj, Hungary 2015 **50**

## CHARDONNAY

Vincent Mothe | Chablis | Burgundy, France 2017 **65**

