

**ORDER
LIKE
A PRO**

CHEF'S CHOICE **38** per person

*Let our team style your table
with their favorites from the menu
Full table participation requested*



DIPS

served with (2) grilled pita

WHIPPED FETA 🌱 fermented honey, black pepper **12**

HUMMUS 🌱🌱 smoked paprika, skhug **10**

ADD ONS: + shawarma chicken **7** + local seared mushrooms **6**

+ spicy lamb sausage **6** + extra single pita **2** + sliced veggies **2**

SPICE IT UP trio of house-made hot sauces and pickled pepper **3**

AN IMPORTANT NOTE:

A HEALTHY HOSPITALITY CHARGE OF 2.2 PERCENT IS ADDED TO EVERY CHECK TO ALLOW US TO CONTINUE TO PROVIDE AFFORDABLE HEALTH INSURANCE AND EXTENSIVE BENEFITS TO OUR STAFF.

IF YOU WANT THIS REMOVED FROM YOUR CHECK, SIMPLY ASK YOUR SERVER AND WE WILL HAPPILY REMOVE IT.

BUILD YOUR OWN HUMMUS BOWL

*served with hummus, tahini, red skhug, herb salad,
chickpea hazelnut dukkah, pickled red onions,
fermented mango amba and choice of protein.*

SCRAMBLED EGGS 🌱 **17**

GRILLED SHAWARMA CHICKEN 🌱 **18**

HERBED FALAFEL 🌱🌱 **16**

SPICY LAMB SAUSAGE 🌱 **18**

MIX & MATCH DOUBLE PROTEIN + **7**

ADD ONS: + avocado **3** + bacon **5** + mushroom **6**

PLATES

BUBBIE'S SHORT STACK two griddled pancakes, chocolate tahini maple **15** + mint chocolate chip ice cream **3**

B&B BREAKFAST SANDWICH over-easy egg, bacon, whipped feta, avocado, english muffin, potatoes **18**

CHICKEN SCHNITZEL CAESAR cabbage, tahini dressing, parmesan, sourdough breadcrumbs **19**

SHAKSHUKA* 🌱 two soft-baked eggs, black lime tomato stew, olive tapenade, labna, grilled pita **18**

THREE EGG VEGGIE SCRAMBLE 🌱 Nashville Farmacy mushrooms, charred red onions, aleppo za'atar **15**

+ shawarma chicken **7** + bacon **5** + spicy lamb sausage **6**

AVOCADO CRISPY RICE 🌱🌱 brown crispy rice, collard greens, peanuts, serrano chiles **18**

+ extra avocado **3** + shawarma chicken **7** + one easy egg* **2.5**

SANDWICHES

served with fries and spicy special sauce

SMOKED PASTRAMI smoked beef belly, horseradish mustard, grilled sauerkraut, sourdough **19**

CHICKEN SHAWARMA PITA mixed greens, hazelnut dukkah, pickled red onions, tahini, mango amba **18**

FLAME GRILLED BURGER American cheese, smoked onion jam, crispy onions, dreamweaver spicy mayo **18**

SIDES bacon **6** / two eggs **5** / potatoes **5** / fries **5** / half avocado **3**

🌱 vegan 🌱 gluten free. Cross contamination may occur; for **Celiac** or other **allergies**, please communicate with server

*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.

BRUNCH COCKTAILS

SEASONAL GAZOZ SPRITZ **13**

*Seasonal fruit shrub with cava and bubbles
ask your server about today's options!*

MIMOSA **11**

Orange / Grapefruit / Cranberry

B&B BLOODY MARY **13**

Wheatley Vodka, Tomato, Beet Root,
Miso, House Spice Blend, Lime

MIMOSAS FOR THE MESA **65**

Bottle of Cava, Selection of Juices

**minimum of 2 guests required to order*

SEASONAL COCKTAILS

paying homage to...



CHAOS **13**

Wheatley Vodka, Mount Rigi, Matcha,
Cocchi Americano, Lemon, Tonic Water

WABASH CANNONBALL* **14**

Dulce Vida Blanco Tequila, Merlet Melon,
Luxardo Bitter Bianco, Passion Fruit,
Giffard Orgeat, Lime, Soda Water
*(*contains treenuts)*

DULCIMER SPLASH **13**

Real McCoy 3 yr Rum, Select Apertivo,
Watermelon, Lime, Orange

SCREAMIN' DELTA DEMON **16**

Amaras Verde Momento Mezcal, Genepy,
Chinola Pineapple, Cucumber, Lime

WINES BY THE GLASS



SPARKLING

PROSECCO Corvesso Winery, 'Terre di Marca,' Italy **14/56**

CABERNET FRANC Louis de Grenelle, Saumur, France **15/60**

WHITE

RIESLING Weingut Brand, 'Troocken,' Pfalz, Germany **14/70 1L**

ALVARINHO, TRAJADURA Regueiro, Vinho Verde, Portugal **13/52**

SAUV BLANC Presqu'île, Santa Barbara County, California **15/60**

CHARDONNAY Ernest Vineyards, Sonoma Coast, California **15/60**

ORANGE

PINOT GRIGIO Slavcek, 'Sivi Pinot,' Vipava Valley, Slovenia **15/60**

ROSÉ

PINOT NOIR Müller-Ruprecht, Pfalz, Germany **14/58**

RED

CARIGNANE Folk Machine, Redwood Valley, California **16/64** *(served chilled)*

PINOT NOIR Pas de Problème, Languedoc-Roussillon, France **13/52**

BARBERA+ Tenuta la Pergola, 'Monferrato Rosso,' Piedmont, Italy **15/60**

CABERNET SAUVIGNON+ Trefethen, 'Eshcol,' Napa Valley, California **15/60**

COFFEE & TEA

CREMA COFFEE ROASTERS

Drip **4** Americano **4** Espresso **4** Cortado **5** Cappuccino **5** Latte **6** Flat White **6**
+ vanilla **1** + mocha **1** + honey **1** + cinnamon **1** + oat milk **0.5** + extra shot **1.5**

HIGH GARDEN HOT TEA **4**

Matcha | Gunpowder Green | Daybreak Black | Creamsicle Oolong

Caffeine Free: Snow Moon Mint | Chamomile Citrus | Spiced Hibiscus Cider

BUZZ FREE

NATALIE'S FRESH JUICE **8**

- Orange-Beet
- Orange-Mango

COCONUT WATER *rehydrate!* **5**

BOYLAN'S SODA **5**

Cola / Diet Cola / Ginger Ale

ABITA ROOT BEER **5**

SEASONAL GAZOZ **10**

Seasonal fruit shrub with sparkling water

- Blackberry-Basil-Lemon
- Pineapple-Coconut-Lime
- Watermelon-Mint

SKYRIDE* **12**

Almave NA Tequila, Passion Fruit,
Orgeat, Grapefruit, Lime
*(*contains treenuts)*

TIN LIZZIES **12**

Lyre's Coffee Cordial, Lucano Amaro,
Giffard Aperitif Syrup, Orange

UNTITLED ART NA PILSNER **6**

ON TAP

gluten free

'DOWN THE WAY' DRY CIDER

NASHVILLE, TN

Brightwood (12 oz) **9**

'KEY LIME PIE' SOUR ALE*

NASHVILLE, TN

Southern Grist **10**

**not vegan/vegetarian*

'MUCHACHO' MEXICAN LAGER

BIRMINGHAM, AL

Good People **8**

'SOMETHING COLD' BLONDE ALE

CHARLESTON, SC

Edmund's Oast **8**

'HOMESTYLE' IPA

NASHVILLE, TN

Bearded Iris **8**

'7 SPRINGS' DOUBLE IPA

NASHVILLE, TN

Living Waters (12 oz) **10**

'DUCK RIVER' DUNKEL

CULLMAN, AL

Goat Island **8**

'STRAWBERRY-SERRANO' MEAD

NASHVILLE, TN

Honeytree -x- B&B (5 oz) **12**