

**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

APR 2025
PRINTED 04.12.25
ESTB 2015
GOODNESS · HONESTY

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** + tangerine sherbet **3**

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

CHICKEN SCHNITZEL CAESAR tahini dressing, grilled halloumi, 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.

COCKTAILS

SEASONAL GAZOZ SPRITZ 13

Seasonal fruit shrub with cava and bubbles
Strawberry-Hibiscus -or- Blueberry-Basil

MIMOSA 11

Orange / Grapefruit / Cranberry

MIMOSAS FOR THE MESA 65

Bottle of Cava, Selection of Juices

**minimum of 2 guests required to order*

B&B BLOODY MARY* 13

Wheatley Vodka, Tomato, Beet Root, Chickpea Miso, Secret Spices

+ Grey Goose 3 + Belvedere 5

B&B ESPRESSO MARTINI 15

Tito's Handmade Vodka, Borghetti, B&B Spiced Crema Cordial, Espresso, Cinnamon, Chocolate Molé Bitters

ROOKIE OF THE YEAR 14

Wheatley Vodka, Apologue Saffron, Pineau des Charentes, Cinnamon, Lemon, Cardamom Bitters

A LEAGUE OF THEIR OWN 15

Junipero Gin, Lamassu Arak, Giffard Rhubarb, Dandelion Root, Lemon, Tonic

ANGELS IN THE OUTFIELD 15

Dulce Vida Reposado Tequila, Genepy, Elderflower, Supasawa, Sugar Snap Pea, Mint, Celery Bitters, Tajin

SANDLOT 15

Dulce Vida Reposado Tequila, 151° Rum, Banana, Coconut, Barrel Aged Bitters, Lime Add 'The Beast' for +3 Q

WINES BY THE GLASS



SPARKLING

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

PET NAT Delinquente Wine Co., 'Tuff Nut,' Riverland, Australia 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 Flâneur, Willamette Valley, Oregon 21/84

ORANGE

VIIGNIER Dionistic, 'Peach-Skin,' Willamette Valley, Oregon 18/72

RED

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

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

BONARDA Colonia las Liebres, Mendoza, Argentina 13/52

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

Gunpowder Green | Daybreak Black | Creamsicle Oolong

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

BUZZ FREE

SEASONAL GAZOZ 10

Seasonal fruit shrub with sparkling water
Strawberry-Hibiscus -or- Blueberry-Basil

NATALIE'S FRESH JUICE 8

- Orange-Beet
- Orange-Mango

C2O COCONUT WATER rehydrate! 5

BOYLAN'S SODA 5

Cola / Diet Cola / Ginger Ale

ABITA ROOT BEER 5

PHANTOM OF THE APEROL 10

Giffard Aperitif, Orange, Lemon, Spiced Syrup, Soda Water

PAPER MOON 10

Almave NA Tequila, Blackberry, Pineapple, Orange, Lemon, Ginger, Cardamom Bitters

UNTITLED ART NA PILSNER* 6

PROXIES WINE 52 by the bottle

'Blanc Slate' - White
'Pink Salt' - Rose
'Red Ember' - Red

ON TAP

gluten free

'DOWN THE WAY' DRY CIDER 🍷 NASHVILLE, TN

Brightwood Craft Cider (12 oz) 9

'MUCHACHO' MEXICAN LAGER BIRMINGHAM, AL

Good People Brewing Co. 8

'SOMETHING COLD' BLONDE ALE CHARLESTON, SC

Edmund's Oast 8

'FENNARIO' IPA NASHVILLE, TN

Jackalope Brewing Co. 8

'ONSEN' N.E. DOUBLE IPA NASHVILLE, TN

Living Waters Brewing (12 oz) 10

'CHEER' DUNKELWEIZEN*

(PEACHES & PECANS) *contains nuts

SHINER, TX

Spotz Brewery 8

'DUCK RIVER' DUNKEL CULLMAN, AL

Goat Island Brewing 8

'STRAWBERRY-SERRANO' MEAD 🍷

NASHVILLE, TN

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