WHIPPED FETA  U  fermented chile honey, black pepper  12

HUMMUS  V  U  tahini, skhug  10
additions to hummus or feta:
bacon 5  spicy lamb sausage 6  shawarma chicken 7  mushrooms 6

STRAWBERRY COCONUT CHIA PARFAIT  V  U
fresh strawberry, blueberry, almond granola, maple syrup 10
ON TAP

'FUTURE IS FERMENTED' HARD KOMBUCHA  
NASHVILLE, TN  
Walker Brothers (12 oz)  10 

'DOWN THE WAY' DRY CIDER  
NASHVILLE, TN  
Brightwood Craft Cider (12 oz)  9 

'MUCHACHO' MEXICAN LAGER  
BIRMINGHAM, AL  
Good People Brewing Co.  8 

'BLACK CURRANT MOJITO' SOUR ALE  
NASHVILLE, TN  
Southern Grist (12 oz)  10 

'SOMETHING COLD' BLONDE ALE  
CHARLESTON, SC  
Edmund's Oast  8 

'HOMESTYLE' IPA  
NASHVILLE, TN  
Bearded Iris  8 

'SUTHERLAND' NE DOUBLE IPA  
NASHVILLE, TN  
Living Waters Brewing (12 oz)  10 

'DUCK RIVER' DUNKEL  
CULLMAN, AL  
Goat Island Brewing  8 

'LET'S 'ALOUPE!' SPICY CANTALOUPE MEAD  
NASHVILLE, TN  
Honeytree Meadery (5 oz)  12 

One of the oldest fermented beverages consumed by mankind - Enjoy this collaborative effort of a modern twist on a timely classic resurrected by our friends across the street utilizing our house-made fermented honey and Farm & Fiddle cantaloupe!

WINES BY THE GLASS

SPARKLING
PROSECCO  T erre di Marca, Italy  13/52

ROSÉ  Louis de Grenelle, Saumur, France  1/5

WHITE
MELON DE BOURGOGNE  Famile Lieubeau, 'Bel Abord,' Muscadet, France  14/56

SAUVIGNON BLANC  Jean Francois Merieau, 'L'arpent des Vaudons', Loire Valley, France  15/60

AVESSO  Quinta de Santa T eresa, Vinho Verde, Portugal  14/56

ORANGE
PINOT GRIGIO  Slavcek, Vipava Valley, Slovenia  13/52

ROSÉ  CABERNET FRANC  Domaine de la Noblaie, Loire Valley, France  14/56

GRENACHE+  Château de T rinquevedel, T avel, France  16/64

RED
GAMAY  Domaine Dupeuble, Beaujolais, France  14/56

BARBERA  Cascina Garitina, 'Garitta', Piedmont, Italy  14/56

BONARDA  Colonia las Liebres, Mendoza, Argentina  13/52

CABERNET SAUVIGNON  Recanati, Galilee, Israel  15/60

COFFEE & TEA

CREMA COFFEE ROASTERS
Drip 4  Americano 4  Espresso 4  Cortado 5  Cappuccino 5  Latte 6

HIGH GARDEN HOT TEA  4  
Gunpowder Green  /  Creamsicle Oolong  /  Daybreak Black

BUZZ FREE  
C2O COCONUT WATER rehydrate!  5

NATALIE'S 'RESILIENT' JUICE  10  
blood orange, elderberry, turmeric, ginger

NATALIE'S 'AURA' JUICE  10  
blood orange, strawberry, ashwagandha

BOYLAN'S SODA  5  
Cola / Diet Cola / Ginger Ale

ABITA ROOT BEER  5

SEASONAL GAZOZ  8
a vinegar fruit shrub with soda water
Blueberry-Hibiscus -or- 
Raspberry-Pineapple -or- 
Banana-Mango

COCKTAILS

MIMOSA  11  
Orange / Grapefruit / Pomegranate

SEASONAL GAZOZ SPRITZ  13  
a vinegar fruit shrub with cava & soda water
Blueberry-Hibiscus -or- 
Raspberry-Pineapple -or- 
Banana-Mango

MIRACLE WORKER  14  
Citrus-Chamomile Infused Junipero Gin, Straightaway Flora Green Liqueur, Cucumber, Super Greens, Lime, Cinnamon

WOOO!  14  
Wheatley Vodka, Chinola Passion Fruit, Strawberry, Lemon, Bearded Iris Homestyle IPA

WOOO!  14  
Wheatley Vodka, Tomato, Beet Root, Chickpea Miso, Secret Spices, T ajin

B&B BLOODY MARY  13  
Wheatley Vodka, Tomato, Beet Root, Chickpea Miso, Secret Spices, T ajin

B&B ESPRESSO MARTINI  14  
Vodka, Espresso, Crema Coffee Cordial, Borghetti, Cinnamon, Chocolate Molé Bitters

                                            *contains legumes
Butcher & Bee

Family Style Brunch

All items are served for the table. Please alert your server of any allergies or dietary restrictions so we can properly accommodate!

V vegan  U 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.