ORDER LIKE A PRO

CHEF'S CHOICE 56 per person

Let our team style your table with their favorites from the menu

Full table participation requested

GOODNESS · HONEST · ESTB 2015

JUL 2025

PRINTED 07.02.25

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.

DIPS

served with (2) grilled pita

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

HUMMUS smoked paprika, skhug **10**

ADD ONS: *+ shawarma chicken* **7** *+ seared local mushrooms* **6** *+ spicy lamb sausage* **6** *+ extra pita* **2** *+ sliced veggies* **2**

SPICE IT UP selection of house-made hot sauces and pickled peppers **3**

MEZZE AND SMALL PLATES

GREEN CHICKPEA FALAFEL pistou, basic tahina, spicy greens **6** *three per order*

BERBERE SPICED CARROTS carrot love sauce, mandarin, Berbere carrot dukkah **10**

SUMMER SQUASH `pomegrante molasses labneh, marcona almond salsa macha, breadcrumbs **10**

JAPANESE LATKE potato and cabbage pancake, Duke's kewpie mayo, strawberry bulldog **11**

KIBBEH NAYYEH Freedom Run lamb tartare, green chickpea, fermented garlic mayo, tallow toast **13**

SHRIMP SKEWERS preserved lemon & green harissa marinade, black garlic toum, lime **15**

LARGER PLATES

TAHINI CAESAR romaine, cabbage, grilled halloumi, sourdough breadcrumbs **16**

AVOCADO CRISPY RICE puffed brown rice, greens, aleppo peanuts, serrano chiles **18**
+ even more avocado **5** *+ shawarma chicken* **7** *+ Verlasso salmon** **12**

CAMPANELLE PASTA French feta cream sauce, leeks, pistachio aillade, fried herb dukkah **24**

MUSHROOM SHAWARMA grilled Lion's Mane, herb labneh, freekeh, fennel salad, yogurt flatbread **24**

CHICKEN SCHNITZEL amba aioli, red skhug, local lettuces, yuzu **26**

ALASKAN HALIBUT Carolina gold rice pilaf, skhug oil, koji cream **43**

GRILLED SKIRT STEAK potatoes batata harra, sungold tomato sauce, labneh **37**

PORK COPPA ELVERETTA creamy artichoke sauce, Gifford's bacon vinaigrette, agretti **29**

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 EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

BEE O.G.s

SEASONAL GAZOZ SPRITZ 13
Seasonal fruit shrub with cava and bubbles
Blackberry-Basil-Lemon *-or-*
Pineapple-Coconut-Lime *-or-*
Watermelon-Mint

FERMENT TO BEE 16
Hibiscus Infused Jura 10 year Scotch, Don Zoilo 15 year Olorosso Sherry, B&B Fermented Honey, Ginger, Lemon

B&B ESPRESSO MARTINI 15
Tito's Handmade Vodka, Borghetti, B&B Spiced Crema Cordial, Espresso, Cinnamon, Chocolate Molé Bitters

SEASONAL COCKTAILS

paying homage to...

CHAOS 13
Wheatley Vodka, Mount Rigi, Matcha, Cocchi Americano, Lemon, Tonic Water

DULCIMER SPLASH 13
Real McCoy 3 yr Rum, Select Apertivo, Watermelon, Lime, Orange

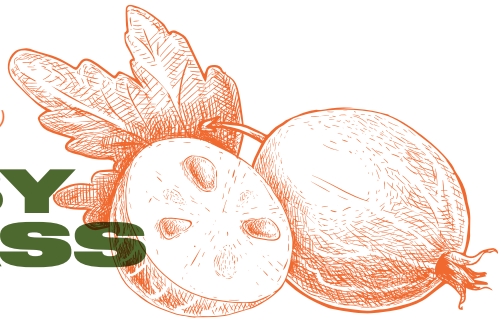
LITTLE DEUCE COUPE* 14
Pelecañas Agricole Rum, Falernum, Walcher Midsummer Apertivo, Local Honey, Tiki Bitters, Lime
*(*contains treenuts)*

WABASH CANNONBALL* 14
Dulce Vida Blanco Tequila, Merlet Melon, Luxardo Bitter Bianco, Passion Fruit, Giffard Orgeat, Lime, Soda Water
*(*contains treenuts)*

SCREAMIN' DELTA DEMON 16
Amaras Verde Momento Mezcal, Genepy, Chinola Pineapple, Cucumber, Lime

OLD MILL SCREAM* 15
Junipero Gin, Charred Tomato Water, Basil, Balsamic Vinegar, Black Pepper
*(*lacto-clarified, limited quantities)*

GRIZZLY RIVER RAMPAGE 15
Buffalo Trace Bourbon, Jasmine, Chamomile, Dandelion Angostura, High Garden Tincture, Grapefruit



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, 'Trocken,' Pfalz, Germany **14/70** *1L*
ALVARINHO, TRAJADURA Regueiro, Vinho Verde, Portugal **13/52**
SAUV BLANC Presqu'ile, 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**

BUZZ FREE

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 *-or-*
Pineapple-Coconut-Lime *-or-*
Watermelon-Mint

SKYRIDE 12
Almave NA Tequila, Passion Fruit, Orgeat, Grapefruit, Lime

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 Craft Cider (12 oz) **9**

KEY LIME PIE SOUR ALE*
NASHVILLE, TN
Southern Grist. **10**
**not vegan/vegetarian*

'MUCHACHO' MEXICAN LAGER
BIRMINGHAM, AL
Good People Brewing Co. **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 Brewing (12 oz) **10**

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

'STRAWBERRY-SERRANO' MEAD
NASHVILLE, TN
Honeytree -x- B&B (5 oz) **12**