

**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*



APR 2025  
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## DIPS

*served with (2) grilled pita*

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

**HUMMUS** 🌿🌿 smoked paprika, skhug **10**

**SPINACH RAMP DIP** 🌿 butter sauteed ramps, aleppo, malawach flatbread **12**

**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**

### 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.



## MEZZE AND SMALL PLATES

**BACON-WRAPPED DATES** 🌿 pomegranate molasses, Grana Padano **6** *three per order*

**CLASSIC FALAFEL** 🌿🌿 Moroccan carrot slaw, pickled raisins, carrot tehina **6** *three per order*

**ROASTED RADISHES** 🌿🌿 chermoula, black lime garlic tahina, urfa pine nuts **8**

**SWEET POTATOES** 🌿🌿 coconut red curry, crispy shallots, cilantro **8**

**KOFTE MEATBALLS** 🌿 lamb and beef, turkish yogurt, herb salad **10** *three per order*

**SHRIMP SKEWERS** 🌿 preserved pomelo & 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**

**RUTABAGA GNOCCHI** 🌿 beet cream, pickled Jimmy Nardellos, crispy country ham, Grana Padano **22**

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

**EMBER ROASTED CAULIFLOWER** 🌿🌿 saffron raisin purée, pomegranate, ras el hanout **SMALL 14 LARGE 24**

**STEELHEAD TROUT** 🌿 Carolina gold rice pilaf, skhug oil, koji cream **28**

**CHICKEN SCHNITZEL** 🌿 amba aioli, habanada kosho, local lettuces, yuzu **26**

**BRAISED SHORT RIB** 🌿 Jimmy Red polenta, black olive gremolata, hominy crumble **44**

🌿🌿 *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  
Strawberry-Hibiscus -or- Blueberry-Basil

## 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

## BARTENDER'S CLASSIC 15

Ask your server!

# SEASONAL COCKTAILS

## 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

## FIELD OF DREAMS 16

Buffalo Trace Bourbon, Jasmine,  
Calendula Infused Angostura Bitters

## SANDLOT 15

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

## BAD NEWS BEARS 14

Don Q Gold Rum, Planteray O.F.T.D.,  
Cynar, Honey, Lime, Angostura Bitters

# WINES BY THE GLASS



## SPARKLING

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

## 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

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

## 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

# BUZZ FREE

## SEASONAL GAZOZ 10

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

## BOYLAN'S SODA 5

Cola / Diet Cola / Ginger Ale

## ABITA ROOT BEER 5

## PHANTOM OF THE APEROL 10

Giffard Aperitif, Orange, Lemon, Spiced  
Winter 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

Spoetzi Brewery 8

## 'DUCK RIVER' DUNKEL

CULLMAN, AL

Goat Island Brewing 8

## 'STRAWBERRY-SERRANO' MEAD

NASHVILLE, TN

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