

BREAKFAST



COLD-PRESSED JUICE

GARDEN PARTY *kale, spinach, cucumber, celery, green apple, lemon, ginger* 7

MORNING GLORY *orange, pineapple, local honey, ginger, lavender* 7

TURMERIC TANG *coconut water, pineapple, lime, cayenne pepper* 7

CHARCOAL LEMONADE *lemon, agave, activated charcoal* 7

TOASTS

PB&J *pecan butter, peach jam, candied pecans, seven seed* 6

AVOCADO TOAST *za'atar, coconut oil, sourdough* 8

SMOKED SALMON *labneh, red pepper chutney, sourdough* 12

MAINS

S.C. FRUIT PLATE *local fruit, date labneh* 10

MORNING HUMMUS *poached egg, chickpeas, pita* 10

STOREY FARMS OMELET *Anabasque, mushrooms, chives, tomato salad* 11

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 12

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba* 12

SIDES

two eggs 4

triple corn grits 4

seven seed toast 4

crispy potatoes 5

bacon 6

TODAY'S PASTRIES

- croissant*
- chocolate croissant*
- strawberry chocolate-peanut croissant*
- corn and concord grape donut*
- ham & cheese croissant*
- seasonal pocket danish*
- tomato pie quiche*
- banana bread*
- cinnamon roll*
- count choklava*
- sea-salt chocolate chip cookie*
- everything cookie*
- chocolate brownie (GF)*

COFFEE & TEA

- drip* / 3
- espresso* / 2.75
- espresso up* / 3.25
- macchiato* / 3
- americano* / 3
- cortado* / 3.50
- cold brew* / 3.50
- cappuccino* / 4
- latte* / 4.50
- tahini mocha* / 4.75
- iced tahini mocha* / 4.75
- dirty chai latte* / 4.75
- espresso tonic* / 4.50
- london fog* / 5
- honey lavender iced latte* / 5
-
- assorted teas* / 2.50
- green, English breakfast, red chai, chamomile, ginger, earl grey*

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE *3 for \$15 / 8 for \$40 / all for \$65 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

ENGLISH PEAS *calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

WATERMELON *urfa chile, Esmontonian*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

ISRAELI SALAD *pickled turmeric onion, fenugreek vinaigrette*

EGGPLANT & OLIVES *green tahini, grilled lemon*

FRIES *house-made ketchup*

SANDWICHES

add a mezza to any sandwich \$3

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba.* 12

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal.* 13

CLASSIC B.L.T. *Neuske's bacon, lettuce, heirloom tomato, miso mayo, brioche* 13

SMOKED MUSHROOM "B.L.T." *roasted garlic tahini, lettuce, heirloom tomato, seven seed* 12

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* 12

I.F.C. *Israeli fried chicken, schug, tahini slaw, pickles, brioche* 13

SALADS

LOCAL LETTUCES *Asian pear, hazelnut, Esmontonian, preserved lemon vinaigrette* 9

BROWN RICE BOWL *poached egg, seasonal vegetables, almond butter* 12

TOMATO & MELON *whipped feta, preserved lemon, cilantro* 12

PICKLED SHRIMP SALAD *cabbage, Asian pear, basil* 15

ICE CREAM SANDWICHES

CHOCO TACO *yuzu-coconut sherbet, chocolate, brown butter waffle shell* 6

BROWNIE & PASSIONFRUIT *(GF) chocolate brownie, passionfruit ice cream* 6

MEZZE PLATE

choice of three mezza, pita

14

COLD-PRESSED JUICE

GARDEN PARTY

*kale, spinach, cucumber,
celery, green apple, lemon,
ginger*

7

MORNING GLORY

*orange, pineapple, local
honey, ginger, lavender*

7

TURMERIC TANG

*coconut water, pineapple,
lime, cayenne pepper*

7

CHARCOAL LEMONADE

*lemon, agave, activated
charcoal*

7

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE *3 for \$15 | 8 for \$40 | all for \$60 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

ENGLISH PEAS *calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

WATERMELON *urfa chile, Esmontonian*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

ISRAELI SALAD *pickled turmeric onion, fenugreek vinaigrette*

EGGPLANT & OLIVES *green tahini, grilled lemon*

SANDWICHES *add a mezze to any sandwich \$3*

SMOKED MUSHROOM "B.L.T" *roasted garlic tahini, lettuce, heirloom tomato, seven seed* 12

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba.* 12

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

CLASSIC B.L.T. *Neuske's bacon, lettuce, heirloom tomato, miso mayo, brioche* 13

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* 12

DOUBLE CHEESEBURGER *American cheese, special sauce, LTOP, brioche* 13

PLATES

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 12

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapenō, tahini, pita.* 12

MIDDLE EASTERN MIGAS *spicy scrambled eggs, pita strips, tahini, cilantro* 11

MORNING HUMMUS *poached egg, marinated chickpeas, pita* 10

STUFFED FRENCH TOAST *peaches, whipped crème fraîche, maple* 13

SIDES

S.C. FRUIT PLATE *date labneh* 10

AVOCADO TOAST 8

TRIPLE CORN GRITS *za'atar popcorn* 5

BACON 6

HOUSE-MADE

PASTRY BASKET

chef's choice of pastries

9

COLD-PRESSED JUICE

GARDEN PARTY

kale, spinach, cucumber, celery, apple, lemon, ginger

MORNING GLORY

orange, pineapple, local honey, ginger, lavender

TURMERIC TANG

coconut water, pineapple, lime, cayenne pepper

CHARCOAL LEMONADE

lemon, agave, activated charcoal

7

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE *3 for \$15 / 8 for \$40 / all for \$60 (serves 2-3)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

ENGLISH PEAS *calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

WATERMELON *urfa chile, Esmontonian*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

ISRAELI SALAD *pickled turmeric onion, fenugreek vinaigrette*

EGGPLANT & OLIVES *green tahini, grilled lemon*

EGGPLANT EXTRAVAGANZA *all for \$40*

EGGPLANT & OLIVES *green tahini, grilled lemon* 5.5

SWEET & SOUR EGGPLANT *hibiscus, labneh, cilantro* 8

ROASTED EGGPLANT *tempura lemon, crispy chickpeas, green tahini* 9

EGGPLANT MOUSSAKA *maitake, tomato ragu, freekeh, dill bechamel* 12

SABICH PITA *eggplant, potato, hard boiled egg, cabbage, amba, tahini* 12

SHISHITOS *country ham, Chinese five spice, sungold tomatoes* 10

LAMB STUFFED PEPPER *salsa cruda, Pecora Nocciola* 12

ENGLISH PEA PANCAKE *pickled shrimp salad, lime crème fraîche, mint* 11

TOMATO & MELON SALAD *whipped feta, preserved lemon, cilantro* 12

CRISPY SWEET POTATOES *ancho chili sauce, peanut brittle, cotija, lime* 12

LAMB TARTARE *smoked labneh, lemon olive relish, crispy sunchoke** 13

GRILLED QUAIL *braised field peas, tempura okra, peach harissa glaze* 16

GNOCCHI *stewed heirloom tomatoes, basil pesto, parmesan* 19

CRISPY HALF CHICKEN *shawarma spices, smoked potatoes, almond-mint chutney* 24

PAN SEARED FISH *“dolma” rice, tomato salad, feta* 26

GRILLED SKIRT STEAK *chermoula, smashed cucumber salad* 28

BREAK BREAD

*A thoughtful loaf from
the B&B bread team*

5

KEBAB PLATTER

*choice of shrimp, lamb,
chicken, or vegetable*

*Israeli salad, freekeh,
tahini, pita*

2 for 30 / all for 55

CHEESE BOARD

*Hunkadora (NC)
Anabasque (WI)
Coppinger (TN)*

15

CHEF

Chelsey Conrad

Honest to GOODNESS



DESSERTS

LATE SUMMER CHOCOLATE MESS

corn meringues, concord grape gelee, corn ice cream, devil's food cake, milk chocolate mascarpone, smoked sea salt, cocoa nibs
10

GOAT CHEESECAKE

blueberries, honey brittle, peach sorbet, flowering fennel
9

PEACHES & WHEAT

caramel roasted peach, blackberry caviar, red bay oil, Henry's Red Fife toast ice cream, candied buckwheat groats, blackberry reduction
8

CHOCO TACO

yuzu-coconut sherbet, chocolate shell, latik, coconut
6

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone
6

ICE CREAM & SORBET

two scoops of your choice:
pluot sorbet / blackberry sorbet
tres leches ice cream / brown butter ginger ice cream
5

CHEESE BOARD

*Hunkadora (NC)
Anabasque (WI)
Coppinger (TN)*
15



DESSERTS

LATE SUMMER CHOCOLATE MESS

corn meringues, concord grape gelee, corn ice cream, devil's food cake, milk chocolate mascarpone, smoked sea salt, cocoa nibs
10

GOAT CHEESECAKE

blueberries, honey brittle, peach sorbet, flowering fennel
9

PEACHES & WHEAT

caramel roasted peach, blackberry caviar, red bay oil, Henry's Red Fife toast ice cream, candied buckwheat groats, blackberry reduction
8

CHOCO TACO

yuzu-coconut sherbet, chocolate shell, latik, coconut
6

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone
6

ICE CREAM & SORBET

two scoops of your choice:
pluot sorbet / blackberry sorbet
tres leches ice cream / brown butter ginger ice cream
5

CHEESE BOARD

*Hunkadora (NC)
Anabasque (WI)
Coppinger (TN)*
15

WINE BY THE GLASS

SPARKLING

CHARLES BOVE | CHENIN BLANC | LOIRE VALLEY | NV 10
succulent & fruit forward, light citrus, moderate acidity

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV 13
full bodied, rich, nutty and yeasty

SPARKLING ROSÉ

CAVE DE BISSEY | BURGUNDY | ALIGOTE & PINOT NOIR | NV 12
sustainable, fresh fruit, strawberries, rhubarb, crisp

ROSÉ

VILLA WOLF | PINOT NOIR | RHINE RIVER VALLEY | 2016 9
bright, refreshing, red berries, clean, zippy finish

BANSHEE | GRENACHE BLEND | MENDOCINO, CA | 2016 12
plum, red fruits, peaches, medium acidity

ZLATAN | PLAVAC MALI | CROATIA | 2016 13
black fruit, carob, dried figs, baking spices, zippy acidity

WHITE

DOMAINE PETRONI | VERMENTINU | CORSICA | 2016 10
chalky minerality, papaya, mango, lively spritz

KOBAL | PINOT GRIGIO | SLOVENIA | 2016 13
pink hue, ripe pears, white flowers, oak aged for 1 month

OLIVIEIRA LECESTRE | CHARDONNAY | CHABLIS | 2016 14
mineral driven, white flower, lemon, grapefruit, fresh acid

MONTENIDOLI | VERNACCIA | SAN GIMIGNANO | 2015 12
fresh, round, luscious, cheese rind

CAN FEIXES BLANC | PARELLADA, MACABEO | PENEDÉS | 2016 . . . 10
chalky minerality, papaya, mango, lively spritz

RED

KALTERERSEE AUSLESE | SCHIAVA | ALTO ADIGE | 2012 9
light, fresh berries, earthy undertones

REYNOLDS LOS CARNEROS | PINOT NOIR | NAPA VALLEY | 2011 . . . 14
juicy fruits, sweet vanilla undertone, single vineyard fruit

CAMINO DE NAVAHERROS | GARNACHA | MADRID | 2015 11
elegant perfume, tangy acidity, blackberry & plum

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2012 13
"super Tuscan" with red fruit, medium tannin, fresh acid

*all wines are available by the bottle

COCKTAILS

AFTER RAIN COMES SUNSHINE

BERRY BOURBON SMASH 12
Virgil Kaine Rip-Track bourbon, local berries, lemon, mint

HOW ELSE DO YOU EXPLAIN HOW THEY MAKE HONEY?

BEE'S VESPER 12
Hat-Trick gin, Cathead Honeysuckle vodka, Lillet Blanc

SOUTHERN LIFE

COOL TEA TODDY 11
Striped Pig rum, ginger tea, honey, lemon, basil

NO MELANCOLY HERE

CHILE MELON-RITA 12
spicy infused tequila, watermelon, lime, sugar-salt rim

CIDERS

WÖLFFER | LONG ISLAND, NY 10
No. 139 Dry Rose Cider | 6.9%

DOC'S DRAFT | PINE ISLAND, NY 6
Hard Apple Cider | 5%

URBITARTE | BASQUE, SPAIN | 2015 7/25
sour apple, tart, earthy barnyard, white flowers | 6%

BEER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

WESTBROOK | MOUNT PLEASANT, SC 6
Gose 4% | IPA 6.8%

FULLSTEAM | DURHAM, NC 6
Paycheck Pilsner | 4.5%

FREEHOUSE | CHARLESTON, SC 6
Folly's Pride Session Ale | 4.8%

REVELRY | CHARLESTON, SC 8
Hotel Rendezvous Bavarian Wheat 5.0% | 16oz

CIGAR CITY | TAMPA, FL 6
Invasian Pale Ale | 5.0%

BENFORD | LANCASTER, SC 6
O'SOO Stout 5.9% | Carolina Blackout 6.5%

LENNY BOY | CHARLOTTE, NC 7
Tropicalus White IPA | 6.0% | 16oz

SOUTHERN BARREL | BLUFFTON, SC 6
Saison N'on N'on | 7.2%

BENFORD | LANCASTER, SC 8
Problem Solver Double IPA | 11.5%

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

THIRST | CLAIRETTE, CHENIN BLANC, VERDELHO | S. AFRICA | 2015
unfiltered, stone fruits, fresh acidity & salinity

CAMP | CHARDONNAY | SONOMA COUNTY | 2016
chardonnay from three vineyards, balanced acid, subtle oak

CHEVALIER DE LA GARDIE | MARSANNE | LANGUEDOC | 2013
rich & buttery, white flowers, 6 months oak

URBAN | RIESLING | MOSEL | 2015
fresh & juicy, off-dry, perfect pairing with spicy mezze!

ROSÉ

PRADOREY | TEMPRANILLO | RIBERA DEL DUERO | 2014
oak fermented, dark fruits, slight tannin

RED

KALTERERSEE AUSLESE | SCHIAVA | ALTO ADIGE | 2012
light, fresh berries, earthy undertones

PAUL ACHS | ZWEIGELT | BURGENLAND | 2013
light, rustic, red cherries, orange zest

GUILHEM | SYRAH & GRENACHE | LANGUEDOC | 2016
rustic, baked black fruit, nutmeg, cedar, heavy tannin

\$45 BOTTLES

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV
full bodied, rich, nutty and yeasty

RAVENTÒS | SPARKLING ROSÉ | MONASTRELL | REGGIANO | 2015
juicy, red berries, silky, walnut, fresh acidity

WHITE

DO FERREIRO REBISACA | ALBARIÑO BLEND | RIAS BAIXAS | 2013
ripe juicy fruits, lime, quince, bitter herbs, white pepper, seaside minerality

GIO DOMINICO NEGRO | SERRA LUPINI | ARNEIS | PIEDMONT | 2015
peach pithe, grapefruit, stone, and lemon curd

VIÑA SASTRE FLAVUS | PALOMINO | RIBERA DEL DUERO | 2009
pear skin, melon, ginger, herbal overtone

BLOOMER CREEK EDELZWICKER | RIESLING BLEND | NEW YORK | 2013
Finger lakes family winery, dry, crisp sorbet, lime

OLIVIEIRA LECESTRE | CHARDONNAY | CHABLIS | 2016
mineral driven, lemon, grapefruit, fresh acidity

ROSÉ

MONTARIBALDI SIGIUJA | NEBBIOLO | LANGHE | 2016
intense, floral, hints of red fruit

LOS BERMEJOS | LISTÁN NEGRO | CANARY ISLANDS | 2016
fresh, elegant, mineral driven, volcanic soil

FORTY OUNCE ROSÉ | GAMAY & MERLOT BLEND | VIN DE FRANCE | 2016
fruit forward, strawberry essence, touch of acid

RED

DOMAINE DES BÉRIOLES AUVERNAT | PINOT NOIR | LOIRE VALLEY | 2014
soft tannins, red raspberries, currants, touch of vanilla

UWE SCHEIFER | BLAUFRAKISCH | AUSTRIA | 2014
soft red currants, tart cherries, violets

CAMINO DE NAVAHERROS | GARNACHA | MADRID | 2015
elegant perfume, tangy acidity, blackberry & plum

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2012
“super Tuscan” with red fruit, medium tannin, fresh acid

CHÂTEAU LIGNE | MERLOT & CABERNET | BORDEAUX | 2012
smooth & elegant, ripe berries, black pepper, big tannin

\$60 BOTTLES

ROSÉ

LA BASTIDE BLANCHE | BANDOL | MOURVÈDRE BLEND | 2016
stone fruits, clove, floral & spice, refreshing

GRACI | ETNA ROSATO | NERELLO MASCALESE | 2015
Sicilian, light, volcanic soil, fresh minerality

WHITE

ITSAS MENDI | HONDARIBBI ZURI | TXAKOLINA | SPAIN | 2014
northern Spain, mineral driven, zesty acid, slight sparkle

RYME CELLARS 'HERS' | VERMENTINO | CARNEROS | 2014
husband and wife team, citrus, saline, rich texture

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013
bright, clean, natural wine made from a low yielding grape

BENITO SANTOS | RIAS BAIXAS | ALBARNIO | 2015
white peach, melon, tangerine, orange zest, mineral finish

RADIKON | PINOT GRIGIO | SLOVENIA | 2014
orange, anfora aged, oxidized with nutty, funky peach pith

LIOCO | CHARDONNAY | SONOMA | 2015
lemon curd, green papaya, pear, vanilla, chalk

MONTENIDOLI CARATO | VERNACCIA | SAN GIMIGNANO | 2011
oak fermented & aged, round, luscious, cheese rind

RED

DOMAINE NOËLLAT | PINOT NOIR | BURGUNDY | 2014
earthy, dark cherry, traditional French pinot

CURTO MARCO | NEBBIOLO | BAROLO | 2009
ripe black cherry, hints of coffee & chocolate, light tannin

WIND GAP | SOIF RED | CALIFORNIA | 2015
Pax Mahle's 'vin de soif' summer fruits, clove and cinnamon

PITHOS COS NERO DI LUPO | NERO D'AVOLA | SICILY | 2014
cherry, plum, licorice, leather, baking spices, soft tannin

MARGERUM M5 | RHONE BLEND | SANTA BARBARA COUNTY | 2013
dark plum, youthful fruits, sweet perfume, ripe tannin

ELIZABETH SPENCER | CABERNET SAUVIGNON | NAPA VALLEY | 2014
big, bold, dark fruit, medium tannin, husband & wife team

VINCENT PARIS COZES HERMITAGE | SYRAH | RHONE | 2015
meaty, floral, herbaceous, fresh black fruit

\$90 BOTTLES

SPARKLING

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE
true blanc de blancs; green apple, lemon, raw honey

JEAN-NOËL HATON | MARNE VALLEY | CHAMPAGNE
poached pear, apricot, white cherry, creamy, chalky finish

WHITE

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | GREECE | 2013
100 year old vine, dense with stonefruit, intense minerality

DOMAINE GUIBERTEAU | CHENIN BLANC | LOIRE | 2014
pure, finesse minerality, thundering but balanced acidity

PATAILLE MARSANNAY | CHARDONNAY | BURGUNDY | 2014
delicious and complex wine from a master of Marsannay

DOMAINE ROSTAING | VIOGNIER | NORTHERN RHONE | 2012
intensely aromatic, apricot jam, white peach, honeysuckle

OIKONOMOY | SITIA | CRETE | 2012
dry, richly aromatic, vivacious orchard fruits

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014
fresh, light bodied, earthy, Basque like minerality

RED

REGIS BOUVIER | PINOT NOIR | MARSANNAY | 2012
black cherries, currants, violets, silky texture, 50yr old vines

FAILLA LOLA | PINOT NOIR | SONOMA COAST | 2015
single vineyard, baking spices, sage, bright tannin

MONTENIDOLI 'SONO' | SANGIOVESE | TUSCANY | 2007
historic estate, bottle age; 'Sono' - I am what I am

PODERI ELIA | NEBBIOLO | BARBARESCO | 2008
red current, dried cherry, toasty oak, fine tannin

BIG BASIN | GRENACHE BLEND | SANTA CRUZ MOUNTAINS | 2011
California Rhone style, medium bodied, spicy black berries

LEVET CÔTE-RÔTIE | SYRAH | NORTHERN RHONE | 2008
balanced, finesse, powerful, rich, inky, robust tannins

\$120 BOTTLES

RED

LIGNIER | PINOT NOIR | CHAMBOLLE-MUSIGNY | BURGUNDY | 2013
light, soothing tannins, tart red berries