

BREAKFAST

COLD-PRESSED JUICE

GARDEN PARTY	<i>kale, spinach, cucumber, celery, green apple, lemon, ginger</i>	7
MORNING GLORY	<i>orange, pineapple, local honey, ginger, lavender</i>	7
TURMERIC TANG	<i>coconut water, pineapple, lime, cayenne pepper</i>	7
CHARCOAL LEMONADE	<i>lemon, agave, activated charcoal</i>	7

TOASTS

PB&J	<i>pecan butter, peach jam, candied pecans, seven seed</i>	6
AVOCADO TOAST	<i>za'atar, coconut oil, sourdough</i>	8
SMOKED SALMON	<i>labneh, red pepper chutney, sourdough</i>	12

MAINS

MORNING HUMMUS	<i>poached egg, chickpeas, pita</i>	10
STOREY FARMS OMELET	<i>Pecora Nocciola, mushrooms, chives, tomato salad</i>	11
BROWN RICE BOWL	<i>poached egg, seasonal veggies, almond butter</i>	12

SIDES

two eggs	4
triple corn grits	4
seven seed toast	4
crispy potatoes	5
bacon	6

Butcher & Bee

TODAY'S PASTRIES

croissant
chocolate croissant
bourbon butter pecan croissant
seasonal donut
ham & cheese croissant
seasonal pocket danish
seasonal quiche
banana bread
cinnamon roll
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 \$70 (serves 3-4)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

HUMMUS *tahini, schug, pita* **add boiled peanut *ful* \$2**

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

BACON WRAPPED DATES *parmesan*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

POTATO BEIGNETS *muhammara*

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

SAUTÉED CUCUMBERS *kimchi, asian pear*

FALAFEL *baba ghanoush*

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

KOHLRABI "WALDORF" *apple, celery, yogurt, raisins, walnuts*

EGGPLANT SALAD *tahini, harissa*

FRIES *house-made ketchup*

GRILLED RADISHES *honey harissa, brown butter tahini
dried mango, almonds*

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

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

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

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

PUMPKIN'WICH *pecan butter, mushroom conserva, tahini, seven seed* 13

PLATES *add a mezze to any plate \$3*

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

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapenõ, 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 *pumpkin butter, whipped crème fraîche, maple* 13

SIDES

BACON 6

AVOCADO TOAST *za'atar, coconut* 8

TRIPLE CORN GRITS *za'atar popcorn* 5

HOUSE-MADE

PASTRY BASKET

chef's choice of pastries

9

COLD-PRESSED JUICE

GARDEN PARTY

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

CHARCOAL LEMONADE

*lemon, agave, activated
charcoal
(try it with mezcal! +5)*

MORNING GLORY

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

TURMERIC TANG

*coconut water, pineapple,
lime, cayenne pepper*

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SAUTÉED CUCUMBERS *kimchi, Asian pear*

FALAFEL *baba ghanoush*

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

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

I.F.C. *Israeli fried chicken, preserved lemon aioli, green harissa, lettuce, tomato, brioche* . . 13

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

BRAISED LAMB PITA *smoked labneh, cabbage, cucumber, pickled peppers* 14

SALADS *add on: mezze \$3 / tuna conserva \$8 / grilled or fried chicken \$7*

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

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

WARM SQUASH SALAD *apple, hearty greens, pumpkin butter, country ham, peanut brittle* . . . 12

ICE CREAM SANDWICHES

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

SUPER SECRET CITRUS *toasted meringues, kalamansi sherbet, baby ginger brown butter
ice cream, pistachio* 6

MEZZE PLATE

choice of three mezze, pita

14

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celery, green apple, lemon,
ginger*

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GRILLED RADISHES *honey harissa, brown butter tahini
dried mango, almonds*

SWEET POTATO & PEANUT STEW *lime, cilantro* 7

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

GRILLED OKRA *pilpelchuma, fried Jimmy Red cornbread, yogurt tahini* 10

WINTER SQUASH PANCAKE *Jimmy Red cornmeal, smoked butter, spicy maple* 10

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

WARM SQUASH SALAD *apple, hearty greens, country ham, pumpkin butter, peanut brittle* . . . 12

ROASTED CAULIFLOWER *chraimeh, mint, benne* 12

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

SQUASH 'FONDUE' *Anabasque, toasted seeds, sourdough* 15

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

BEET & RICOTTA GNOCCHI *greens, chestnuts, pomegranate, brown butter* 19

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

PAN SEARED FISH *pumpkin curry, rice, coconut citrus salad* 26

GRILLED SKIRT STEAK *chermoula, smashed cucumber salad, feta* 28

BREAK BREAD

*a thoughtful loaf from the
B&B bakery*

5

KEBAB PLATTER

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

*Israeli salad, freekeh,
tahini, pita*

2 for 30 / all for 55

CHEESE BOARD

*Winsome
(NC, goat & cow)*

*Noah's Arcade
(VA, raw goat & sheep)*

*Spring Fever
(NC, cow)*

15

CHEF

Chelsey Conrad

Honest to GOODNESS



DESSERTS

BUTTERNUT SQUASH & CRÈME FRAÎCHE ICE CREAM CAKE

caramel, candied pumpkin seeds, smoked sea salt

8.5

BROWN BUTTER APPLE TART

pink lady apples, pink peppercorn double cream

8

CHOCO TACO

yuzu-coconut sherbet, chocolate, waffle shell

6

SUPER SECRET CITRUS

*toasted meringues, kalamansi sherbet
baby ginger brown butter ice cream, pistachio*

6

ICE CREAM DRUMSTICK

*waffle ice cream, caramelized white chocolate
waffle bits*

5.5

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

ICE CREAM & SORBET

*your choice of two scoops:
concord grape sorbet, deep dark chocolate ice cream*

5

CHEESE BOARD

*Winsome (NC, goat & cow)
Noah's Arcade (VA, raw goat & sheep)
Spring Fever (NC, cow)*

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WINE BY THE GLASS

SPARKLING

CASTELLROIG BRUT CAVA | XAREL-LO, MACABEU | PENEDES | NV ... 11
aromas of white flowers, stone fruit, dry citrus peels

ADAMI GARBÈL PROSECCO BRUT | GLERA | TREVISO | NV 12
tart, crisp fruit, yellow apple, white melon, lengthy finish

SPARKLING ROSÉ

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

ROSÉ

ST. SUPÉRY | CALIFORNIA RED BLEND | NAPA VALLEY | 2015 9
bright & crisp, raspberry, pomegranate, rose petals

FRANÇOIS MILLET | PINOT NOIR | SANCERRE | 2016 13
dry, crisp, red berries, balanced acidity

WHITE

TEMPLIERS | MELON DE BOURGOGNE | MUSCADET | 2015 9
fresh citrus, crisp green apple, lime, liquorice & fig

CAN FEIXES BLANC | PARELLADA, MACABEU | PENEDES | 2016 ... 10
chalky minerality, papaya, mango, lively spritz

BLUEPRINT | SAUVIGNON BLANC | NAPA VALLEY | 2014 13
bright, vibrant, grapefruit peel, white flower, zesty acidity

OLIVIEIRA LECESTRE | CHARDONNAY | CHABLIS | 2016 14
mineral driven, lemon, grapefruit, fresh acidity

DOMAINE PETRONI | VERMENTINU | CORSICA | 2016 9
ripe peach, rich fruit, yellow apple, lengthy finish

RED

FRANCESCA CASTALDI | UVA RARA | VALCERESOLE | 2016 9
tart, indigenous grape, dried cherries, tobacco, light tannin

BALVERNE CELLARS | PINOT NOIR | RUSSIAN RIVER VALLEY | 2013 . 14
red fruits, hints of spice, oak notes, touch of vanilla

CAMINO DE NAVAHERROS | GRENACHE | MADRID | 2015 12
elegant perfume, tangy acidity, clove, blackberry & plum

BRUNO GIACOSA | NEBBIOLO D'ALBA | PIEDMONT | 2013 12
tart cherries, earthy, tobacco, dry, dusty tannin

REFUGIO RANCH | SYRAH | SANTA BARBARA, CA | 2012 10
big, bold, chocolate, pepper, blueberries, heavy tannin

**all wines are available by the bottle*

COCKTAILS

APPLE BOURBON MULE 12
Virgil Kaine Ginger Bourbon, lime, sparkling apple wine

RED TORONTO SOUR 12
Tap 357 Maple Rye, lemon, little man's maple, fruity red wine

SPICED TAMARIND SIDECAR 12
Striped Pig Spiced & Clear Rum, tamarind, lemon

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

CRANBERRY MAMA JAMA 12
El Jimador Tequila, cranberry jam, orange, lime, soda

LAMBRETTA 12
Hat-Trick Gin, Solerno, Aperol, grapefruit

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTIONS

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

SHIP'S WHEEL CIDER | CHARLESTON, SC 6
Original semi-dry & not too sweet / 5.5%

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 Blonde Session Ale / 4.9%

HOLY CITY | N. CHARLESTON, SC 6
Pluff Mud Porter / 5.5%

REVELRY | CHARLESTON, SC 8
Hotel Rendezvous Bavarian Wheat / 5% / 16oz

SWAMP CABBAGE | COLUMBIA, SC 6
Rubrum Red IPA / 5.9%

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

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

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

DOMAINE LA GRANGETTE | PICPOUL | LANGUEDOC | 2016

textured with ocean like minerality, honey & floral notes

SARTARELLI | VERDICCHIO | MARCHE | 2015

fresh, citrus peels, herbs, green apple, anise, almonds

VIÑA SASTRE FLAVUS | PALOMINO | RIBERA DEL DUERO | 2009

pear skin, melon, ginger, herbal overtone

CHEVALIER DE LA GARDIE | MARSANNE | LANGUEDOC | 2013

rich & buttery, white flowers, 6 months oak

RED

FRANCESCA CASTALDI | UVA RARA | VALCERESOLE | BRIONA | 2016

tart, indigenous grape, dried cherries, tobacco, light tannin

RAÚL PÉREZ ULTREIA 'ST JACQUES' | MENCIA | BIERZO | 2015

fresh & fruity, herbs of thyme & rosemary, earthy richness

BISCEGLIA | AGLIANICO | BASILICATA | 2015

blackberries, smokey forest floor, spicy, soft round tannin

\$45 BOTTLES

SPARKLING

ADAMI GARBÈL PROSECCO BRUT | GLERA | TREVISO | NV

tart, crisp fruit, yellow apple, white melon, lengthy finish

RAVENTÒS | SPARKLING ROSÉ | MONASTRELL | REGGIANO | 2015

juicy, red berries, silky, walnut, fresh acidity

WHITE

FRANÇOIS MILLET | SAUVIGNON BLANC | SANCERRE | 2016

fresh, bright, preserved lemon, rosemary, sage

GIO DOMINICO NEGRO | SERRA LUPINI | ARNEIS | PIEMONTE | 2015

peach pithe, grapefruit, stone, and lemon curd

THIRST | CLAIRETTE, CHENIN BLANC, VERDELHO | S. AFRICA | 2015

unfiltered, stone fruits, fresh acidity & salinity

TENUTA DELLE TERRE NERE | ETNA BLEND | SICILY | 2016

light, floral, fresh, salty, indigenous grapes from volcanic soil

MONTENIDOLI TRADIZIONALE | VERNACCIA | SAN GIMIGNANO | 2014

rich, round, luscious, almonds, hay, cheese rind, dry finish

CHÂTEAU DE LAVERNETTE | CHARDONNAY | BEAUJOLAIS-BLANC | 2015

family run estate, juicy fruit, white flowers, silky acid

ROSÉ

FORTY OUNCE ROSE | GAMAY BLEND | VIN DE FRANCE | 2016

fruit forward, strawberry essence, touch of acid

ELIAN DA ROS OUTRE ROUGE | ABOURIOU | BORDEAUX | 2014

big, juicy, ripe strawberry, a dark rose

RED

PIP | PINOT NOIR | SONOMA COAST | 2013

bright, pomegranate, tangy black cherry, cinnamon, vanilla

VENICA | MERLOT | FRIULI | 2015

round, ripe plums, herbaceous, delicate tannins

BRUNO GIACOSA | NEBBIOLO | PIEMONTE | 2013

tart cherries, earthy, tobacco, dry, dusty tannin

FANTI | SANGIOVESE | ROSSO DI MONTALCINO | 2014

chocolate, dried cherry & strawberries, full bodied

MARGERUM M5 | GRENACHE BLEND | SANTA BARBARA COUNTY | 2013

dark plum, youthful fruits, sweet perfume, ripe tannin

HEDGES CMS | CABERNET BLEND | COLUMBIA VALLEY, WA | 2014

smoke, herbs, plum, black currant, bold tannin

CHÂTEAU LIGNE | MERLOT & CABERNET | BORDEAUX | 2012

smooth & elegant, ripe berries, black pepper, big tannin

\$60 BOTTLES

SPARKLING

JEAN-NOËL HATON | MARNE VALLEY | CHAMPAGNE

poached pear, apricot, white cherry, creamy, chalky finish

ROSÉ

LA BASTIDE BLANCHE | BANDOL | MOURVÈDRE BLEND | 2016

stone fruits, clove, floral & spice, refreshing

WHITE

ITSAS MENDI | HONDARRABI 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

PAX | BUDDHA'S DHARMA | CHENIN BLANC | MENDOCINO COUNTY | 2015

dry, yet creamy, apricot, beeswax, white pepper, slight tannin

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013

bright, clean, natural wine made from a low yielding grape

RADIKON | PINOT GRIGIO | SLOVENIA | 2014

orange, anfora aged, oxidized with nutty, funky peach pith

CHAPPELLET | CHARDONNAY | NAPA VALLEY | 2014

Pritchard Hill vineyard, destroyed by wild fire

RED

REGIS BOUVIER | PINOT NOIR | MARSANNAY | 2012

black cherries, currants, violets, silky texture, 50yr old vines

JULIEN SUNIER | GAMAY | MORGON | 2016

natural wine, light, smooth tannins, lengthy finish

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

JACK NICKLAUS | CABERNET SAUVIGNON | NAPA VALLEY | 2009

aged, toasted spices, cherry & raspberry, medium bodied

YANN CHAVE | SYRAH | COZES-HERMITAGE | SYRAH | 2015

meaty, floral, herbaceous, fresh black fruit

MAGNUM OF REFUGIO RANCH | SYRAH | SANTA BARBARA | 2012

big, bold, chocolate, black pepper, blueberries, heavy tannins

\$90 BOTTLES

SPARKLING

A.R. LENOBLE | ROSÉ | CHARDONNAY & PINOT NOIR | CHAMPAGNE

strawberry & peach, Grand & Premier Cru vineyards

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE

true blanc de blancs; green apple, lemon, raw honey

WHITE

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | GREECE | 2013

100 year old vine, dense with stonefruit, intense minerality

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014

pure, finesse minerality, thundering but balanced acidity

RAYMOND DUPONT-FAHN | CHARDONNAY | BURGUNDY | 2013

delicious & complex white Burgundy, vines planted in 1975

DOMAINE ROSTAING | VIOGNIER | NORTHERN RHONE | 2012

intensely aromatic, apricot jam, white peach, honeysuckle

OIKONOMOY | SITIA | CRETE | 2012

dry, richly aromatic, vivacious orchard fruits

RED

ITSAS MENDI EKLIPSE | PINOT NOIR | TXAKOLI | 2014

fresh, light bodied, earthy, Basque like minerality

KIVELSTADT SIBLING RIVALRY | PINOT NOIR | SONOMA VALLEY | 2014

cool climate hillside with volcanic soil, dry & balanced acid

WIND GAP | PINOT NOIR | SONOMA COUNTY | 2014

whole cluster pinot from 6 vineyards, pomegranate, strawberry, white flowers, earthy, sweet tannin

PODERI ELIA | NEBBIOLO | BARBARESCO | 2008

red current, dried cherry, toasty oak, fine tannin

LEVET CÔTE-RÔTIE | SYRAH | NORTHERN RHONE | 2008

balanced, finesse, powerful, rich, inky, robust tannins

\$120 BOTTLES

WHITE

MAGNUM OF GUIBERTEAU | SAUMUR | CHENIN BLANC | LOIRE | 2014

pure, finesse minerality, thundering but balanced acidity

RED

MAGNUM OF TRAVAGLINI | NEBBIOLO | GATTINARA | 2011

cherry, raspberry & spice, full bodied, medium tannin