

DIPS & SPREADS \$8 each, served with two pita

ADD CHORIZO, GIFFORDS BACON, BEEF OR MUSHROOMS 3. / EXTRA PITA 1.

HUMMUS *tahini, spicy sauce*

TURKISH HUMMUS *crispy chickpeas, pine nuts, served warm*

WHIPPED FETA *fermented honey, cracked black pepper*

PLATES

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles* 13
ADD SHAWARMA SPICED CHICKEN THIGH 4, ADD EGG 1.

BREAKFAST BURRITO *scrambled egg, hashbrown, chorizo, pepper-jack, spicy green chile, crème fraîche*. 14

BEAR CREEK CHEESEBURGER* *American cheese, onion, jalapeño, yellow mustard, fries* 13
ADD AN EGG 1.

MUSHROOM TOAD IN A HOLE *green tomato jam, poached egg, spiced labna, manchego* 18

PASTRAMI FRIES *pastrami gravy, gouda, sunny duck egg* 14

GREEN EGGS & LAMB *braised lamb, buttermilk biscuit, avocado hollandaise* 15

ACORN SQUASH *barley, goat cheese, herbs, sunny-side egg* 14

SPICY SHREK SHUKA *tomatillo, feta, poached eggs, toast* 13

CINNAMON ROLL FRENCH TOAST *cream cheese frosting, corn flake crunch* 12

SIDES

GIFFORD'S BACON *two pieces* 6

TWO EGGS *any style* 3

FRIES *B&B ketchup* 3

BUTTERMILK BISCUIT *jam & butter* 3

GRILLED SOURDOUGH *jam & butter* 4

B&B BISCUIT

whipped feta, honey butter, maple-sage sausage, soft scrambled egg

10

COFFEE & TEA

Drip Coffee | 3

Espresso | 2.75

Americano | 3

Cortado | 3.50

Cappuccino | 3.50

Latte | 4

Housemade Chai | 5

Assorted Teas | 2.50

BEVERAGES

Hot Chocolate | 4

Mexican Coca Cola | 3

Mexican Orange Fanta | 3

Mexican Sprite | 3

Abita Draft Root Beer | 3

Iced Tea | 2.50

Mint Lemonade | 3.50

CHEF

Bryan Lee Weaver

Honest to GOODNESS

MEZZE \$5 each

RUTABEGA REUBEN *pastrami, saurkraut, russian dressing*

TURNIP CAGIO E PEPE *turnips, parm, black pepper*

BEETS *maple labna, citrus, dill*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

CHICKPEA FRITTER *tomato ragu, Bloomsbury Farm kalette*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

BUTTERNUT SQUASH *pomegranate, parmesan, sage*

GRILLED RADISHES *green tahini, shallot butter*

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SANDWICHES 11 EACH / ADD A MEZZE OR FRIES FOR 3.

FRIED AVOCADO *sour mango aioli, pickled fresnos, baguette*

ROAST BEEF & CHEESE *BBQ sauce, onion straws, pickled red onion, American cheese*

BEAR CREEK CHEESEBURGER* *American cheese, white onion, jalapeño, yellow mustard, potato roll*

I.F.C. *Israeli fried chicken, harissa, tahini slaw, potato roll*

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita*

TROUT MELT *smoked rainbow trout, gouda, roasted tomato, Gifford's bacon, sourdough*

SMOKED TURKEY *Dreamweaver mustard, aged gouda, zucchini pickles, potato chips on potato roll*

GRILLED CAULIFLOWER *harissa, spicy peanuts, pickled mustard seeds, sunchoke, potato roll*

MORE FUN STUFF

AUTUMN GREENS SALAD *shaved collard greens, parmesan, pecans, pickled apricots 13*

ADD SHAWARMA SPICED CHICKEN THIGH 4.

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles 14*

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CHEF

Bryan Lee Weaver

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MEZZE *\$5 each*

RUTABEGA REUBEN *pastrami, sauerkraut, Russian dressing*

TURNIP CAGIO E PEPE *turnips, parm, black pepper*

BEETS *maple labneh, citrus, dill*

CHICKPEA FRITTER *tomato ragu, Bloomsbury Farm kalette*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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BEET & POTATO LATKES <i>crème fraîche, chives</i>	9
CHICKEN LIVER MOUSSE <i>apple butter, toast</i>	8
SHAVED CELERY SALAD <i>peanut vinaigrette, jalapeño pickled cherries</i>	11
AUTUMN GREEN SALAD <i>shaved greens, parmesan, pecans, pickled apricots</i>	13
ADD SHAWARMA SPICED CHICKEN THIGH 4 .	
MUSHROOM TOAST <i>Dozen Bakery sourdough, roasted garlic, pecorino</i>	11
GIFFORD'S BACON <i>Anson Mills polenta, bacon dashi, peanuts</i>	12
AVOCADO CRISPY RICE <i>Carolina Gold crispy rice, escarole, peanuts, serrano chiles</i>	14
ADD SHAWARMA SPICED CHICKEN THIGH 4 .	
TIGER STYLE BRUSSELS <i>green curry, lime, fresh herbs, crunchy onions</i>	13
BEAR CREEK CHEESEBURGER* <i>American cheese, white onion, jalapeño, yellow mustard, fries</i>	14
GRILLED CLAMS & SAUSAGE <i>Lowcountry clams, fennel bolognese, bacon fat rye croutons</i>	17
CHICKEN FRIED CAULIFLOWER STEAK <i>coconut gravy, hot sauce, pickles</i>	20
ABALONE MUSHROOM <i>pickled green tomato, spiced labneh, sunflower seeds, manchego</i>	22
BRAISED LAMB <i>chickpea stew, dukkah, spicy honey</i>	22
RABBIT CAVATELLI <i>mole sauce, mushrooms, blistered tomato, red onion, cilantro</i>	22
PORK SHANK <i>refried Sea Island peas, satsuma mojo</i>	22
DRY-AGED SIRLOIN <i>sunchoke puree, broccoli rabe, crispy sunchokes</i>	27

FIRE YOUR FAVORITES

*a multi-course tasting
of the dishes we dig
right now*

45

FRIED CHICKEN

*four thighs tossed in
'nduja butter & Tennessee
togarashi*

18

CHEF

Bryan Lee Weaver

Honest to GOODNESS

DESSERTS

by Terra Nelson & Cynthia Wong

APPLE RICOTTA CAKE

house-made ricotta cake, vanilla bean ice cream,
bourbon caramel, dehydrated apple

8

PHATTY CAKES

spiced ginger cookies, vanilla mascarpone

5

BUTTERNUT SQUASH ICE CREAM CAKE

bourbon caramel, candied pumpkin seeds

9

SPICED DARK CHOCOLATE POT DE CRÈME

meringue, cocoa nib, cayenne chile

9

CITRUS CHEESECAKE

goat cheese, lemon curd, spiced cookie crust, lemon
verbena meringue

9

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



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COCKTAILS

BEETS BY J 11 <i>Cathead Vodka, beet, amaro, basil, ginger, lime, Prosecco</i>	FLOWERS FOR ALBERT 11 <i>Broker's Gin, Cocchi Americano, Falernum, lime, Ango, orange</i>
THE LOST SCOT 11 <i>Pig's Nose scotch, falernum, pineapple, ginger, lemon, ango</i>	THAT HOODOO THAT YOU DO 11 <i>Virgil Kane Rye, Campari, Hoodoo, demerara, orange</i>
HAWKINS CRUSOE 11 <i>Diplomatico Reserva, El Dorado 8 yr, Bonal, Cynar</i>	MARIGOLD 13 <i>Batavia Arrack, Yellow Chartreuse, ginger, grapefruit, Tiki bitters, Ango</i>
SMOKE AND MIRRORS 11 <i>Fidencio classico, Cynar, Demarara, salt, orange</i>	

DRAFT BEER

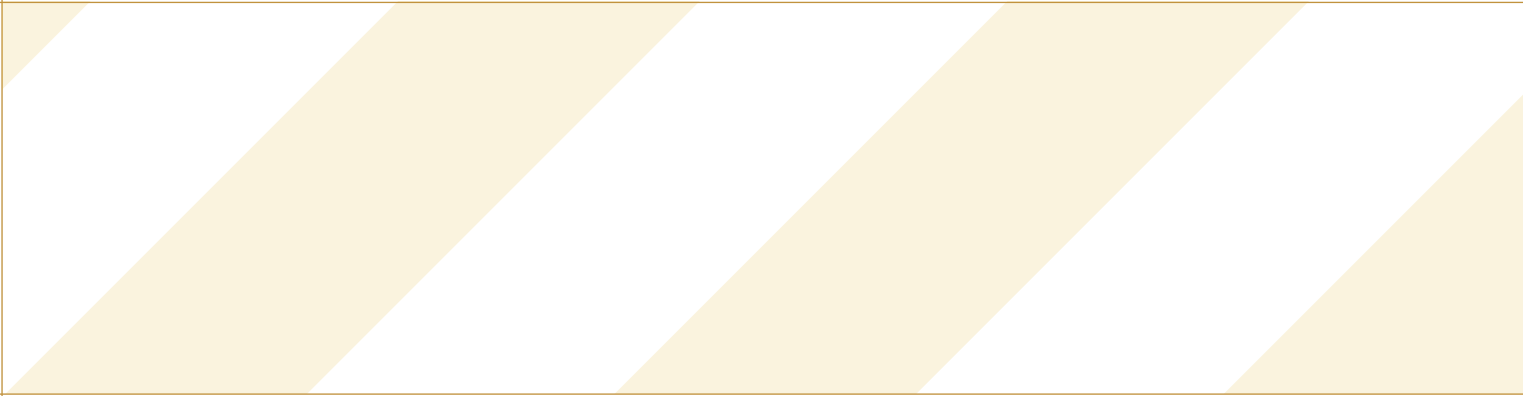
JACK'S HARD CIDER 7 <i>Biglerville, PA</i>	SMITH & LENTZ SELECT IPA 8 <i>Nashville, TN (across the street)</i>
WISEACRE TINY BOMB PILSNER 7 <i>Memphis, TN</i>	BELLS PORTER 7 <i>Kalamazoo, MI</i>
NEW HEIGHTS NOTHING FANCY CREAM ALE 7 <i>Nashville, TN</i>	GOOD PEOPLE BROWN ALE 7 <i>Birmingham, AL</i>
BOULEVARD UNFILTERED WHEAT 7 <i>Kansas City, MO</i>	JACKALOPE SNOWMAN MOCHA STOUT 7 <i>Nashville, TN</i>
HONKY TONK SOUR CHERRY 7 <i>Nashville, TN</i>	(10 OZ POUR)
GZANN'S AMERICAN PALE ALE 7 <i>Nashville, TN</i>	BLACKBERRY FARM CLASSIC SAISON 6 <i>Walland, TN</i>
BLACK ABBEY THE ROSE BELGIAN PALE ALE 7 <i>Nashville, TN</i>	ALPINE DUET IPA 8 <i>San Diego, CA</i>
LITTLE HARPETH SAN FRAN LAGER 7 <i>Nashville, TN</i>	BALLAST POINT GRAPEFRUIT SCULPIN IPA 7 <i>San Diego, CA</i>
BEARDED IRIS HOMESTYLE IPA 8 <i>Nashville, TN</i>	DARK HORSE SCOTTY KARATE SCOTCH ALE 9 <i>Marshall, MI</i>
	GREEN FLASH DOUBLE STOUT 8 <i>San Diego, CA</i>

NON-ALCOHOLIC

ABITA ROOT BEER 5



WINE



SPARKLING

PROSECCO | ITALY | TERRE GAIE 10 | 36
hints of apple, fruity aromas, refreshing

LAMBRUSCO DI SORBARA | ITALY | BARBOLINI 13 | 48
raspberry, vanilla, orange peel, off dry

PINOT NOIR/DORNFELDER | GERMANY | LATITUDE 50 N SEKT ROSE . . 50
fragrant, strawberry fruit, hint of lemon zest, dry

CREMANT DE LOIRE BRUT | FRANCE | CYRILLE SEVIN 62
white peach, pear, mint, almonds, dry

LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD 95
fresh, vigorous, high acidity, green apples, very dry

ROSÉ

TXAKOLI | SPAIN | SALINE 12 | 46
floral, strawberry, citrus, light tannic

FEATURED WINE

AUBUN / TEMPRANILLO | FRANCE | CLOS DE MOURRES 65
light-medium bodied, dry bright red fruit, cherry, cassis

WHITE

PASSERINA MARCHE ITALY VAGNONI MOLINA	11 40
<i>delicate, flowery, honey, ripe fruit, lemon, minerality</i>	
ALBARINO SPAIN DAVID BOWLER SEREA	13 52
<i>citrus, green apple, grapefruit, herbal, minerality</i>	
GODELLO SPAIN GODEVAL	11 44
<i>stone fruit, juicy citrus, peach pith, nutty finish</i>	
CHARDONNAY CALIFORNIA LIOCO	15 60
<i>golden apple, honeydew, jasmine, saline, bright</i>	
RIESLING GERMANY MOSEL ST	12 48
<i>medium-bodied, off-dry, stone fruit, flowers</i>	
WHITE BLEND FRANCE CHATEAU LE PAYRAL	11 44
<i>pineapple, grapefruit, flint, clean and crisp finish</i>	
MOSCHOFILERO GREECE FTERI	45
<i>intensely fragrant, jasmine, pomegranate, citrus</i>	

SAUVIGNON BLANC WILLAMETTE VALLEY PATTI GREEN	59
<i>white grapefruit, green apples, silky texture, crisp finish</i>	
CHARDONNAY OREGON ST. INNOCENT	60
<i>french in style, bright acidity, slight oak and stone fruit</i>	
BLANC DE MORGEX ITALY ERMES PAVESE	65
<i>citrus, stone fruit, white pepper, and fresh-cut herbs</i>	
TOCAI FRIULANO ITALY LA DUE TERRE	75
<i>exuberant acidity, full bodied, dried apricot, mango</i>	
CHENIN BLANC ISRAEL SHVO	80
<i>dried fruit, French oak, full bodied, clean finish</i>	

RED

GAMAY FRANCE STEPHANE AVIRON	10 38
<i>light bodied, light tannin, raspberry, black currant</i>	
TEMPRANILLO RIOJA SPAIN GRAN CERDO	12 46
<i>juicy plum, red cherry, fresh & vibrant, soft texture, spice</i>	
BORDEAUX BLEND FRANCE CHATEAU LE BERGEY	11 40
<i>medium bodied, black cherry, cassis, and subtle oak</i>	
BARBERA ITALY IULI	13 52
<i>juicy cherry, blackberries, black pepper, soft tannins</i>	
RED BLEND LOVE RED CALIFORNIA BROCC CELLARS	13 52
<i>medium bodied, fruity & earthy</i>	
PINOT NOIR OREGON COMMUTER CUVÉE	14 56
<i>strawberry and cherry preserves, hint of baking spices</i>	
UVA RARA BLEND ITALY CASTELLO DI STEFANAGO	42
<i>crushed red berries, herbs and floral notes</i>	
ZINFANDEL SONOMA COUNTY VALRAVN	48
<i>dark plum, boysenberry, licorice laced with pepper</i>	
RHONE BLEND CALIFORNIA TETE-A-TETE	56
<i>medium bodied, savory tannin, light oak, earth finish</i>	
NERO D'AVOLA IGB TERRE SICILIANE ITALY SIKELÈ	50
<i>dry, savory, peppery, tobacco, earth</i>	

CABERNET FRANC/CORVINA ITALY MARCATO DUO	52
<i>red-berry fruits, hint of coffee, soft tannin finish</i>	
MONTEPULCIANO ITALY IL CACCIATORE DI SOGNI	55
<i>ripe, rich fruit, pepper and leather</i>	
PORTUGUESE BLEND CALIFORNIA FOUR HORSEMEN	62
<i>dark plum, touch of pepper, earthy notes</i>	
AUBUN / TEMPRANILLO FRANCE CLOS DE MOURRES	65
<i>light-medium bodied, dry bright red fruit, cherry, cassis</i>	
SANGIOVESE ROSSO DI MONTEPULCIANO GODIOLO	65
<i>medium bodied, bright cherry and pluot notes</i>	
CARIGNAN SATIVA MENDOCINO COUNTY LIOCO	70
<i>bitter chocolate, mulberry, herbs de Provence</i>	
CAB FRANC BLEND ISRAEL KISHOR	72
<i>medium bodied, firm, round tannin, long fruit finish</i>	
GRENACHE/SYRAH CHATEAUNEUF DU PAPE DOM. DE SAJE	90
<i>soft, peppery, dark fruits and jammy, earthy finish</i>	
BAROLO ITALY FIGLI LUIGI ODDERO	95
<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	