

## 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*

**EGGPLANT & TOMATO** *za'atar, parsley, olive oil*

## PLATES

**GRANOLA BOWL** *Louisiana citrus, maple labneh, peanut granola, mint* . . . . . 10

**AVOCADO CRISPY RICE** *Carolina Gold crispy rice, winter greens, peanuts, serrano chiles* . . . . 13

ADD SHAWARMA SPICED CHICKEN THIGH 4, ADD EGG 1.

**SPRING GREENS SALAD** *Bloomsbury Farm lettuces, parmesan, pecans, pickled apricots* . . . . . 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

**BREAKFAST BURRITO** *scrambled egg, hashbrown, chorizo, pepperjack, spicy green chile, crème fraiche* 14

**BEAR CREEK CHEESEBURGER\*** *American cheese, onion, jalapeño, creole mustard, fries* . . . . . 13

ADD AN EGG 1.

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

**CHICKEN AND WAFFLES** *fried chicken thighs, n'duja, cornbread waffle, hot honey, maple syrup* .16

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

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

**ANSON MILLS POLENTA** *braised Gifford's bacon, poached egg, sorghum popcorn, peanuts* . . . . 13

**SHAKSHUKA\*** *harissa, poached eggs, sourdough croutons* . . . . . 13

ADD FETA 1, ADD BAHARAT BEEF 3, ADD MUSHROOMS 3.

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

## SIDES

**GIFFORD'S BACON** *two pieces* . . . . . 5

**TWO EGGS** *any style* . . . . . 3

**FRIES** *B&B ketchup* . . . . . 3

**BUTTERMILK BISCUIT** *jam & butter* . . . . . 3

## B&B BISCUIT

*whipped feta, honey butter, soft scrambled egg and choice of: avocado, maple-sage sausage or Gifford's bacon*

10

## COFFEE & TEA

PROUDLY SERVING



*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

*Matchless Coffee Soda* / 5

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

## MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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*

SUGAR SNAP PEAS *benne, Bloomsbury kalette kimichi*

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

EGGPLANT & TOMATO *za'atar, parsley, olive oil*

## 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*

HATCH CHILE CHEESEBURGER\* *Bear Creek beef, American + cheddar cheese, bacon*

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

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*

BBQ TURKEY *Dreamweaver mustard, aged gouda, zucchini pickles, potato chips*

## MORE FUN STUFF

SPRING GREENS SALAD *Bloomsbury lettuces, parmesan, pecans, pickled apricots* . . . . . 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

AVOCADO CRISPY RICE *Carolina Gold crispy rice, shaved collard green, peanuts, serrano chile* 14

ADD SHAWARMA SPICED CHICKEN THIGH 4.

CHICKEN FRIED CAULIFLOWER *Coconut gravy, hot sauce, pickles* . . . . . 14

GNOGCHI\* *Gifford's bacon, chickpea miso, slow poached egg, chives* . . . . . 15

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BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

BEETS *maple labneh, citrus, dill*

CHICKPEA FRITTER *tomato ragu, tahini*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

GRILLED SNAP PEAS *benne seed, kimchi puree*

GRILLED ROYAL RED SHRIMP (\$7) *buttermilk gochujang, endive*

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EGGPLANT & TOMATO *za'atar, parsley, olive oil*

## PLATES

MUSHROOM TOAST *Dozen Bakery sourdough, roasted garlic, pecorino* . . . . . 11

BURRATA *Louisiana citrus, peanut granola, fennel, pomegranate* . . . . . 12

ANSON MILLS POLENTA *braised Gifford's bacon, peanuts, sorghum popcorn, bacon dashi* . . . . 12

SPRING GREENS SALAD *Bloomsbury Farm lettuces, parmesan, pecans, pickled apricots* . . . . 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

TIGER STYLE BRUSSELS *green curry, lime, fresh herbs, crunchy onions* . . . . . 13

AVOCADO CRISPY RICE *Carolina Gold crispy rice, winter greens, peanuts, serrano chiles* . . . . 14

ADD SHAWARMA SPICED CHICKEN THIGH 4.

HATCH CHILE CHEESEBURGER\* *Bear Creek beef, American + cheddar cheese, bacon, fries* . . . . . 14

ABALONE MUSHROOM *pickled green tomato, spiced labneh, sunflower seeds, manchego* . . . . . 19

GNOGCHI\* *Gifford's bacon, chickpea miso, slow poached egg, chives* . . . . . 20

RABBIT CAVATELLI *mole sauce, mushrooms, blistered tomato, red onion, cilantro* . . . . . 22

BEAR CREEK FLANK STEAK\* *smoked potatoes, spring onions, pistachio pesto, romesco aioli, pita* 26

PORK SHANK *refried Sea Island peas, satsuma mojo* . . . . . 25

## CHICKEN FRIED CAULIFLOWER STEAK

*coconut gravy, hot sauce,  
house pickled vegetables*

20

## FRIED CHICKEN

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

18

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

# DESSERTS

by Terra Nelson

## DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, coco nibs

9

## STRAWBERRY ICE CREAM SHORT CAKE

strawberry jam, strawberry ice cream, yellow cake, whipped cream

9

## BROWN BUTTER CUSTARD PIE

strawberry glaze, housemade frosted flake crust, meringue, dehydrated strawberry crumble

9

## DJ FUDGY CAKES

dark chocolate cookies, rich fudge filling

5

## 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

<b>BEETS BY J.</b> ..... 11 <i>Fidencio mezcal, beet, amaro, basil, ginger, lime, Prosecco</i>	<b>FLOWERS FOR ALBERT.</b> ..... 11 <i>Broker's Gin, Cocchi Americano, Falernum, lime, Ango, orange</i>
<b>THE LOST SCOT</b> ..... 11 <i>Pig's Nose scotch, falernum, pineapple, ginger, lemon, angio</i>	<b>THAT HOODOO THAT YOU DO.</b> ..... 11 <i>Buffalo Trace, Campari, Hoodoo, demerara, orange</i>
<b>HAWKINS CRUSOE</b> ..... 11 <i>Diplomatico Reserva, El Dorado 8 yr, Bonal, Cynar</i>	<b>MARIGOLD</b> ..... 13 <i>Batavia Arrack, Yellow Chartreuse, ginger, grapefruit, Tiki bitters, Ango</i>

## DRAFT BEER

<b>JACK'S HARD CIDER</b> ..... 7 <i>Biglerville, PA</i>	<b>SMITH &amp; LENTZ SELECT IPA</b> ..... 8 <i>Nashville, TN (across the street)</i>
<b>WISEACRE TINY BOMB PILSNER</b> ..... 7 <i>Memphis, TN</i>	<b>EINSTOCK TOASTED PORTER.</b> ..... 8 <i>Iceland</i>
<b>NEW HEIGHTS NOTHING FANCY CREAM ALE</b> ..... 7 <i>Nashville, TN</i>	<b>(10 OZ POUR)</b>
<b>DOGFISH HEAD NAMASTE WHITE</b> ..... 7 <i>Milton, DE</i>	<b>BLACKBERRY FARM CLASSIC SAISON</b> ..... 6 <i>Walland, TN</i>
<b>HONKY TONK SOUR CHERRY</b> ..... 7 <i>Nashville, TN</i>	<b>ALPINE DUET IPA.</b> ..... 8 <i>San Diego, CA</i>
<b>GZANN'S AMERICAN PALE ALE</b> ..... 7 <i>Nashville, TN</i>	<b>BALLAST POINT GRAPEFRUIT SCULPIN IPA.</b> ..... 7 <i>San Diego, CA</i>
<b>GREEN FLASH BLONDE</b> ..... 7 <i>San Diego, CA</i>	<b>DARK HORSE SCOTTY KARATE.</b> ..... 9 <i>Marshall, MI</i>
<b>BLACK ABBEY THE ROSE BELGIAN PALE ALE</b> ..... 7 <i>Nashville, TN</i>	
<b>LITTLE HARPETH SAN FRAN LAGER</b> ..... 7 <i>Nashville, TN</i>	
<b>BEARDED IRIS HOMESTYLE IPA</b> ..... 8 <i>Nashville, TN</i>	
<b>JACKALOPE LOVEBIRD HEFEWEIZEN.</b> ..... 7 <i>Nashville, TN</i>	

## NON-ALCOHOLIC

<b>MEXICAN COKE, FANTA, SPRITE</b> ..... 3
<b>ABITA ROOT BEER</b> ..... 5
<b>MATCHLESS COFFEE SODA</b> ..... 5 <i>Nashville, TN</i>



# 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 / CHARDONNAY | ARGENTINA | CRUZAT . . . . . 12 | 46  
*red fruits, elegant tanins, balanced acidity*

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

ESPADEIRO | PORTUGAL | QUINTA DE GOMARIZ . . . . . 12 | 46  
*tart strawberry, crisp acidity, mineral edge*

NERO D'AVOL | ITALY | LA BAMBINA . . . . . 13 | 52  
*wild strawberries, watermelon, citrus skin*

## 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  
*delicate, flowery, honey, ripe fruit, lemon, minerality*

ALBARINO | SPAIN | DAVID BOWLER SEREA . . . . . 13 | 52  
*citrus, green apple, grapefruit, herbal, minerality*

GODELLO | SPAIN | GODEVAL . . . . . 11 | 44  
*stone fruit, juicy citrus, peach pith, nutty finish*

CHARDONNAY | CALIFORNIA | LIOCO . . . . . 15 | 60  
*golden apple, honeydew, jasmine, saline, bright*

RIESLING | GERMANY | MOSEL ST . . . . . 12 | 48  
*medium-bodied, off-dry, stone fruit, flowers*

WHITE BLEND | FRANCE | CHATEAU LE PAYRAL . . . . . 11 | 44  
*pineapple, grapefruit, flint, clean and crisp finish*

MOSCHOFILERO | GREECE | FTERI . . . . . 45  
*intensely fragrant, jasmine, pomegranate, citrus*

SAUVIGNON BLANC | WILLAMETTE VALLEY | PATTI GREEN . . . . . 59  
*white grapefruit, green apples, silky texture, crisp finish*

CHARDONNAY | OREGON | ST. INNOCENT . . . . . 60  
*french in style, bright acidity, slight oak and stone fruit*

BLANC DE MORGEX | ITALY | ERMES PAVESE . . . . . 65  
*citrus, stone fruit, white pepper, and fresh-cut herbs*

TOCAI FRIULANO | ITALY | LA DUE TERRE . . . . . 75  
*exuberant acidity, full bodied, dried apricot, mango*

CHENIN BLANC | ISRAEL | SHVO . . . . . 80  
*dried fruit, French oak, full bodied, clean finish*

## RED

GAMAY | FRANCE | STEPHANE AVIRON . . . . . 10 | 38  
*light bodied, light tannin, raspberry, black currant*

CABERNET FRANC/CORVINA | ITALY | MARCATO DUO . . . . . 12 | 48  
*red-berry fruits, hint of coffee, soft tannin finish*

BARBERA | ITALY | IULI . . . . . 13 | 52  
*juicy cherry, blackberries, black pepper, soft tannins*

RED BLEND | LOVE RED | CALIFORNIA | BROCC CELLARS . . . . . 13 | 52  
*medium bodied, fruity & earthy*

PINOT NOIR | OREGON | COMMUTER CUVÉE . . . . . 14 | 56  
*strawberry and cherry preserves, hint of baking spices*

UVA RARA BLEND | ITALY | CASTELLO DI STEFANAGO . . . . . 42  
*crushed red berries, herbs and floral notes*

ZINFANDEL | SONOMA COUNTY | VALRAVN . . . . . 48  
*dark plum, boysenberry, licorice laced with pepper*

LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO . . . . . 56  
*medium bodied, dark cherry, white pepper, light tannin*

NERO D'AVOLA | IGB TERRE SICILIANE | ITALY | SIKELÈ . . . . . 50  
*dry, savory, peppery, tobacco, earth*

RUCHE | ITALY | LA MONDIANESE . . . . . 56  
*medium body, clean & fresh, roses, dark red berry*

MONTEPULCIANO | ITALY | IL CACCIATORE DI SOGNI . . . . . 55  
*ripe, rich fruit, pepper and leather*

SYRAH | CALIFORNIA | TERRE ROUGE . . . . . 60  
*raspberry, smoky, slight oak, peppery, cinnamon*

PORTUGUESE BLEND | CALIFORNIA | FOUR HORSEMEN . . . . . 62  
*dark plum, touch of pepper, earthy notes*

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

SANGIOVESE | ROSSO DI MONTEPULCIANO | GODIOLLO . . . . . 65  
*medium bodied, bright cherry and pluot notes*

CARIGNAN | SATIVA | MENDOCINO COUNTY | LIOCO . . . . . 70  
*bitter chocolate, mulberry, herbs de Provence*

CAB FRANC BLEND | ISRAEL | KISHOR . . . . . 72  
*medium bodied, firm, round tannin, long fruit finish*

GRENACHE/SYRAH | CHATEAUNEUF DU PAPE | DOM. DE SAJE . . . . . 90  
*soft, peppery, dark fruits and jammy, earthy finish*

BAROLO | ITALY | FIGLI LUIGI ODDERO . . . . . 95  
*exotic spices, red berries, fresh acidity, tobacco, tannic*