

## MEZZE \$5 each

**BACON WRAPPED DATES** *parmesan, pomegranate molasses*

**SWEET PAPAS BRAVAS** *peppercorn aioli, parmesan*

**GRANOLA BOWL** *citrus, maple labneh, peanut granola*

**ISRAELI SALAD** *mango, pineapple, cucumber, red onion, herbs*

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

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

**HUMMUS** *tahini, spicy sauce*

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

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

## B&B BISCUIT

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

10

## PLATES

**AVOCADO CRISPY RICE** *Carolina Gold crispy rice, winter greens, peanuts, serrano chiles* . . . . . 14  
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, yellow mustard, fries* . . . . . 13  
ADD AN EGG 1.

**GRILLED SUMMER SQUASH** *walnut sauce, herbs, sorrel oil, two sunny eggs* . . . . . 14

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

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

**SHAKSHUKA\*** *harissa, poached eggs, sourdough croutons* . . . . . 13  
ADD FETA 1, ADD BAHARAT BEEF 3, ADD MUSHROOMS 3.

**AVOCADO TOAST** *grilled pita, green hummus, tomato, spring greens, two sunny eggs* . . . . . 12

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

## SIDES

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

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

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

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

## COFFEE & TEA

PROUDLY SERVING



*Drip Coffee* / 3

*Espresso* / 2.75

*Americano* / 3<sup>C/H</sup>

*Cortado* / 3.50

*Cappuccino* / 3.50

*Latte* / 4<sup>C/H</sup>

*Assorted Teas* / 2.50

<sup>C/H</sup> CAN BE SERVED HOT OR COLD

## BEVERAGES

*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 eachBACON WRAPPED DATES *parmesan, pomegranate molasses*TURNIP CACIO E PEPE *turnips, parm, black pepper*PAPAS BRAVAS *parmesan, peppercorn aioli*FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*CHICKPEA FRITTER *tomato ragu, Bloomsbury Farm kalette*ISRAELI SALAD *mango, pineapple, cucumber, red onion, herbs*SPRING RADISHES *bone marrow, hot sauce, lemon, salt*SWEET CORN *butter, serrano, herbsaint***DIPS & SPREADS** \$8 each, served with two pita

ADD CHORIZO, GIFFORD'S 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***SANDWICHES** 11 EACH / ADD A MEZZE OR FRIES FOR 3.FRIED AVOCADO *sour mango aioli, pickled fresnos, baguette*CHUCK Y CHEESE *Bear Creek beef, taleggio, root beer onions, Dreamweaver, sourdough*HATCH CHILE CHEESEBURGER\* *Bear Creek beef, American 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*SMOKED TURKEY PITA *arugula hummus, heirloom tomato, zucchini pickles, spring lettuces***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* . . . . . 14GNOCCHI\* *Gifford's bacon, slow poached egg, chives* . . . . . 15

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BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

PAPAS BRAVAS *parmesan, peppercorn aioli*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED OKRA *charred citrus kosho, benne*

ISRAELI SALAD *mango, pineapple, cucumber, red onion, herbs*

SWEET CORN *butter, serrano, herbsaint*

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WHIPPED FETA *fermented honey, cracked black pepper*

## PLATES

LAMB MEATBALLS *lime yogurt, black lentils, sambal onions, aleppo* . . . . . 14

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

ROASTED BONE MARROW *ramp butter, everything spice, sourdough* . . . . . 15

TOMATO & PEACH SALAD *sorrel, nigella, olive oil crouton, peach-benne vin* . . . . . 15

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 cheese, bacon, fries* . . . . . 14

GRILLED EGGPLANT *black garlic tahini, pickled cherries, olive oil* . . . . . 16

GNOCCHI\* *Gifford's bacon, miso, poached egg, chives* . . . . . 20

ARROZ CONEJO\* *braised rabbit, yellow rice, smoked tomatos, sour corn* . . . . . 21

BEAR CREEK STEAK\* *carrot ribbons, English peas, harissa, crispy parsnips* . . . . . 22

SCALLOPS *potato puree, sorrel, crunchy garlic topping* . . . . . 24

SEARED BLACK TUNA\* *crab, uni butter, corn, heirloom tomatoes* . . . . . 28

## CHICKEN FRIED CAULIFLOWER STEAK

*coconut gravy, hot sauce,  
house pickled vegetables*

20

## ROOT BEER QUAIL

*two birds fried, tossed in  
'nduja butter & Tennessee  
togarashi*

22

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

\*This item may contain raw animal product. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

\*\*\*This item does contain shellfish

# DESSERTS

by Terra Nelson

## DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs  
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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LATTE / 4.00

ASSORTED TEAS / 2.50





## COCKTAILS

### ELEVEN FLIPS

Brandy, St. George Coffee, cinnamon, whole egg,  
angostura

*12*

### THE LATE NIGHT

Espresso, Monkey Shoulder, Nikka Coffey, Ginger,  
Orange Bitters

*13*

## AFTER DINNER

QUINTA INFANTADO TAWNY PORT / 8

BRUTO AMERICANO / 12

CYNAR 70 PROOF / 11

FERNET BRANCA / 12

AMARO SIBILLA / 12

APEROL / 10

CAMPARI / 12

SUZE / 11

## WHISKEY

MONKEY SHOULDER / 10

BLANTON'S / 18

WHISTLE PIG RYE / 20

NIKKA COFFEY GRAIN / 18

GLENFARCLAS 12 YEAR / 20

LAPHROAIG QUARTER CASK / 20



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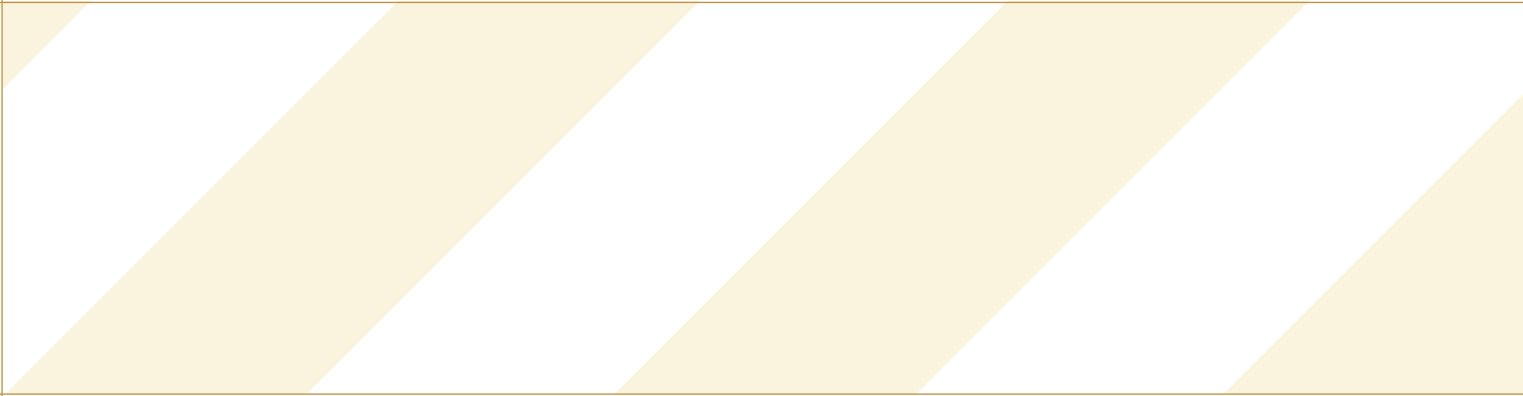
<b>CURIOUS JORGE</b> ..... 11 <i>Fidencio mezcal, lime, Benane, cane</i>	<b>STRAWBERRY LETTER 23</b> ..... 11 <i>Broker's Gin, strawberry, lemon, coconut, honey</i>
<b>THE CROSSFADE</b> ..... 11 <i>Krogstag aquavit, sorrel, lime, orgeat, egg white, tumeric</i>	<b>HERMANA DE DIABLA</b> ..... 11 <i>Rittenhouse rye, brandy, demerara, Ancho Reyes, peychaud's</i>
<b>LUCKY RABBIT</b> ..... 11 <i>Altos reposado tequila, lime, piña, cane, liquor 43, mole bitters</i>	<b>FOOL ME TWICE</b> ..... 11 <i>Smith &amp; Cross rum, Ron Miel, lime, piña, amaro, cane</i>

## DRAFT BEER

<b>NEW HEIGHTS NOTHING FANCY CREAM ALE</b> ..... 7 <i>Nashville, TN</i>	<b>SMITH &amp; LENTZ SELECT IPA</b> ..... 8 <i>Nashville, TN (across the street)</i>
<b>BELL'S OBERON ALE</b> ..... 7 <i>Kalamazoo, MI</i>	<b>EINSTOCK TOASTED PORTER</b> ..... 8 <i>Iceland</i>
<b>WISEACRE TINY BOMB</b> ..... 7 <i>Memphis, TN</i>	<b>(10 OZ POUR)</b>
<b>PERENNIAL HOPFENTEA BERLINER WEISSE</b> ..... 7 <i>St Louis, MO</i>	<b>BLACKBERRY FARM CLASSIC SAISON</b> ..... 6 <i>Walland, TN r</i>
<b>HONKY TONK SOUR CHERRY</b> ..... 7 <i>Nashville, TN</i>	<b>BALLAST POINT GRAPEFRUIT SCULPIN IPA</b> ..... 7 <i>San Diego, CA</i>
<b>GZANN'S AMERICAN PALE ALE</b> ..... 7 <i>Nashville, TN</i>	<b>WOLFFER ESTATE ROSE CIDER</b> ..... 8 <i>The Hamptons, Long Island, NY</i>
<b>GREEN FLASH BLONDE</b> ..... 7 <i>San Diego, CA</i>	
<b>BLACK ABBEY THE ROSE BELGIAN PALE ALE</b> ..... 7 <i>Nashville, TN</i>	<b>NON-ALCOHOLIC</b>
<b>LITTLE HARPETH SAN FRAN LAGER</b> ..... 7 <i>Nashville, TN</i>	<b>MEXICAN COKE, FANTA, SPRITE</b> ..... 3
<b>BEARDED IRIS HOMESTYLE IPA</b> ..... 8 <i>Nashville, TN</i>	<b>ABITA ROOT BEER</b> ..... 5
<b>JACKALOPE LOVEBIRD HEFEWEIZEN</b> ..... 7 <i>Nashville, TN</i>	<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

- TXAKOLINA | SPAIN | SALINE . . . . . 12 | 46  
*floral, strawberry, citrus, light, tannic*
- PINOT NOIR / CHARDONNAY | OREGON | LOVE DRUNK . . . . . 13 | 52  
*strawberry, raspberry, watermelon rind, hint of kiwi*
- GRENACHE BLEND | CALIFORNIA | BANSHEE . . . . . 11 | 44  
*white peach, citrus, rhubarb, and pomegranate*

## FEATURED WINE

- RUCHE | ITALY | LA MONDIANESE . . . . .12 | 48  
*medium body, clean & fresh, roses, dark red berry*

## WHITE

GAVI   ITALY   LA SMILLA . . . . .	11   40	MOSCHOFILERO   GREECE   FTERI . . . . .	45
<i>subtle fruit, hint of wood, smooth minerality</i>		<i>fragrant, jasmine, pomegranate, citrus, soft tannin</i>	
GODELLO   SPAIN   VALDESIL . . . . .	11   44	CHARDONNAY   OREGON   ST. INNOCENT . . . . .	60
<i>Meyer lemon, tart pear, flowers, full body, mineral finish</i>		<i>french in style, bright acidity, slight oak and stone fruit</i>	
CHARDONNAY   CALIFORNIA   LIOCO . . . . .	15   60	BLANC DE MORGEX   ITALY   ERMES PAVESE . . . . .	65
<i>golden apple, honeydew, jasmine, saline, bright</i>		<i>citrus, stone fruit, white pepper, and fresh-cut herbs</i>	
RIESLING   GERMANY   MOSEL ST . . . . .	12   48	TOCAI FRIULANO   ITALY   LA DUE TERRE . . . . .	75
<i>medium-bodied, off-dry, stone fruit, flowers</i>		<i>exuberant acidity, full bodied, dried apricot, mango</i>	
SAUVIGNON BLANC   OREGON   PATRICIA GREEN CELLARS . . . . .	14   56	CHENIN BLANC   ISRAEL   SHVO . . . . .	80
<i>medium-bodied, off-dry, stone fruit, flowers</i>		<i>dried fruit, French oak, full bodied, clean finish</i>	
WHITE BLEND   FRANCE   CHATEAU LE PAYRAL . . . . .	11   44		
<i>pineapple, grapefruit, flint, clean and crisp finish</i>			

## RED

GAMAY   FRANCE   STEPHANE AVIRON . . . . .	10   38	PRIMITIVO   ITALY   LI VELI . . . . .	55
<i>light bodied, light tannin, raspberry, black currant</i>		<i>red fruit, spice, orange bitters, medium tannin</i>	
RUCHE   ITALY   LA MONDIANESE . . . . .	12   48	MONTEPULCIANO   ITALY   IL CACCIATORE DI SOGNI . . . . .	55
<i>medium body, clean &amp; fresh, roses, dark red berry</i>		<i>ripe, rich fruit, pepper and leather</i>	
BARBERA   ITALY   CONTI NUVOLI . . . . .	13   52	SYRAH   CALIFORNIA   TERRE ROUGE . . . . .	60
<i>dark fruit, earthy &amp; peppery, soft tannins</i>		<i>raspberry, smoky, slight oak, peppery, cinnamon</i>	
RED BLEND   LOVE RED   CALIFORNIA   BROCC CELLARS . . . . .	13   52	PORTUGUESE BLEND   CALIFORNIA   FOUR HORSEMEN . . . . .	62
<i>medium bodied, fruity &amp; earthy</i>		<i>dark plum, touch of pepper, earthy notes</i>	
PINOT NOIR   CALIFORNIA   STRANGWAYS . . . . .	14   56	AUBUN / TEMPRANILLO   FRANCE   CLOS DE MOURRES . . . . .	65
<i>medium to full body, plum, pepper, smoky</i>		<i>light-medium bodied, dry bright red fruit, cherry, cassis</i>	
CAB FRANC / CORVINA   ITALY   MARCATO DUO . . . . .	13   52	CARIGNAN   SATIVA   MENDOCINO COUNTY   LIOCO . . . . .	70
<i>medium bodied, red-berry fruit, hint of coffee, soft tannins</i>		<i>bitter chocolate, mulberry, herbs de Provence</i>	
UVA RARA BLEND   ITALY   CASTELLO DI STEFANAGO . . . . .	42	CAB FRANC BLEND   ISRAEL   KISHOR . . . . .	72
<i>crushed red berries, herbs and floral notes</i>		<i>medium bodied, firm, round tannin, long fruit finish</i>	
ZINFANDEL   SONOMA COUNTY   VALRAVN . . . . .	48	GRENACHE/SYRAH   CHATEAUNEUF DU PAPE   DOM. DE SAJE . . . . .	90
<i>dark plum, boysenberry, licorice laced with pepper</i>		<i>soft, peppery, dark fruits and jammy, earthy finish</i>	
LISTAN NEGRO   CANARY ISLANDS   FONTON DE ORO . . . . .	56	BAROLO   ITALY   FIGLI LUIGI ODDERO . . . . .	95
<i>medium bodied, dark cherry, white pepper, light tannin</i>		<i>exotic spices, red berries, fresh acidity, tabacco, tannic</i>	