

## MEZZE \$5 each

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

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

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

**ISRAELI SALAD** *heirloom tomato, cucumber, red onion, herbs*

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

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

**HUMMUS** *tahini, spicy sauce*

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

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

## PLATES

**AVOCADO CRISPY RICE** *Carolina Gold crispy rice, collard greens, peanuts, serrano chiles* . . . . 14  
ADD SHAWARMA SPICED CHICKEN THIGH 4, ADD EGG 1.

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

**BEAR CREEK BURGER\*** *whipped feta, Gifford's bacon, zucchini pickles, spicy sauce, fries* . . . . 16  
ADD AN EGG 1.

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

**CHANTERELLE TOAST** *garlic confit, parmesan, parsley, sourdough, one sunny egg* . . . . . 15

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

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

**SHAKSHUKA\*** *harissa, poached eggs, sourdough croutons, feta* . . . . . 15

**AVOCADO TOAST\*** *grilled pita, green hummus, tomato, spring greens, two sunny eggs* . . . . . 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 <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 Sprite* / 3

*Cheerwine* / 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**

LUNCH



**MEZZE** \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

PAPAS BRAVAS *peppercorn aioli*

ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs*

SWEET CORN *butter, serrano, herbsaint*

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

ADD CHORIZO, GIFFORD'S BACON OR BEEF 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.

BEAR CREEK BURGER\* *whipped feta. Gifford's bacon, zucchini pickles, spicy sauce*

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

SMOKED TURKEY PITA *green hummus, heirloom tomato, zucchini pickles, spring lettuces, feta*

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

**TOMATO SEASON** 11 EACH / ADD A MEZZE OR FRIES FOR 3.

CLASSIC BLT *Gifford's bacon, peppercorn aioli, tomato, sourdough*

ADD AVOCADO OR AN EGG 1.

FRIED GREEN TOMATO *red leaf lettuce, feta pimento cheese, bbq chips, potato roll*

BLTORTA *pork belly, crispy tomatillo, hot sauce, iceberg, cilantro aioli, brioche*

**MORE FUN STUFF**

**AVOCADO CRISPY RICE**

*Carolina gold crispy rice, winter greens, peanuts, serrano chiles*

ADD SHAWARMA SPICED CHICKEN THIGH 4.

14

**CHICKEN FRIED CAULIFLOWER**

*coconut gravy, hot sauce, house pickled vegetables*

14

**TOMATO & PEACH SALAD**

*sorrel, nigella, olive oil crouton, peach-benne vinegar*

CHEF

*Bryan Lee Weaver*

*Honest to GOODNESS*

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

## MEZZE *\$5 each*

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

PAPAS BRAVAS *peppercorn aioli, parmesan*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED OKRA *charred citrus kosho, benne*

ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs*

SWEET CORN *butter, serrano, herbsaint*

BLOOMING SHALLOT *Dreamweaver aioli*

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

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

HUMMUS *tahini, spicy sauce*

WHIPPED FETA *fermented honey, cracked black pepper*

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

## PLATES

WATERMELON SALAD *feta, basil, mint, black lime viniagrette* . . . . . 13

SABICH *crispy pita, fried eggplant, tahini, skhug, amba* . . . . . 14

CHERRY TOMATO TOAST *garlic confit, B&B ricotta, basil, Dozen's sourdough* . . . . . 11

GOLDEN TILEFISH TARTARE\* *yogurt naan, zahtar, crispy lentils, preserved lemon, labneh* . . . . . 16

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

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

ADD SHAWARMA SPICED CHICKEN THIGH **4**.

LAMB MEATBALLS *lime yogurt, black lentils, sambal onions, aleppo* . . . . . 16

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

BEAR CREEK BURGER\* *whipped feta, Gifford's bacon, zucchini pickles, spicy sauce, fries* . . . . . 16

SCALLOPS\*\* *potato puree, sorrel, Calabrian chile, crunchy garlic topping* . . . . . 24

BEAR CREEK STEAK\* *Tennessee togarashi, miso, cucumber, charred onions* . . . . . 25

CRAWFISH FETTUCCINE\*\* *chanterelles, corn, breadcrumbs* . . . . . 28

## GRILLED EGGPLANT

*black garlic tahini,  
pickled cherries, olive oil,  
pinenuts*

16

## CHICKEN FRIED CAULIFLOWER

*coconut gravy, hot sauce,  
house pickled vegetables*

20

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

# DESSERTS

by Terra Nelson

## BANANA PUDDING

vanilla wafer, marshmallow

9

## DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs

9

## PISTACHIO PAVLOVA

lemon mascarpone, seasonal fruit

9

## MELON SORBET

shortbread crumble, mint

5

## COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00



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ESPRESSO / 2.75

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CAPPUCCINO / 3.50

CORTADO / 3.50





## 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

COCCHI DI TORINO / 7

AVERNA / 10

CIACIARO / 9

AMARO MONTENEGRO / 13

CYNAR / 9

BRUTO AMERICANO / 12

FERNET BRANCA / 12

AMARO SIBILLA / 12

CHARTREUSE GREEN / 14

CHARTREUSE YELLOW / 14

SUZE / 11

## WHISKEY

MONKEY SHOULDER / 10

BLANTON'S / 18

WHISTLE PIG RYE / 20

NIKKA COFFEY GRAIN / 18

LAPHROAIG / 13



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BLANTON'S / 18

WHISTLE PIG RYE / 20

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## COCKTAILS

<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>LITTLE HARPETH CHICKEN SCRATCH PILSNER</b> ..... 7 <i>Nashville, TN</i>	<b>BEARDED IRIS HOMESTYLE IPA</b> ..... 8 <i>Nashville, TN</i>
<b>CIGAR CITY GUAYABERA CITRA PALE ALE</b> ..... 7 <i>Tampa, FL</i>	<b>SMITH &amp; LENTZ SELECT IPA</b> ..... 8 <i>Nashville, TN (across the street)</i>
<b>NEW HEIGHTS NOTHING FANCY CREAM ALE</b> ..... 7 <i>Nashville, TN</i>	<b>BLACKSTONE ST CHARLES PORTER</b> ..... 7 <i>Nashville, TN</i>
<b>BELL'S OBERON ALE</b> ..... 7 <i>Kalamazoo, MI</i>	<b>(10 OZ POUR)</b>
<b>WISEACRE TINY BOMB</b> ..... 7 <i>Memphis, TN</i>	<b>BLACKBERRY FARM CLASSIC SAISON</b> ..... 6 <i>Walland, TN</i>
<b>PERENNIAL HOPFENTEA BERLINER WEISSE</b> ..... 7 <i>St Louis, MO</i>	<b>AVERY APRICOT SOUR</b> ..... 7 <i>Boulder, CO</i>
<b>HONKY TONK SOUR CHERRY</b> ..... 7 <i>Nashville, TN</i>	<b>WOLFFER ESTATE ROSE CIDER</b> ..... 8 <i>The Hamptons, Long Island, NY</i>
<b>JACKALOPE LOVEBIRD HEFEWEIZEN</b> ..... 7 <i>Nashville, TN</i>	
<b>NEW HEIGHTS COFFEE AND CREAM ALE</b> ..... 7 <i>Nashville, TN</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>	

## NON-ALCOHOLIC

<b>MEXICAN COKE, CHEERWINE, 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*
- 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 | FRANCE | DOMAINE SAINTE LUCIE . . . . . 11 | 44  
*white peach, citrus, rhubarb, and pomegranate*

## FEATURED WINE

- TEMPRANILLO BLEND | SPAIN | INEDITO . . . . .13 | 52  
*plum, baking chocolate, moderate acidity, easy tannin*

## WHITE

- GAVI | ITALY | LA SMILLA** . . . . .11 | 42  
*subtle fruit, hint of wood, smooth minerality*
- SAUVIGNON BLANC | FRANCE | JEAN-FRANCOIS MERIEAU** . . . . .12 | 48  
*ripe apple, stone fruit, round palate, soft freshness*
- 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  
*fragrant, jasmine, pomegranate, citrus, soft tannin*
- CHARDONNAY | OREGON | ST. INNOCENT** . . . . . 60  
*french in style, bright acidity, slight oak and stone fruit*

- SAUVIGNON BLANC | OREGON | PATRICIA GREEN CELLARS** . . . . . 60  
*bright & fresh, tropical fruit, apples, crisp acidity*
- SANCERRE | FRANCE | CLAUDE RIFFAULT** . . . . . 65  
*medium to full bodied, fleshed fruit, citrus, fine minerality*
- BLANC DE MORGEX | ITALY | ERMES PAVESE** . . . . . 65  
*citrus, stone fruit, white pepper, and fresh-cut herbs*
- CHENIN BLANC | ISRAEL | SHVO** . . . . . 80  
*dried fruit, French oak, full bodied, clean finish*

## SKIN CONTACT

- CATAVELA BIANCO | ITALY | DENAVOLO RIVERGARO** . . . . .15 | 60  
*citrus, overripe pineapples, apricots, chalk, soft tannin*
- TOCAI FRIULANO | ITALY | LA DUE TERRE** . . . . . 75  
*exuberant acidity, full bodied, dried apricot, mango*

## RED

- GAMAY | FRANCE | STEPHANE AVIRON** . . . . .10 | 38  
*light bodied, light tannin, raspberry, black currant*
- BARBERA | ITALY | CONTI NUVOLI** . . . . .14 | 54  
*dark fruit, earthy & peppery, soft tannins, full bodied*
- TEMPRANILLO BLEND | SPAIN | INEDITO** . . . . .13 | 52  
*plum, baking chocolate, moderate acidity, easy tannin*
- RED BLEND | LOVE RED | CALIFORNIA | BROCC CELLARS** . . . . .13 | 52  
*medium bodied, fruity & earthy*
- PINOT NOIR | OREGON | COMMUTER CUVÉE** . . . . .14 | 56  
*sweet baking spice, lush fruit, soft tannin finish*
- CAB FRANC / CORVINA | ITALY | MARCATO DUO** . . . . .13 | 52  
*medium bodied, red-berry fruit, hint of coffee, soft tannins*
- 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*
- NEGROAMARO | ITALY | CONTRADE** . . . . . 50  
*cherry, blueberry jam, cocoa, smooth tannins*
- LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO** . . . . . 56  
*medium bodied, dark cherry, white pepper, light tannin*
- PRIMITIVO | ITALY | LI VELI** . . . . . 55  
*red fruit, spice, orange bitters, medium tannin*

- RUCHE | ITALY | LA MONDIANESE** . . . . . 48  
*medium body, clean & fresh, roses, dark red berry*
- MONTEPULCIANO | ITALY | IL CACCIATORE DI SOGNI** . . . . . 55  
*ripe, rich fruit, pepper and leather*
- GOT (MALBEC) | FRANCE | JEAN-FRANCOIS MERIEAU** . . . . . 60  
*bright, light acidity, lingering fruit, soft tannin finish*
- SYRAH | CALIFORNIA | TERRE ROUGE** . . . . . 60  
*raspberry, smoky, slight oak, peppery, cinnamon*
- ARAGONEZ | PORTUGAL | MONTALTO** . . . . . 60  
*wildfruit, light chocolate flavor, medium tannin*
- 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*
- CARIGNAN | SATIVA | MENDOCINO COUNTY | LIOCO** . . . . . 70  
*bitter chocolate, mulberry, Herbes 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*