

## BRUNCH

# Butcher & Bee

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

HUMMUS *tahini, spicy sauce*

WHIPPED FETA *fermented honey, cracked black pepper*

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

ADD CHORIZO, GIFFORD'S BACON OR BEEF 3

EXTRA PITA 1

### PLATES

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

ADD STEAK 6, SHAWARMA CHICKEN THIGH 4, OR AN EGG 1.

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

SUMMER GREENS *Bloomsbury lettuce, heirloom tomato, pistachio, tahini green goddess* 14

ADD STEAK 6, SHAWARMA CHICKEN THIGH 4, OR AN EGG 1.

B&B BISCUIT *whipped feta, honey butter, soft scrambled egg & choice of avocado, maple-sage sausage or Gifford's bacon* 12

CHERRY TOMATO TOAST\* *garlic confit, B&B ricotta, basil, Dozen's sourdough, two sunny eggs* 13

FLUFFO-NUTTER *hot honey peanut butter, bananas foster, marshmallow, Dozen's sourdough* 12

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

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

### SIDES

BACON WRAPPED DATES *parmesan, pomegranate molasses* . . . . . 5

ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs* . . . . . 5

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 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 CACIO E PEPE *turnips, parm, black pepper*
- CONFIT SWEET POTATOES *red wine vinegar glaze, pickled fresno*
- FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*
- ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs-*

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

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EXTRA PITA 1

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

- PIMENTO GRILLED CHEESE *feta, red hatch chilis, Giffords bacon, apple*
- CHICKEN SHAWARMA PITA *lamb bacon, grilled red onion, tomato, skhug aioli*
- SMOKED TURKEY PITA *green hummus, heirloom tomato, skhug aioli*
- CUBANO *Caney Fork Ham, braised pork shoulder, pickle relish, triple mustard, swiss*
- CLASSIC BLT *Gifford's bacon, peppercorn aioli, tomato, sourdough*

ADD AVOCADO OR A FRIED EGG 1

### MORE FUN STUFF

- AUTUMN GREENS *Bloomsbury lettuce, heirloom tomato, pistachio, tahini green goddess . . . .* 14  
ADD STEAK 6 / SHAWARMA CHICKEN THIGH 4
- AVOCADO CRISPY RICE *Carolina Gold crispy rice, collard greens, peanuts, serrano chiles . . . .* 14  
ADD STEAK 6 / SHAWARMA CHICKEN THIGH 4
- SQUID SALAD *Castelvetrano olives, croutons, jalapeño, cucumber, chile-lime vin. . . . .* 14
- CHICKEN FRIED CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables . . . . .* 14

CHEF

Bryan Lee Weaver

Honest to GOODNESS

# DINNER



## MEZZE *5 each*

- BACON WRAPPED DATES *parmesan, pomegranate molasses*
- TURNIP CAGIO E PEPE *turnips, parm, black pepper*
- CONFIT SWEET POTATOES *red wine vinegar glaze, pickled fresno*
- FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*
- ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs*
- BLOOMING SHALLOT *Dreamweaver aioli*
- HOT POTATOES *red wine vin glaze, pickled fresno chili*

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## PLATES

- AVOCADO CRISPY RICE *Carolina Gold crispy rice, collard greens, peanuts, serrano chiles . . . .* 14  
ADD STEAK 6 OR SHAWARMA CHICKEN THIGH 4.
- AUTUMN GREENS *Bloomsbury lettuce, heirloom tomato, pistachio, green goddess, parmesan .* 14  
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- CHERRY TOMATO TOAST *garlic confit, B&B ricotta, basil, Dozen Bakery sourdough . . . . .* 11
- SABICH *crispy pita, fried eggplant, tahini, skhug, amba . . . . .* 14
- SQUID SALAD *Castelvetro olives, croutons, jalapeño, cucumber, chile-lime vin . . . . .* 14
- GRILLED EGGPLANT *black garlic tahini, pickled cherries, olive oil, pinenuts. . . . .* 16
- "CHICKEN FRIED" CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables . . . . .* 20
- BONE MARROW *allium butter, everything spice, Dozen Bakery sourdough . . . . .* 15
- LAMB MEATBALLS *lime yogurt, black lentils, sambal onions, aleppo . . . . .* 16
- SCALLOPS *potato purée, sorrel, Calabrian chile, crunchy garlic . . . . .* 24
- 45-DAY DRY AGED NY STRIP\* *B&B steak sauce. . . . .* 45

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

# DESSERTS

by Terra Nelson

## BANANA PUDDING

vanilla wafer, marshmallow

9

## APPLE RICOTTA CAKE

b&b ricotta, lemon mascarpone, bourbon  
caramel, shortbread crumble

9

## DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs

9

## GERMAN CHOCOLATE CAKE

coconut pecan filling, dark chocolate icing

9

## WAFFLE & ICECREAM

maple ice cream, cookie crumble, caramel

9

## COFFEE & TEA

DRIP / 3

ESPRESSO / 2.75

AMERICANO / 3

CAPPUCCINO / 3.5

CORTADO / 3.5

LATTE / 4



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CORTADO / 3.5

LATTE / 4





## 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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## DRINKS

### COCKTAILS

POST MELÓN .....	11
<i>Altos blanco tequila, watermelon, Aperol, ginger, lime</i>	
SPILL THE TEA .....	11
<i>Horizon 86 Gin, lemon, chamomile, Chartreuse, egg white</i>	
LUCKY RABBIT .....	11
<i>Altos reposado tequila, lime, piña, cane, Liquor 43, mole bitters</i>	
CURIOS JORGE .....	11
<i>Fidencio mezcal, lime, Banane, cane</i>	
HERMANA DE DIABLA .....	11
<i>Rittenhouse rye, brandy, demerara, Ancho Reyes, peychaud's</i>	
FOOL ME TWICE .....	11
<i>Smith &amp; Cross rum, Ron Miel, lime, piña, amaro, cane</i>	
THE CROSSFADE .....	11
<i>Krogstag aquavit, sorrel, lime, orgeat, egg white, tumeric</i>	

### DRAFT BEER

CIGAR CITY GUAYABERA CITRA PALE ALE <i>Tampa, FL</i> .....	7
BOULEVARD UNFILTERED WHEAT <i>Kansas City, MO</i> .....	7
WISEACRE TINY BOMB <i>Memphis, TN</i> .....	7
GRIMM MANGO GUAVA POP! BERLINER WEISSE <i>Brooklyn, NY</i> .....	7
SMITH & LENTZ MARIACHI STATIC <i>Nashville, TN</i> .....	7
HONKY TONK SOUR CHERRY <i>Nashville, TN</i> .....	7
BLACK ABBEY THE ROSE <i>Nashville, TN</i> .....	7
JACKALOPE ROMPO RED RYE ALE <i>Nashville, TN</i> .....	7
LITTLE HARPETH UPSTREAM LAGER <i>Nashville, TN</i> .....	7
BEARDED IRIS HOMESTYLE IPA <i>Nashville, TN</i> .....	8
SMITH & LENTZ SELECT IPA <i>Nashville, TN (across the street!)</i> ..	8
EINSTOK TOASTED PORTER <i>Iceland</i> .....	7

#### (10 OZ POUR)

DARKHORSE SCOTTY KARATE SCOTCH ALE <i>Marshall, MI</i> .....	8
BLACKBERRY FARM CLASSIC SAISON <i>Walland, TN</i> .....	6
AVERY APRICOT SOUR <i>Boulder, CO</i> .....	7
WOLFFER ESTATE ROSE CIDER <i>Long Island, NY</i> .....	8



### WINES BY THE GLASS

#### SPARKLING

PROSECCO   ITALY   TERRE GAIE .....	10/36
PINOT NOIR / CHARDONNAY   ARGENTINA   CRUZAT .....	12/46

#### ROSÉ/SKIN CONTACT

ESPADEIRO VINHO VERDE   PORTUGAL   ANTONIO SOUSA .....	12/46
PINOT NOIR / CHARDONNAY   OREGON   LOVE DRUNK .....	13/52
GRENACHE BLEND   FRANCE   DOMAINE SAINTE LUCIE .....	11/44
ORACOLO   ITALY   CORDANI .....	15/60

#### WHITE

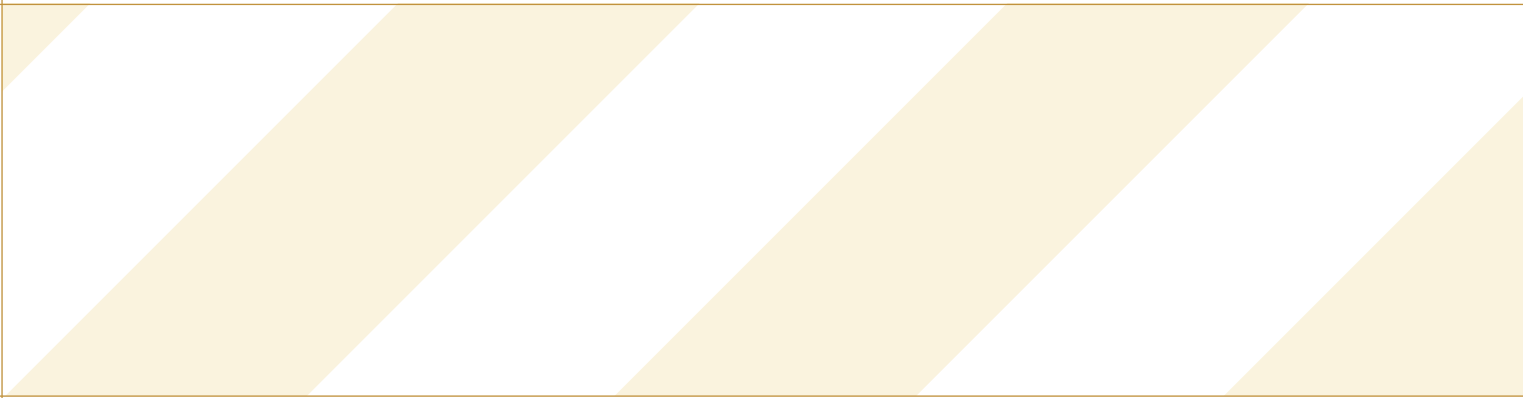
GAVI   ITALY   LA SMILLA .....	11/42
SAUVIGNON BLANC   FRANCE   JEAN-FRANCOIS MERIEAU .....	12/48
CHARDONNAY   CALIFORNIA   LIOCO .....	15/60
TXAKOLI   SPAIN   SALINE .....	12/46
RIESLING   GERMANY   MOSEL ST .....	12/48
WHITE BLEND   FRANCE   CHATEAU LE PAYRAL .....	11/44
MUSCADET   CLISSON   FRANCE   FAMILLE LIEUBEAU .....	13/52

#### RED

GAMAY   FRANCE   STEPHANE AVIRON .....	10/38
BARBERA   ITALY   CONTI NUvoli .....	14/54
TEMPRANILLO BLEND   SPAIN   INEDITO .....	13/52
RED BLEND   LOVE RED   CALIFORNIA   BROCC CELLARS .....	13/52
PINOT NOIR   OREGON   COMMUTER CUVÉE .....	14/56
CAB FRANC / CORVINA   ITALY   MARCATO DUO .....	13/52



# WINE



## SPARKLING

- PROSECCO | ITALY | TERRE GAIE . . . . . 36  
*hints of apple, fruity aromas, refreshing*
- PINOT NOIR / CHARDONNAY | ARGENTINA | CRUZAT . . . . . 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

- ESPADAIRO VINHO VERDE | PORTUGAL | ANTONIO SOUSA . . . . . 46  
*floral, citrus, light, tannic*
- PINOT NOIR / CHARDONNAY | OREGON | LOVE DRUNK . . . . . 52  
*strawberry, raspberry, watermelon rind, hint of kiwi*
- GRENACHE BLEND | FRANCE | DOMAINE SAINTE LUCIE . . . . . 44  
*white peach, citrus, rhubarb, and pomegranate*

## FEATURED WINE

- TEMPRANILLO BLEND | SPAIN | INEDITO . . . . . 52  
*plum, baking chocolate, moderate acidity, easy tannin*
- SYRAH | FRANCE | QUE PASA? | DOMAINE LEONINE . . . . . 68  
*wild berries, cranberry, tobacco, soft tannin*

## WHITE

GAVI   ITALY   LA SMILLA . . . . .	42
<i>subtle fruit, hint of wood, smooth minerality</i>	
SAUVIGNON BLANC   FRANCE   JEAN-FRANCOIS MERIEAU . . . . .	48
<i>ripe apple, stone fruit, round palate, soft freshness</i>	
CHARDONNAY   CALIFORNIA   LIOCO . . . . .	60
<i>golden apple, honeydew, jasmine, saline, bright</i>	
RIESLING   GERMANY   MOSEL ST . . . . .	48
<i>medium-bodied, off-dry, stone fruit, flowers</i>	
WHITE BLEND   FRANCE   CHATEAU LE PAYRAL . . . . .	44
<i>pineapple, grapefruit, flint, clean and crisp finish</i>	
MOSCHOFILERO   GREECE   FTERI . . . . .	45
<i>fragrant, jasmine, pomegranate, citrus, soft tannin</i>	
CHARDONNAY   OREGON   ST. INNOCENT . . . . .	60
<i>french in style, bright acidity, slight oak and stone fruit</i>	
TXAKOLI   SPAIN   SALINE . . . . .	46
<i>dry, citrus, crisp, effervescent</i>	

## RED

GAMAY   FRANCE   STEPHANE AVIRON . . . . .	38
<i>light bodied, light tannin, raspberry, black currant</i>	
BARBERA   ITALY   CONTI NUVOLE . . . . .	54
<i>dark fruit, earthy &amp; peppery, soft tannins, full bodied</i>	
TEMPRANILLO BLEND   SPAIN   INEDITO . . . . .	52
<i>plum, baking chocolate, moderate acidity, easy tannin</i>	
RED BLEND   LOVE RED   CALIFORNIA   BROCC CELLARS . . . . .	52
<i>medium bodied, fruity &amp; earthy</i>	
PINOT NOIR   OREGON   COMMUTER CUVÉE . . . . .	56
<i>sweet baking spice, lush fruit, soft tannin finish</i>	
RUCHE   ITALY   LA MONDIANESE . . . . .	48
<i>medium body, clean &amp; fresh, roses, dark red berry</i>	
CAB FRANC / CORVINA   ITALY   MERCATO DUO . . . . .	52
<i>medium bodied, red-berry fruit, hint of coffee, soft tannins</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>	
NEGROAMARO   ITALY   CONTRADE . . . . .	50
<i>cherry, blueberry jam, cocoa, smooth tannins</i>	
LISTAN NEGRO   CANARY ISLANDS   FONTON DE ORO . . . . .	56
<i>medium bodied, dark cherry, white pepper, light tannin</i>	
PRIMITIVO   ITALY   LI VELI . . . . .	55
<i>red fruit, spice, orange bitters, medium tannin</i>	

MUSCADET   CLISSON   FRANCE   FAMILLE LIEUBEAU . . . . .	52
<i>citrus fruits, medium acidity, green apple, apricot</i>	
SAUVIGNON BLANC   OREGON   PATRICIA GREEN CELLARS . . . . .	60
<i>bright &amp; fresh, tropical fruit, apples, crisp acidity</i>	
BLANC DE MORGEX   ITALY   ERMES PAVESE . . . . .	65
<i>citrus, stone fruit, white pepper, and fresh-cut herbs</i>	
CHENIN BLANC   ISRAEL   SHVO . . . . .	80
<i>dried fruit, French oak, full bodied, clean finish</i>	

## SKIN CONTACT

ORACOLO   ITALY   CORDANI . . . . .	60
<i>plums, lychee, robust tangy fruit, vanilla, dry</i>	
TOCAI FRIULANO   ITALY   LA DUE TERRE . . . . .	75
<i>exuberant acidity, full bodied, dried apricot, mango</i>	

MONTEPULCIANO   ITALY   IL CACCIATORE DI SOGNI . . . . .	55
<i>ripe, rich fruit, pepper and leather</i>	
COT (MALBEC)   FRANCE   JEAN-FRANCOIS MERIEAU . . . . .	60
<i>bright, light acidity, lingering fruit, soft tannin finish</i>	
SYRAH   CALIFORNIA   TERRE ROUGE . . . . .	60
<i>raspberry, smoky, slight oak, peppery, cinnamon</i>	
ARAGONEZ   PORTUGAL   MONTALTO . . . . .	60
<i>wildfruit, light chocolate flavor, medium tannin</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>	
CARIGNAN   SATIVA   MENDOCINO COUNTY   LIOCO . . . . .	70
<i>bitter chocolate, mulberry, Herbes 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>	
MERLOT   ITALY   LE DUE TERRE . . . . .	92
<i>bold, tawny, forest fruits, chocolate, herbs</i>	
BAROLO   ITALY   FIGLI LUIGI ODDERO . . . . .	95
<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	