

# BRUNCH



## 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 OR GIFFORD'S BACON 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

AUTUMN GREENS SALAD *radish, apple, pistachio, green goddess, parmesan* . . . . .14

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

B&B BISCUIT *whipped feta, honey butter, soft scrambled egg, avocado or Gifford's bacon* .....12

LOX TOAST *yogurt naan, dill cream cheese, pickled red onion, fried capers* .....14

ADD AN EGG 1.

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

"CHICKEN FRIED" CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables, sunny egg* .....14

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

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

## SIDES

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

# Butcher & Bee

### MEZZE *5 each*

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

HOT POTATOES *red wine vinegar glaze, pickled fresno*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED RADISH *green hummus, brown butter, sea salt*

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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, slow tomato, skhug aioli*

SMOKED TURKEY PITA *green hummus, tomato, skhug aioli*

CUBANO *Caney Fork Ham, braised pork shoulder, pickle relish, triple mustard, swiss*

ROAST BEEF *Cheddar sauce, B&B steak sauce, celery root chips*

CHICKEN BISCUIT *whipped feta, honey butter, n'duja, togarashi*

### MORE FUN STUFF

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

ADD STEAK 6 / SHAWARMA CHICKEN THIGH 4

CHICKEN FRIED CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables . . . . . 14*

GRILLED CABBAGE CAESAR *parmesan, bottarga, chile oil, crispy anchovy . . . . . 14*

ADD STEAK 6 / SHAWARMA CHICKEN THIGH 4

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

*\*This menu item may contain raw or undercooked foods.*

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

# DINNER



## MEZZE *5 each*

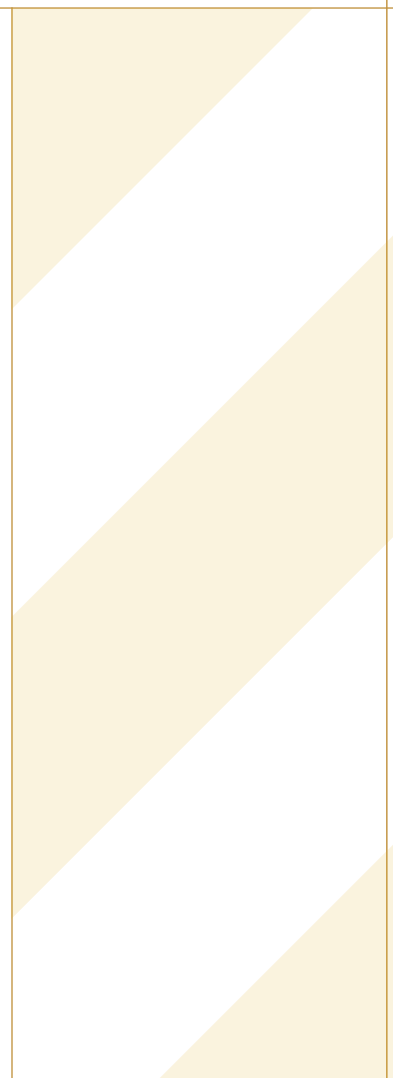
- BACON WRAPPED DATES *parmesan, pomegranate molasses*
- TURNIP CACIO E PEPE *turnips, parm, black pepper*
- HOT POTATOES *red wine vinegar glaze, pickled fresno*
- FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*
- ROASTED BEETS *B&B yogurt, green apple, white onion*
- BLOOMING SHALLOT *Dreamweaver aioli*
- GRILLED RADISH *green hummus, brown butter, sea salt*

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- TURKISH HUMMUS *crispy chickpeas, pine nuts, served warm*
  
- ADD CHORIZO, GIFFORD'S BACON OR LAMB **3**
- EXTRA PITA **1**

## PLATES

- CHARRED BROCCOLI TOAST *black garlic confit, smoked olive oil, B&B ricotta, Calabrian chile* . . 12
- GRILLED CABBAGE CAESAR *parmesan, bottarga, chile oil, crispy anchovy* . . . . . 13
- AVOCADO CRISPY RICE *Carolina Gold crispy rice, collard greens, peanuts, serrano chiles* . . . . 14  
ADD STEAK **6**    ADD SHAWARMA CHICKEN THIGH **4**.
- ROASTED SQUASH *crispy farro, jalapeno, ranch, parmesan* . . . . . 14
- BONE MARROW *allium butter, everything spice, Dozen Bakery sourdough* . . . . . 15
- SNAPPER CEVICHE\* *toasted lemongrass coconut cream, green curry, avocado, crispy shallot* . 16
- BEAR CREEK MEATBALLS *creamy grits, tomato & eggplant sugo, parsley* . . . . . 16
- ABALONE MUSHROOM *spiced labneh, green tomato, parmesan* . . . . . 18
- GRILLED OCTOPUS *mole beans, guanciale, radish, sofrito* 18 . . . . . 18
- "CHICKEN FRIED" CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables* . . . . . 20
- BRAISED LAMB *chickpea stew, sambal onions* . . . . . 24
- SCALLOPS *potato purée, sorrel, Calabrian chile, crunchy garlic* . . . . . 24
- 45 DAY DRY AGED STEAK\* *B&B steak sauce* . . . . . 45



CHEF  
Bryan Lee Weaver

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# DESSERTS

by Terra Nelson

## BANANA PUDDING

vanilla wafer, marshmallow

9

## BUTTERMILK TRES LECHES

whip cream, candied almonds

9

## DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs

9

## GERMAN CHOCOLATE CAKE

coconut pecan filling, dark chocolate icing

9

## COFFEE & TEA

DRIP / 3

ESPRESSO / 2.75

AMERICANO / 3

CAPPUCCINO / 3.5

CORTADO / 3.5

LATTE / 4

ASSORTED TEAS / 2.50



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LATTE / 4

ASSORTED TEAS / 2.50



## DRINKS

### COCKTAILS

SPILL THE TEA	11
<i>Horizon 86 Gin, Yellow Chartreuse, lemon, chamomile, egg white</i>	
FAR FROM THE TREE	10
<i>Laird's Apple Brandy, Averna, Cynar, St. Elizabeth Allspice Dram</i>	
NAUGHTY NICK	11
<i>Ritten Rye, Diplomatico Rum, Orgeat, Branca Menta, lime, piña, cinnamon</i>	
PIE	11
<i>Buffalo Trace Bourbon, Laird's Apple Brandy, St. Elizabeth Allspice Dram, pumpkin, cinnamon, nutmeg, egg white</i>	
RUSH HOUR	11
<i>Buffalo Trace Bourbon, Benedictine, lemon, honey, orange blossom water, wheat ale</i>	
CHERRY BOMB	11
<i>Stolen Smoked Rum, Cherry Heering, lemon, ginger, jalapeño</i>	
68000 NEGRONI	11
<i>Fidencio Mezcal, Aperol, Cocchi Americano, lime, cane</i>	

### DRAFT BEER

CIGAR CITY GUAYABERA CITRA PALE ALE	Tampa, FL	7
WISEACRE TINY BOMB	Memphis, TN	7
NEW HEIGHTS NOTHING FANCY CREAM ALE	Nashville, TN	7
BLACKSTONE PUMPKIN ALE	Nashville, TN	7
HONKY TONK SOUR CHERRY	Nashville, TN	7
BLACK ABBEY THE ROSE	Nashville, TN	7
JACKALOPE ROMPO RED RYE ALE	Nashville, TN	7
URBAN CHESTNUT SCHNICKELFRITZ WEISSBIER	St Louis, MO	7
BEARDED IRIS HOMESTYLE IPA	Nashville, TN	8
SMITH & LENTZ 1 & 1 & 1 IPA	Nashville, TN (across the street!)	8
EINSTOK TOASTED PORTER	Iceland	7
BELLS DOUBLE CREAM	Comstock, MI	8



### DRAFT BEER CONT.

(10 OZ POUR)

DARKHORSE SCOTTY KARATE SCOTCH ALE	Marshall, MI	8
BOULEVARD TANK7	Kansas City, MO	7
WOLFER ESTATE ROSE CIDER	Long Island, NY	8
BLACKBERRY FARM CLASSIC SAISON	Walland, TN	6
AVERY APRICOT SOUR	Boulder, CO	7

### 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
CHARDONNAY   CALIFORNIA   LIOGO	15/60
TXAKOLI   SPAIN   SALINE	12/46
RIESLING   GERMANY   SCHLOSSMÜHLENHOF	12/48
WHITE BLEND   FRANCE   CHATEAU LE PAYRAL	11/44
MUSCADET   CLISSON   FRANCE   FAMILLE LIEUBEAU	13/52
SAUVIGNON BLANC   OREGON   PATRICIA GREEN CELLARS	15/60

RED

GAMAY   FRANCE   STEPHANE AVIRON	10/38
BARBERA   ITALY   CONTI NUVOLE	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*
- GROLLEAU NOIR | FRANCE | BAINBRIDGE & CATHCART . . . . . 65  
*strawberries, lemon, herbs, cherries*
- LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD . . . . . 95  
*fresh, vigorous, high acidity, green apples, very dry*

## ROSÉ

- ESPADEIRO 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

- GROLLEAU NOIR | FRANCE | BAINBRIDGE & CATHCART . . . . . 65  
*strawberries, lemon, herbs, cherries*
- 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>	
CHARDONNAY   CALIFORNIA   LIOCO . . . . .	60
<i>golden apple, honeydew, jasmine, saline, bright</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>	
SAUVIGNON BLANC   OREGON   PATRICIA GREEN CELLARS . . . . .	60
<i>bright &amp; fresh, tropical fruit, apples, crisp acidity</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   BROG 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>	
BLANC DE MORGEX   ITALY   HERMES 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>	