

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^{C/H}

Cortado | 3.50

Cappuccino | 3.50

Latte | 4^{C/H}

Assorted Teas | 2.50

^{C/H} 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*

HOT POTATOES *red wine vinegar glaze, pickled fresno*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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

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

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*

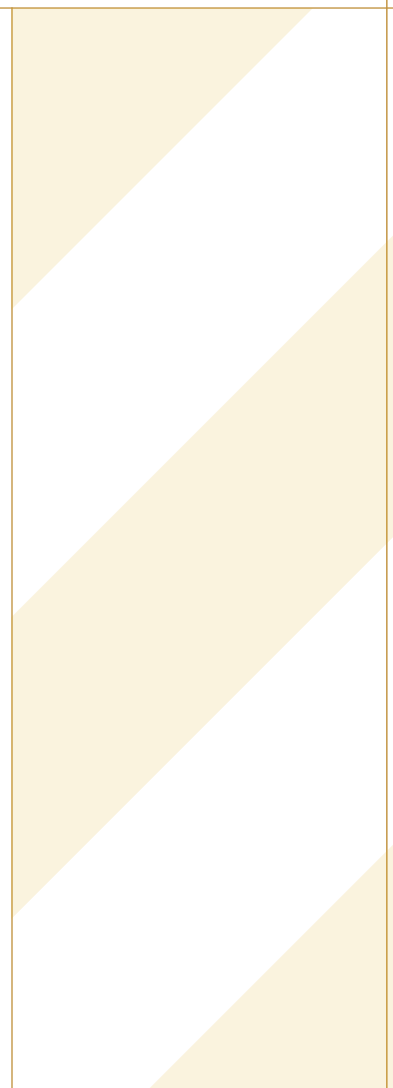
DIPS & SPREADS *8 each, served with two pita*

- 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 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

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.

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



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



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 <i>Tampa, FL</i>	7
WISEACRE TINY BOMB <i>Memphis, TN</i>	7
NEW HEIGHTS NOTHING FANCY CREAM ALE <i>Nashville, TN</i>	7
BLACKSTONE PUMPKIN ALE <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
URBAN CHESTNUT SCHNICKELFRITZ WEISSBIER <i>St Louis, MO</i>	7
BEARDED IRIS HOMESTYLE IPA <i>Nashville, TN</i>	8
SMITH & LENTZ 1 & 1 & 1 IPA <i>Nashville, TN (across the street!)</i> ..	8
EINSTOK TOASTED PORTER <i>Iceland</i>	7
BELLS DOUBLE CREAM <i>Comstock, MI</i>	8



DRAFT BEER CONT.

(10 OZ POUR)

DARKHORSE SCOTTY KARATE SCOTCH ALE <i>Marshall, MI</i>	8
BOULEVARD TANK7 <i>Kansas City, MO</i>	7
WOLFER ESTATE ROSE CIDER <i>Long Island, NY</i>	8
BLACKBERRY FARM CLASSIC SAISON <i>Walland, TN</i>	6
AVERY APRICOT SOUR <i>Boulder, CO</i>	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 LIOCO	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 NUvoli	14/54
TEMPRANILLO BLEND SPAIN INEDITO	13/52
RED BLEND LOVE RED CALIFORNIA BROc 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 & 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 & 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 & 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 & fresh, roses, dark red berry</i>	
CAB FRANC / CORVINA ITALY MARCATO 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>	