

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, GIFFORD'S BACON OR SAUTEED MUSHROOMS 3

ADD FRENCH BLACK TRUFFLES 5 PER GRAM

EXTRA PITA 1

SUB CUCUMBERS FOR PITA

PLATES

AVOCADO CRISPY RICE Carolina Gold crispy rice, collard greens, peanuts, serrano chiles14

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

BREAKFAST BURRITO scrambled egg, hashbrown, chorizo, cheddar, spicy green chile, crème fraiche14

B&B BISCUIT whipped feta, honey butter, soft scrambled egg, avocado or Gifford's bacon12

LOX TOAST dill cream cheese, pickled red onion, fried capers, pita 14

ADD AN EGG 1.

MUSHROOM TOAD IN A HOLE* spiced labneh, green tomato gel, sunflower seeds, slow egg..... 16

FLUFFO-NUTTER hot honey peanut butter, bananas foster, marshmallow, Dozen's sourdough12

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

GREEN EGGS & LAMB* braised lamb, buttermilk biscuit, avocado hollandaise15

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

VEGAN GLUTEN FREE

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

Abita Draft Root Beer / 3

Iced Tea / 2.50

Mint Lemonade / 3.50

CHEF

Bryan Lee Weaver

Honest to GOODNESS

**This 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.*

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
- BEET TARTARE 🌿 hard boiled egg, dijonnaise, root chips
- ONION RINGS 🌿 ranch dressing

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- WHIPPED FETA 🌿 fermented honey, cracked black pepper
- TURKISH HUMMUS 🌿 crispy chickpeas, pine nuts, served warm
- ADD CHORIZO, GIFFORD'S BACON OR MUSHROOMS 3
- SUB CUCUMBERS FOR PITA 🌿
- EXTRA PITA 1

SANDWICHES 11 EACH / ADD A MEZZE OR FRIES FOR 3

- CHICKEN BISCUIT whipped feta, skhug, B&B zucchini pickles
- CUBANO smoked ham, pork shoulder, pickle relish, triple mustard, swiss
- ROAST BEEF B&B steak sauce, onion rings, cheesy sauce
- MEATBALL SANDWICH Bear Creek beef, tomato & eggplant sugo, ricotta cheese
- CHOPPED CHEESE ground Bear Creek beef, swiss, iceberg, cherry tomato, special sauce
- FALAFEL PITA 🌿🌿 hummus, skhug, herbs, sumac onion, cucumber

MORE FUN STUFF

- FRENCH ONION SOUP croutons, melted gruyere 5
- 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

🌿 VEGAN 🌿 GLUTEN FREE

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DINNER



MEZZE *5 each / all for 30*

- BACON WRAPPED DATES 🌿 *parmesan, pomegranate molasses*
- TURNIP CACIO E PEPE 🌿 *turnips, parm, black pepper*
- HOT SWEET POTATOES 🌿🌿 *red wine glaze, pickled fresno*
- FIRE ROASTED CARROTS 🌿🌿 *coconut, peanuts, sambal onions*
- BEETS TARTARE 🌿 *hard boiled egg, dijonaise, root veg chips*
- BLOOMING SHALLOT 🌿 *Dreamweaver hot sauce aioli*
- CHARRED KALETTES *B&B steak sauce, apples, pickled cherries*

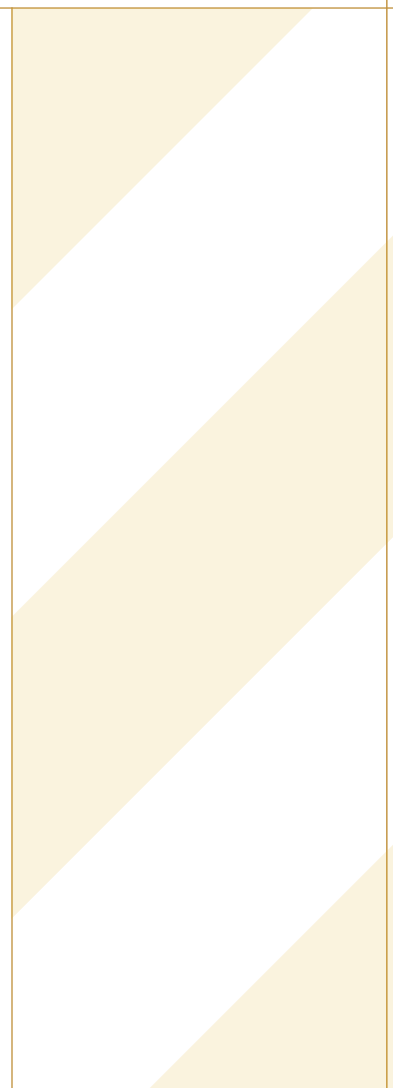
DIPS & SPREADS *8 each, served with two pita*

- HUMMUS 🌿🌿 *tahini, spicy sauce*
- WHIPPED FETA 🌿 *fermented honey, cracked black pepper*
- TURKISH HUMMUS 🌿 *crispy chickpeas, pine nuts, served warm*
- ADD CHORIZO, GIFFORD'S BACON, LAMB OR SAUTEED MUSHROOMS 3
- ADD FRENCH BLACK TRUFFLES 5 PER GRAM
- SUB CUCUMBERS FOR PITA 🌿
- EXTRA PITA 1

PLATES

- GRILLED CABBAGE CAESAR 🌿 *parmesan, bottarga, chile oil, crispy anchovy* 13
ADD STEAK* 6 ADD SHAWARMA CHICKEN THIGH 4.
- AVOCADO CRISPY RICE 🌿🌿 *Carolina Gold crispy rice, collard greens, peanuts, serrano chiles*. 14
ADD STEAK* 6 ADD SHAWARMA CHICKEN THIGH 4.
- SNAPPER CEVICHE* 🌿 *green curry, avocado, lemongrass coconut cream, crispy shallot* 16
- CHARRED CANDY ROASTER SQUASH *crispy farro, jalapeno, ranch, parmesan* 14
- EVERYTHING SPICE BONE MARROW *allium butter, Dozen Bakery sourdough, roasted garlic* 17
- BEAR CREEK MEATBALLS *Anson Mills grits, tomato & eggplant sugo, parsley* 16
- PAN SEARED ABALONE MUSHROOM 🌿 *labneh, green tomato, parmesan, spiced sunflower seeds* . . 18
- GRILLED OCTOPUS STEW 🌿 *black beans, chorizo, crispy sweet potatoes, chickpeas* 18
- ROOT BEER QUAIL 🌿 *tahini, brussels sprouts, date vinaigrette, bacon, fresno chiles*. 17
- "CHICKEN FRIED" CAULIFLOWER 🌿🌿 *coconut gravy, hot sauce, house pickled vegetables* 20
- BRAISED LAMB 🌿 *chickpea stew, sambal onions, mint* 24
- PORK TENDERLOIN* 🌿 *fennel, apple, pickled plum bbq sauce, creole mustard*. 25
- ROASTED HALF CHICKEN 🌿 *Lebanese 7 spice, labneh tabbouleh, Yemenite rice* 28
- 45 DAY DRY AGED STEAK* *B&B steak sauce, sweet potato gratin, braised greens* 55

🌿 VEGAN 🌿 GLUTEN FREE



CHEF
Bryan Lee Weaver

Honest to GOODNESS

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** This item contains shellfish

DESSERTS

by Terra Nelson

GERMAN CHOCOLATE CAKE

dark chocolate cake, coconut pecan filling

9

BUTTERMILK TRES LECHES

whipped cream, candied almonds

9

CHOCOLATE CHIP SKILLET COOKIE

á la mode

6

SWEET POTATO PIE

gingersnap crust, whip cream

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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gingersnap crust, whip cream

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COFFEE & TEA

DRIP / 3

ESPRESSO / 2.75

AMERICANO / 3

CAPPUCCINO / 3.5

CORTADO / 3.5

LATTE / 4

ASSORTED TEAS / 2.50





WINE

SPARKLING

PROSECCO | ITALY | TERRE GAIE 36
hints of apple, fruity aromas, refreshingly

CREMANT DE LOIRE BRUT | FRANCE | CYRILLE SEVIN 62
white peach, pear, mint, almonds, dry

GROLLEAU NOIR CUVÉE | 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

PINOT NOIR / CHARDONNAY | ARGENTINA | CRUZAT 46
red fruits, elegant tanins, balanced acidity

FEATURED WINE

CAB FRANC | FRANCE | DOMAINE AIMÉ 46
dark fruit, earthy & peppery, soft tannins, full bodied

SKIN CONTACT

TIMORASSO | PIEDMONT | I TIGLI 64
medium body, lime, pear, pineapple

TOCAI FRIULANO | ITALY | LA DUE TERRE 75
exuberant acidity, full bodied, dried apricot, mango

GROLLEAU NOIR CUVÉE | FRANCE | BAINBRIDGE & CATHCART 65
strawberries, lemon, herbs, cherries

SYRAH | FRANCE | QUE PASA? | DOMAINE LEONINE 68
wild berries, cranberry, tobacco, soft tannin

CAYUGA WHITE | RIESLING | NY | TANZEN DAME 60
naturally sparkling, unfiltered, orange blossom, notes of fermentation

WHITE

GAVI ITALY LA SMILLA	42	MUSCADET CLISSON FRANCE FAMILLE LIEUBEAU	52
<i>subtle fruit, hint of wood, smooth minerality</i>		<i>citrus fruits, medium acidity, green apple, apricot</i>	
CHARDONNAY CALIFORNIA LIOCO	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>	
WHITE BLEND FRANCE CHATEAU LE PAYRAL	44	RIESLING GERMANY SCHLOSSMÜHLENHOF	48
<i>pineapple, grapefruit, flint, clean and crisp finish</i>		<i>dry, peach, pear, citrus, slightly acidic</i>	
CHARDONNAY OREGON ST. INNOCENT	60	CHENIN BLANC ISRAEL SHVO	80
<i>french in style, bright acidity, slight oak and stone fruit</i>		<i>dried fruit, French oak, full bodied, clean finish</i>	
TXAKOLI SPAIN HIRUZTA	46	LISTÁN BLANCO CANARY ISLANDS VIÑÁTIGO	62
<i>dry, citrus, crisp, effervescent</i>		<i>fennel, dried fruit, floral notes</i>	
SAUVIGNON BLANC OREGON PATRICIA GREEN CELLARS	60		
<i>bright & fresh, tropical fruit, apples, crisp acidity</i>			

RED

GAMAY FRANCE STEPHANE AVIRON	38	COT (MALBEC) FRANCE CENT VISAGES	60
<i>light bodied, light tannin, raspberry, black currant</i>		<i>bright, light acidity, lingering fruit, soft tannin finish</i>	
BARBERA ITALY CONTI NUVOLI	54	SYRAH CALIFORNIA TERRE ROUGE	60
<i>dark fruit, earthy & peppery, soft tannins, full bodied</i>		<i>raspberry, smoky, slight oak, peppery, cinnamon</i>	
BARBERA PIEMONTE SANTA MARIA	52	ARAGONEZ PORTUGAL MONTALTO	60
<i>fresh, fragrant, dry, ripe red fruit</i>		<i>wildfruit, light chocolate flavor, medium tannin</i>	
TEMPRANILLO BLEND SPAIN INEDITO	52	PORTUGUESE BLEND CALIFORNIA FOUR HORSEMEN	62
<i>plum, baking chocolate, moderate acidity, easy tannin</i>		<i>dark plum, touch of pepper, earthy notes</i>	
CARIGNAN CALIFORNIA LOVE RED	52	AUBUN / TEMPRANILLO FRANCE CLOS DE MOURRES	65
<i>medium bodied, fruity & earthy</i>		<i>light-medium bodied, dry bright red fruit, cherry, cassis</i>	
PINOT NOIR OREGON COMMUTER CUVÉE	56	CARIGNAN SATIVA MENDOCINO COUNTY LIOCO	70
<i>sweet baking spice, lush fruit, soft tannin finish</i>		<i>bitter chocolate, mulberry, Herbes de Provence</i>	
RUCHE ITALY LA MONDIANESE	48	CAB FRANC BLEND ISRAEL KISHOR	72
<i>medium body, clean & fresh, roses, dark red berry</i>		<i>medium bodied, firm, round tannin, long fruit finish</i>	
UVA RARA BLEND ITALY CASTELLO DI STEFANAGO	42	GRENACHE/SYRAH CHATEAUNEUF DU PAPE DOM. DE SAJE	90
<i>crushed red berries, herbs and floral notes</i>		<i>soft, peppery, dark fruits and jammy, earthy finish</i>	
ZINFANDEL SONOMA VALRAVN	48	MERLOT ITALY LE DUE TERRE	92
<i>dark plum, boysenberry, licorice laced with pepper</i>		<i>bold, tawny, forest fruits, chocolate, herbs</i>	
NEGROAMARO ITALY CONTRADE	50	BAROLO ITALY FIGLI LUIGI ODDERO	95
<i>cherry, blueberry jam, cocoa, smooth tannins</i>		<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	
LISTAN NEGRO CANARY ISLANDS FRONTON DE ORO	56	SYRAH SONOMA OLD WINE WINERY "FLOW"	80
<i>medium bodied, dark cherry, white pepper, light tannin</i>		<i>currant, blueberry, blackberry, cedar</i>	
PRIMITIVO ITALY LI VELI	55	PINOT NOIR OREGON PATRICIA GREEN VOLCANIC	80
<i>red fruit, spice, orange bitters, medium tannin</i>		<i>raspberry, red fruit, oak, silky</i>	
MONTEPULCIANO ITALY IL CACCIATORE DI SOGNI	55		
<i>ripe, rich fruit, pepper and leather</i>			