

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 chiles*14

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

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

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

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 sourdough*12

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

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

🌿 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



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*
- BEEF TARTARE *hard boiled egg, dijonnaise, root chips*
- ONION RINGS *ranch dressing*

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 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

CHEF

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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*

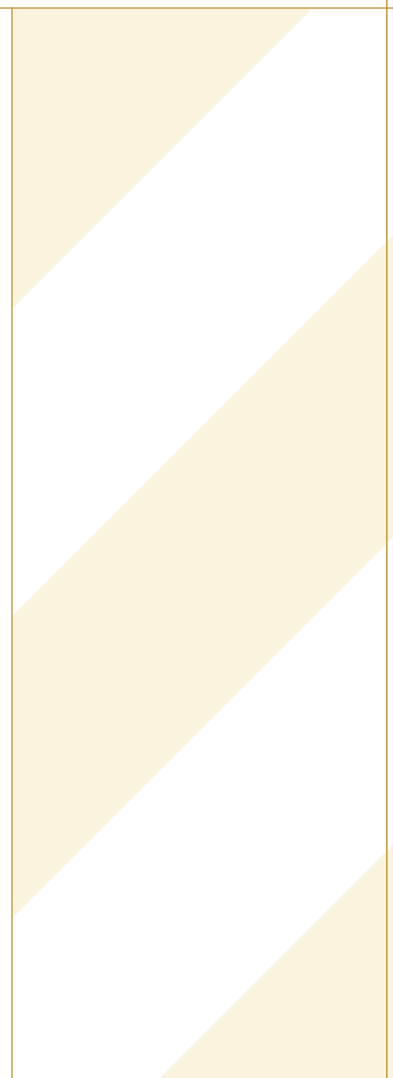
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- ADD CHORIZO, GIFFORD'S BACON, LAMB OR SAUTEED MUSHROOMS 3
- ADD FRENCH BLACK TRUFFLES 5 PER GRAM
- SUB CUCUMBERS FOR PITA 🌿
- EXTRA PITA 1

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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COFFEE & TEA

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ESPRESSO / 2.75

AMERICANO / 3

CAPPUCCINO / 3.5

CORTADO / 3.5

LATTE / 4

ASSORTED TEAS / 2.50



DRINKS

COCKTAILS

SPILL THE TEA	11
<i>Bristow Gin, Yellow Chartreuse, lemon, chamomile, egg white</i>	
FAR FROM THE TREE	11
<i>Laird's Apple Brandy, Averna, Cynar, St. Elizabeth Allspice Dram</i>	
NAUGHTY NICK	11
<i>Rittenhouse 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>	
SAGEY BABEY	11
<i>Broker's Gin, St. Germaine, pomegranate molasses, sage</i>	
RUSH HOUR	11
<i>Buffalo Trace Bourbon, Benedictine, lemon, honey, orange blossom water, wheat ale</i>	
FIRE CIDER	11
<i>Porton Pisco, Curaco, Canton, lemon, ginger, sparkling cider</i>	
CHERRY BOMB	11
<i>Stolen Smoked Rum, Cherry Heering, lemon, ginger, jalapeño</i>	
IT'S NOT ME, IT'S YOU	11
<i>Altos Reposado Tequila, Montenegro, Contratto Bianco, rhubarb</i>	
68000 NEGRONI	11
<i>Fidencio Mezcal, Aperol, Cocchi Americano, lime, cane</i>	

DRAFT BEER

URBAN CHESTNUT SCHNICKELFRITZ	St. Louis, MO	7
WISEACRE TINY BOMB	Memphis, TN	7
NEW HEIGHTS NOTHING FANCY CREAM 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
CIGAR CITY GUAYABERA CITRA PALE ALE	Tampa, FL	7
BEARDED IRIS HOMESTYLE IPA	Nashville, TN	8
SMITH & LENTZ	Nashville, TN (across the street)	8
EINSTOK TOASTED PORTER	Iceland	7
BELLS DOUBLE CREAM	Comstock, MI	8
YEE-HAW WINTER PORTER	Johnson City, TN	8

Butcher & Bee

DRAFT BEER CONT.

(10 OZ POUR)

DARKHORSE SCOTTY KARATE SCOTCH ALE	Marshall, MI	8
WOLFER ESTATE ROSE CIDER	Long Island, NY	8
BOULEVARD TANK7	Kansas City, MO	7
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

PINOT NOIR / CHARDONNAY ARGENTINA CRUZAT	12/46
TIMORASSO PIEDMONT I TIGLI	16/64

WHITE

GAVI ITALY LA SMILLA	11/42
CHARDONNAY CALIFORNIA LIOCO	15/60
TXAKOLI SPAIN HIRUZTA	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
LISTÁN BLANCO CANARY ISLANDS VIÑÁTIGO	15/60

RED

GAMAY FRANCE STEPHANE AVIRON	10/38
BARBERA PIEMONTE SANTA MARIA	13/52
TEMPRANILLO BLEND SPAIN INEDITO	13/52
CARIGNAN CALIFORNIA LOVE RED	13/52
CAB FRANC FRANCE DOMAINE AIMÉ	12/46
PINOT NOIR OREGON COMMUTER CUVÉE	14/56
CORVINA VENETO LE ROSELLE VALPOLICELLA	15/60



WINE

SPARKLING

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

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>			