

BRUNCH



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

HUMMUS tahini, spicy sauce

WHIPPED FETA fermented honey, cracked black pepper

MUHAMARA sumac, almonds, yogurt, smoked olive oil

ADD CHORIZO, GIFFORD'S BACON OR SAUTEED MUSHROOMS 3

ADD BLACK WINTER 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.

GREEN CHILE 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

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

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

ADD AN EGG 1.

LUCKY FUL black-eyed peas, beluga lentils, Gifford's ham, buttermilk biscuit, slow egg.....10

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

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

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

STEAK & EGGS* coulotte, crispy potatoes, black winter truffle, kimchi aioli, sunny eggs25

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*
GRILLED BRUSSELS 🌿 🌿 *gochujang, benne, scallions*
HOT POTATOES 🌿 🌿 *red wine vinegar glaze, pickled fresno*
FIRE ROASTED CARROTS 🌿 🌿 *coconut, peanuts, sambal onions*
BEETS TARTARE 🌿 *hard boiled egg, dijonnaise, root chips*

DIPS & SPREADS 8 each, served with two pita

- HUMMUS 🌿 🌿 *tahini, spicy sauce*
WHIPPED FETA 🌿 *fermented honey, cracked black pepper*
MUHAMMARA *sumac almonds, roasted red pepper, yogurt*
ADD CHORIZO, GIFFORD'S BACON,
OR SAUTEED MUSHROOMS 3
ADD SPANISH BLACK TRUFFLES 5 PER GRAM
SUB CUCUMBERS FOR PITA 🌿
EXTRA PITA 1

SANDWICHES 11 EACH / ADD A MEZZE OR FRIES FOR 3

- FRIED CHICKEN *whipped feta, skhug, B&B zucchini pickles, potato bun*
CUBANO *smoked ham, pork shoulder, pickle relish, triple mustard, swiss*
ROAST BEEF AND CHEDDAR *B&B steak sauce, root chips*
MEATBALL SANDWICH *Bear Creek beef, tomato & eggplant sugo, ricotta cheese*
FALAFEL PITA 🌿 *hummus, skhug, herbs, sumac onion, cucumber*
GREEN CHILE CHEESEBURGER *Bear Creek beef, Hatch green chiles, American cheese, Gifford's bacon, ranch*

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

🌿 VEGAN 🌿 GLUTEN FREE

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 / all for 30*

- BACON WRAPPED DATES 🌿 *parmesan, pomegranate molasses*
- GRILLED BRUSSELS 🌿🌿 *gochujang, benne, scallions*
- HOT SWEET POTATOES 🌿🌿 *red wine glaze, pickled fresno*
- FIRE ROASTED CARROTS 🌿🌿 *coconut, peanuts, sambal onions*
- BEETS TARTARE 🌿 *hard boiled egg, dijonnaise, root veg chips*
- FALAFEL 🌿 *citrus glaze, skhug, pickled onion*
- BLACK LENTILS 🌿 *country ham, cornbread croutons, pickled red onion*

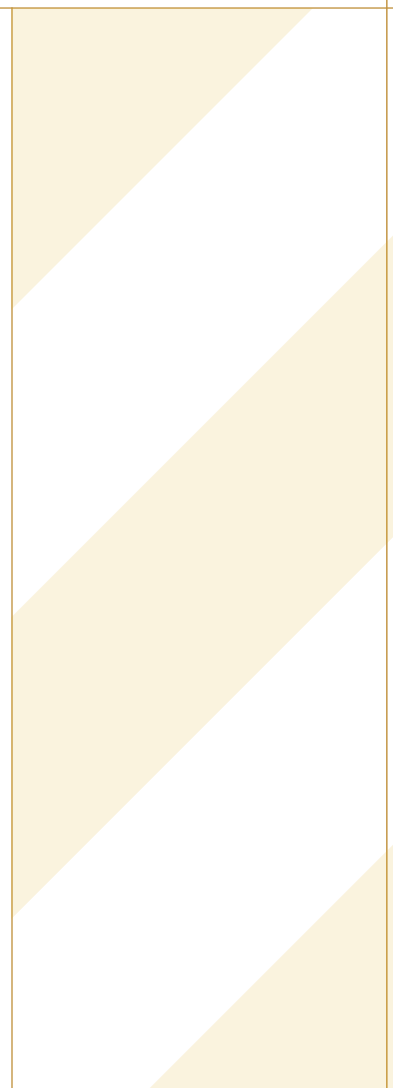
DIPS & SPREADS *8 each, served with two pita*

- 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
- ADD SPANISH BLACK TRUFFLES 5 PER GRAM
- SUB CUCUMBERS FOR PITA 🌿
- EXTRA PITA 1

PLATES

- SQUASH CUSTARD 🌿 *pomegranate, parmesan, sage* 12
- 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
- BEAR CREEK MEATBALLS *Anson Mills grits, tomato & eggplant sugo, parsley* 16
- GRILLED OCTOPUS STEW 🌿 *black beans, chorizo, crispy sweet potatoes, chickpeas* 18
- "CHICKEN FRIED" CAULIFLOWER 🌿🌿 *coconut gravy, hot sauce, house pickled vegetables* 20
- SUNBURST FARMS TROUT 🌿 *hay-smoked potato salad, spinach, brown butter* 20
- 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

*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.
** 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



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



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, El Dorado 12 year, 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, lemon, pomegranate molasses, sage</i>	
RUSH HOUR	11
<i>Buffalo Trace Bourbon, Benedictine, lemon, honey, orange blossom water, wheat ale</i>	
FIRE CIDER	11
<i>Don Benedicto Pisco, Curacao, 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	7
<i>St. Louis, MO</i>	
WISEACRE TINY BOMB	7
<i>Memphis, TN</i>	
NEW HEIGHTS NOTHING FANCY CREAM ALE	7
<i>Nashville, TN</i>	
HONKY TONK SOUR CHERRY	7
<i>Nashville, TN</i>	
BLACK ABBEY THE ROSE	7
<i>Nashville, TN</i>	
JACKALOPE ROMPO RED RYE ALE	7
<i>Nashville, TN</i>	
TENNESSEE BREW-WORKS 1927 IPA	7
<i>Nashville, TN</i>	
SMITH & LENTZ	8
<i>Nashville, TN (across the street)</i>	
WICKED WEED UNCLE RICK'S PILSNER	8
<i>Asheville, NC</i>	
BELLS DOUBLE CREAM	8
<i>Comstock, MI</i>	
H&S IGNEOUS IPA	8
<i>Chattanooga, TN</i>	
TWO BROTHERS DOMAINE DUPAGE	8
<i>Chicago, IL</i>	
YEE-HAW WINTER PORTER	8
<i>Johnson City, TN</i>	

Butcher & Bee

DRAFT BEER CONT.

(10 OZ POUR)

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

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 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
SAUVIGNON BLANC GALILEE KISHOR	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
PINOT NOIR OREGON COMMUTER CUVÉE	14/56
CAB FRANC FRANCE DOMAINE AIMÉ	12/46
CORVINA VENETO LE ROSELLE VALPOLICELLA	15/60



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>			