

BRUNCH



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

HUMMUS 🌿 🌿 tahini, spicy sauce

WHIPPED FETA 🌿 fermented honey, cracked black pepper

MUHAMMARA sumac almonds, yogurt, smoked olive oil

ADD CHORIZO OR GIFFORD'S BACON 3

ADD BLACK WINTER TRUFFLES 5 PER GRAM

EXTRA PITA 1

SUB CUCUMBERS FOR PITA 🌿

PLATES

PEANUT BUTTER WAFFLE *mini chocolate chips, peanut butter whip, cereal crunch*11

CONFIT FINGERLING *bearnaise, crispy duck egg*15

BABY GREENS 🌿 *roasted fingerling potatoes, braised Gifford's bacon, sweet pea ranch*.....12

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

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

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

GREEN CHILE 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

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

SHAKSHUKA *benne + caraway cracker, Israeli salad, duck egg*.....15

STEAK & EGGS* 🌿 *coulotte, crispy potatoes, black winter truffle, kimchi aioli, sunny eggs*25

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

🌿 VEGAN 🌿 GLUTEN FREE

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*
- 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 OR GIFFORD'S BACON 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*
- ROASTED TURKEY *gem lettuce, kosho aioli, banana pepper vinaigrette, slow tomato*
- 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

- BABY GREENS 🌿 *confit fingerlings, Gifford's bacon, sweet pea ranch*.....12
ADD STEAK 6 / SHAWARMA CHICKEN THIGH 4
- 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, B&B pickled vegetables*.....14
- GRILLED CABBAGE CAESAR 🌿 *parmesan, bottarga, chile oil, crispy anchovy*..... 14
ADD STEAK 6 / SHAWARMA CHICKEN THIGH 4

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DINNER



MEZZE *5 each / all for 30*

- BACON WRAPPED DATES 🌿 *parmesan, pomegranate molasses*
- FIRE ROASTED CARROTS 🌿🌿 *coconut, peanuts, sambal onions*
- BUTTERNUT SQUASH 🌿🌿 *pickled radish + carrot, tehina*
- ROOT VEG SALAD 🌿🌿 *black olive crumble, peanut vin*
- BEETS TARTARE 🌿 *hard boiled egg, dijonaise, root veg chips*
- BLACK LENTILS 🌿 *country ham, cornbread croutons, pickled red onion*
- FALAFEL 🌿🌿 *citrus glaze, skhug, pickled onion*

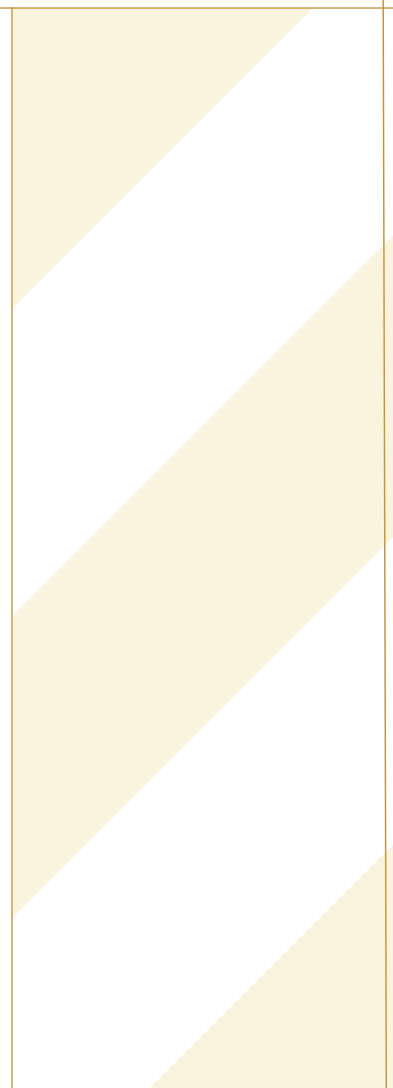
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- ADD CHORIZO OR GIFFORD'S BACON 3
- ADD SPANISH BLACK TRUFFLES 5 PER GRAM
- SUB CUCUMBERS FOR PITA 🌿
- EXTRA PITA 1

PLATES

- BABY GREENS 🌿 *roasted fingerling potatoes, braised Gifford's bacon, sweet pea ranch* 12
ADD STEAK* 6 ADD SHAWARMA CHICKEN THIGH 4.
- TURNIPS 🌿 *almond pesto, charred broccolini, parmesan* 12
- CONFIT FINGERLINGS 🌿 *bearnaise, crispy duck egg** 12
- GRILLED CABBAGE CAESAR 🌿 *parmesan, bottarga, chile oil, crispy anchovy* 13
ADD STEAK* 6 ADD SHAWARMA CHICKEN THIGH 4.
- BEAR CREEK MEATBALLS *salsa verde, tomato & eggplant sugo, lemon and parm breadcrumbs* . . 13
- 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
- BRAISED GIFFORD'S BACON *sweet pea cavatelli, truffle butter, charred radicchio* 18
- "CHICKEN FRIED" CAULIFLOWER 🌿🌿 *coconut gravy, hot sauce, house pickled vegetables* 20
- BUCKSNORT FARM TROUT 🌿 *hay-smoked potato salad, spinach, brown butter* 20
- SPICY SHRIMP & TOMATO STEW *cucumber & fennel, royal reds, schmaltzy bread* 22
- PORK TENDERLOIN* 🌿 *fennel, apple, pickled plum bbq sauce, creole mustard.* 25
- ROASTED HALF CHICKEN 🌿 *Lebanese 7 spice, labneh tabbouleh, Yemenite rice* 28

🌿 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

HIGH FASHION	11
<i>Bristow Gin, Rittenhouse rye, chamomile</i>	
SPREAD THE LAV	11
<i>Plantation Rum, B&B Lavendar Vanilla liqueur, yellow chartreuse, honey, lemon</i>	
SAGEY BABEY	11
<i>Broker's Gin, St. Germaine, lemon, pomegranate molasses, sage</i>	
SAL PARADISE	11
<i>Bianco Altos, Aperol, lime, pineapple, cilantro</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

MONDAY NIGHT BREWING DR. ROBOT	Atlanta, GA	7
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
TENNESSEE BREW-WORKS 1927 IPA	Nashville, TN	7
SMITH & LENTZ	Nashville, TN (across the street)	8
WICKED WEED UNCLE RICK'S PILSNER	Asheville, NC	8
T.W. PITCHERS RADLER	San Francisco, CA	8
RHINEGEIST TRUTH IPA	Cincinnati, OH	8
TWO BROTHERS DOMAINE DUPAGE	Chicago, IL	8
YEE-HAW WINTER PORTER	Johnson City, TN	8

(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



WINES BY THE GLASS

SPARKLING

PROSECCO ITALY TERRE GAIE	10/36
PINOT NOIR / CHARDONNAY ARGENTINA CRUZAT	12/46

ROSÉ/SKIN CONTACT

TOURIGA NACIONAL TINTA-RORIZ PORTUGAL DÃO	12/46
CARIGNAN CALIFORNIA LIOCO ROSÉ	14/56
TIMORASSO PIEDMONT I TIGLI	16/64

WHITE

PINOT GRIGIO ITALY PETER ZEMMER	10/38
MOSCOFILERO GREECE SKOURAS	11/42
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
CAB FRANC FRANCE DOMAINE AIME	12/46
BARBERA PIEMONTE SANTA MARIA	14/54
TEMPRANILLO BLEND SPAIN INEDITO	13/52
RED BLEND LOVE RED CALIFORNIA BROG CELLARS	13/52
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, 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

TOURIGA NACIONAL | TINTA RORIZ | PORTUGAL | DAO 46
strawberry, raspberry, blackcurrant

INDICA | CALIFORNIA | LIOCO ROSÉ 56
wild strawberry, ruby grapefruit, kiwi

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

FEATURED WINE

PINOT NOIR | CALIFORNIA | LIOCO LA SELVA 76
red currant, iron shavings, dried strawberry

WHITE

GAVI ITALY LA SMILLA	42	CHARDONNAY CALIFORNIA LIOCO	60
<i>subtle fruit, hint of wood, smooth minerality</i>		<i>golden apple, honeydew, jasmine, saline, bright</i>	
MOSCOFILERO GREECE SKOURAS	42	CHARDONNAY OREGON ST. INNOCENT	60
<i>white flowers, honeysuckle, rose petal, white pepper</i>		<i>french in style, bright acidity, slight oak and stone fruit</i>	
ERBALUCE ITALY PRIMO MIGLIO	45	SAUVIGNON BLANC OREGON PATRICIA GREEN CELLARS	60
<i>floral, spice, mineral, raisin</i>		<i>bright & fresh, tropical fruit, apples, crisp acidity</i>	
TXAKOLI SPAIN HIRUZTA	46	SAUVIGNON BLANC GALILEE KISHOR	60
<i>dry, citrus, crisp, effervescent</i>		<i>orange blossom, tropical fruit, fresh herbs</i>	
RIESLING GERMANY SCHLOSSMÜHLENHOF	48	CHARDONNAY CALIFORNIA LIOCO	60
<i>dry, peach, pear, citrus, slightly acidic</i>		<i>golden apple, honeydew, jasmine, saline, bright</i>	
LOUREIRO AZAL PORTUGAL VINHO VERDE	52	BLANC DE MORGEX ITALY ERMES PAVESE	65
<i>light but intense, fresh, mineral finish</i>		<i>citrus, stone fruit, white pepper, and fresh-cut herbs</i>	
MUSCADET CLISSON FRANCE FAMILLE LIEUBEAU	52	CHENIN BLANC ISRAEL SHVO	80
<i>citrus fruits, medium acidity, green apple, apricot</i>		<i>dried fruit, French oak, full bodied, clean finish</i>	

RED

GAMAY FRANCE STEPHANE AVIRON	38	MONTEPULCIANO ITALY IL CACCIATORE DI SOGNI	55
<i>light bodied, light tannin, raspberry, black currant</i>		<i>ripe, rich fruit, pepper and leather</i>	
CAB FRANC FRANCE DOMAINE AIMÉ	46	COT (MALBEC) FRANCE CENT VISAGES	60
<i>dark fruit, earthy & peppery, soft tannins, full bodied</i>		<i>bright, light acidity, lingering fruit, soft tannin finish</i>	
BARBERA PIEMONTE SANTA MARIA	52	SYRAH CALIFORNIA TERRE ROUGE	60
<i>fresh, fragrant, dry, ripe red fruit</i>		<i>raspberry, smoky, slight oak, peppery, cinnamon</i>	
TEMPRANILLO BLEND SPAIN INEDITO	52	ARAGONEZ PORTUGAL MONTALTO	60
<i>plum, baking chocolate, moderate acidity, easy tannin</i>		<i>wildfruit, light chocolate flavor, medium tannin</i>	
CARIGNAN CALIFORNIA LOVE RED	52	GRENACHE SYRAH RHÔNE CLOS DES MOURRES	50
<i>medium bodied, fruity & earthy</i>		<i>light floral notes, cherry, spicy</i>	
PINOT NOIR OREGON COMMUTER CUVÉE	56	PORTUGUESE BLEND CALIFORNIA FOUR HORSEMEN	62
<i>sweet baking spice, lush fruit, soft tannin finish</i>		<i>dark plum, touch of pepper, earthy notes</i>	
RUCHE ITALY LA MONDIANESE	48	CABERNET SAUVIGNON MANTONEGRO SPAIN SANT GALL	63
<i>medium body, clean & fresh, roses, dark red berry</i>		<i>exotic spices, fresh herbs, blueberry, black fruit</i>	
UVA RARA BLEND ITALY CASTELLO DI STEFANAGO	42	CARIGNAN SATIVA MENDOCINO COUNTY LIOCO	70
<i>crushed red berries, herbs and floral notes</i>		<i>bitter chocolate, mulberry, Herbes de Provence</i>	
ZINFANDEL SONOMA VALRAVN	48	GRENACHE/SYRAH CHATEAUNEUF DU PAPE DOM. DE SAJE	90
<i>dark plum, boysenberry, licorice laced with pepper</i>		<i>soft, peppery, dark fruits and jammy, earthy finish</i>	
NEGROAMARO ITALY CONTRADE	50	MERLOT ITALY LE DUE TERRE	92
<i>cherry, blueberry jam, cocoa, smooth tannins</i>		<i>bold, tawny, forest fruits, chocolate, herbs</i>	
LISTAN NEGRO CANARY ISLANDS FRONTON DE ORO	56	BAROLO ITALY FIGLI LUIGI ODDERO	95
<i>medium bodied, dark cherry, white pepper, light tannin</i>		<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	
CABERNET SAUVIGNON ISRAEL MIDBAR	54	PINOT NOIR OREGON PATRICIA GREEN VOLCANIC	80
<i>medium body, black cherry, blackberry, dried herb, spices</i>		<i>raspberry, red fruit, oak, silky</i>	
PRIMITIVO ITALY LI VELI	55		
<i>red fruit, spice, orange bitters, medium tannin</i>			