

Butcher & Bee

WEEKLY FRESH MENU
5/11/2019

PASTRY BASKET 10

selection of house-made pastries

MIMOSA CARAFE 50

sparkling wine & cold-pressed juice

ISRAELI BREAKFAST 30

for two

EXPERIENCES

GOODNESS · HONESTY ·
ESTD 2011



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HOUSE-MADE PICKLE PLATE
local seasonal vegetables **5**

BACON WRAPPED DATES
parmesan **2ea. 5**

HEIRLOOM BEANS
turmeric vinaigrette, dill, soft boiled egg **5**

MOROCCAN CARROTS
pistachio tahini, dukkha **6**

STRAWBERRIES
goat cheese, pistachio, mint **6**

FINGERLING SWEET POTATO
maple-bacon glaze **6**

FRIES
house-made ketchup **5**

ANSON MILLS GRITS
pimento cheese **6**

MATBUKHA
saffron tomato sauce, tahini, pita **6**

WHIPPED FETA
fermented honey, black pepper **6**

HUMMUS
tahini, schug, pita **5**

NEUSKES BACON
five thick cut slices **6**

HOUSE-MADE PASTRIES donut / pecan sticky bun / vegan muffin **4 / 10**

QUICHE seasonal veggies, mixed greens **8**

SPRING SALAD strawberries, radish, asparagus, lemon buttermilk vinaigrette **11**
add chicken **4** / avocado **2**

MORNING HUMMUS poached egg, tahini, schug, harissa, marinated chickpeas, pita **11**
add chicken shawarma **5** / lamb kebab **7**

SHAKSHUKA* poached eggs, saffron tomato sauce, tahini, peppers **12**
add lamb kebab **7**

ANSON MILLS RICE BOWL* poached egg, seasonal veggies, almond butter, turmeric onion **12**
add avocado **2** / chicken **4** / lamb **7**

STRAWBERRY FRENCH TOAST cream cheese filling, oat crumble, mint **13**

CHARCOAL GRILLED BEEF TIPS tahini, valencia tomato, baby vidalia onion, sunny egg **14**

HEIRLOOM POTATO HASH lamb bacon, ramps, broccolini, asparagus, sunny egg **14**

AVOCADO TOAST fried egg, za'atar, house-made nine grain bread **10**

TAMAGO SANDWICH soft scrambled egg, miso mayo, brioche, chives **10**

ROAST BEEF* smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal **13**

BURGER & FRIES pimento cheese, b&b pickles, onion, brioche bun **15**



*CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.



MEZZE
EXPLOSION **17**

per person

BALLER
LUNCH **45**

for two

SUNDAE
SOCIAL **8**

for two

EXPERI-
ENCES

GOODNESS · HONEST ·
ESTD 2011 ·
LOCAL · FRESH



- HOUSE-MADE PICKLE PLATE**
local seasonal vegetables **5**
- BACON WRAPPED DATES**
parmesan **2ea. 5**
- HEIRLOOM BEANS**
turmeric vinaigrette, dill,
soft boiled egg **5**
- STRAWBERRIES**
goat cheese, pistachio, mint **6**
- FALAFEL**
tahini **5**
- EGGPLANT SALAD**
harissa, tahini, cilantro **5**

- MOROCCAN CARROTS**
pistachio tahini, dukkha **6**
- BRUSSELS SPROUTS**
kaffir lime labneh, dates,
peanuts, chili oil **8**
- WHIPPED FETA**
fermented honey, black pepper **6**
- HUMMUS**
tahini, schug, pita **5**
- FRIES**
house-made ketchup **5**

- SPRING SALAD** asparagus, strawberries, radish, lemon buttermilk vinaigrette **11**
add chicken 4 / avocado 2
- HEARTY GREENS** legumes, onions, honey roasted peanuts, benne seeds, herb dressing **10**
add chicken 4 / avocado 2
- ANSON MILLS RICE BOWL*** soft boiled egg, seasonal veggies, almond butter, turmeric onion **12**
add avocado 2 / chicken 4 / lamb 8 / shrimp 9
- HUMMUS BOWL** tahini, schug, harissa, Israeli salad, marinated chickpeas, pita **10**
add chicken shawarma 6 / lamb 8 / soft boiled egg 2
- BURGER AND FRIES** pimento cheese, B&B pickles, onion, brioche bun **15**
- GRILLED MUSHROOM PITA** local kale, black garlic tahini, parmesan, toasted hazelnuts **13**
- ROAST BEEF*** smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal **13**
- VEGGIE BURGER** green tahini, feta, roasted tomato, b&b pickles, brioche bun **12**
- KEBABS** one skewer, Israeli salad, tahini, farro verde, pita **15**
choice of chicken shawarma / shrimp / vegetable / lamb



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Butcher & Bee

MEZZE
EXPLOSION 17

person

FIRE YOUR
FAVORITES 35

person

FINISH
STRONG 50

table

EXPERI-
ENCES



HOUSE-MADE PICKLE PLATE
local seasonal vegetables 5

HEIRLOOM BEANS
turmeric vinaigrette, dill,
soft boiled egg 5

GRILLED RADISHES
brown butter tahini, honey harissa 5

PERSIAN HERB SALAD
warm spices, feta, toasted walnuts 7

FALAFEL
tahini 5

BACON WRAPPED DATES
parmesan 2ea.

STRAWBERRIES
goat cheese, pistachio, mint 6

WHIPPED FETA
fermented honey, black pepper 8
styled out +5

HUMMUS
tahini, schug, pita 6
styled out +5

MOROCCAN SPICED CARROTS
pistachio tahini, dukkah 6

BRUSSELS SPROUTS
kaffir lime labneh, dates,
peanuts, chili oil 8

EGGPLANT SALAD
tahin, harissa, cilantro 5

FANCY GARLIC BREAD ciabatta, black garlic honey butter 5

CHEESE BOARD spring fever, bellamy blue, 12 month gouda, accoutrements 15

HEARTY GREENS legumes, red onion, honey roasted peanuts, herb dressing 10

EARLY SPRING SALAD strawberries, radish, asparagus, lemon buttermilk vinaigrette 11

GRILLED SC ASPARAGUS kohlrabi tzatziki, spring onion tapenade 9

GRILLED HEIRLOOM SUMMER SQUASH chermoula, hazelnut muhammara, sheeps milk feta 10

CLAMMER DAVE'S CLAMS kimchi, pork belly, citrus coconut broth 17

ROASTED CAULIFLOWER cashew butter, cauliflower couscous, smoked garlic oil 17

LAMB PAPPARDELLE foraged ramps, oyster mushrooms, ricotta, lamb jus 24

IRAQI FRIED CHICKEN smoked za'atar ranch, Jimmy Red cornbread, B&B pickles 22

CHARGRILLED STEAK* brown butter sunchoke purée, root vegetable hash, chimichurri 24

PAN SEARED MAHI spring vegetables, ginger lime tahini, crispy Carolina Gold rice 25

KEBABS two skewers, Israeli salad, farro verde, tahini, pita 30
choice of vegetables | shrimp | chicken | lamb 3 for 45 | 4 for 60



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DESSERTS

CHARLESTON RICE MALABI

strawberries, pistachio, kaffir lime

8

CHOCOLATE TAHINI CREMEUX

benne seed, date honey, balsamic frozen yogurt

8

ANISE FROZEN MOUSSE

coconut cake, fennel

8

ASSORTED ICE CREAM & SORBET

daily variety

3 per scoop

HORCHATAGAFFO

whey caramel

6

CHEESE BOARD

Spring Fever, Saxapahaw Blues, 12 month Gouda

15



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WINE BY THE GLASS

FLIGHTS

PRETTY IN PINK
three of our favorite rosé wines **15**

SPARKLING

COLLIANO | RIBOLLA GIALLA | ITALY | NV **11/42**
MEINKLANG | ROSÉ | AUSTRIA | 2018 🌿 **12/46**

ROSÉ

PIERRE CHERMETTE | GAMAY | BEAUJOLAIS | 2017 **11/42**
SUSANA BALBO | MALBEC BLEND | ARGENTINA | 2017 **12/46**
COPAIN | PINOT NOIR | MENDOCINO | 2017 **10/38**
SIDEBAR | SYRAH | RUSSIAN RIVER | 2017 **10/38**

SO FRESH & SO CLEAN

MOVIA | PINOT GRIGIO | SLOVENIA | 2017 🌿 **11/42**
S. A. PRÜM | DRY RIESLING | MOSEL | 2017 **9/34**
LOIMER | GRÜNER VELTLINER | AUSTRIA | 2017 🌿 **10/38**
NORTICO | ALVARINHO | PORTUGAL | 2017 **10/38**

BRAINS & BODY

PROGETTO CALCARIUS | BAMBINO | PUGLIA | 2017 🌿 **11/42**
ROMBAUER | CHARDONNAY | CARNEROS | 2017 **13/50**
CLEMENT | SAUVIGNON BLANC | LOIRE | 2017 **12/46**

SILK & SEQUINS

J | PINOT NOIR | CALIFORNIA | 2016 **13/50**
AMEZTOI | HONDARRIBI BELTZA | TXAOKLI | 2017 **12/46**
MOMMESSIN | GAMAY | FRANCE | 2014 **11/42**
SATTLER | ST LAURENT | AUSTRIA | 2017 **12/46**

PLATINUM & GOLD

FREEMARK ABBEY | CABERNET | NAPA | 2014 **13/50**
LUYT 'PIPEÑO' | PAÍS | CHILE | 2018 **11/42**
SASSABRUNA | SANGIOVESE | MEREMMA | 2015 **13/50**
LE MISTRAL | GRENACHE BLEND | MONTEREY | 2016 **14/54**

🌿 **DENOTES ORGANIC OR BIODYNAMIC**

COCKTAILS

CHARLESTON SOUR **11**

Virgil Kaine ginger bourbon, lemon-rosemary shrub

MINTY MELON DAIQUIRI **11**

light and aged rums, melon purée, mint, lime

GRAPEFRUIT LIMONADA **11**

vodka, grapefruit, sumac rosewater, bubbles

DRAGON'S BREATH **11**

Vida mezcal, cactus fruit, lime, habanero, salt-n-peppa



WEEKLY FRESH MENU

5 11 2019



BEER & CIDER

DRAFTS

EVIL TWIN | BROOKLYN, NY
Oatmeal Stout 6.0% **8**
PRAIRIE ARTISAN ALE | TULSA, OK
Lil' Nap, Blackberry Lime Sour 6.0% **8**

SIXPOINT | BROOKLYN, NY
Bengali, American IPA 6.6% **8**

COAST | CHARLESTON, SC
Blonde Amber, Orange, Ginger, Honey 5.8% **8**

BOTTLES/CANS

WÖLFFER | LONG ISLAND, NY
No. 139 Dry Rosé Cider 6.9% **10**

STILLWATER | LONG ISLAND, NY
"Extra Dry" Sake-style Saison 16 oz. **8**

LEFT HAND | LONGMONT, CO
Nitro Milk Stout 6% **8**

REVELRY | CHARLESTON, SC
Gullah Cream Ale 5% **6**

ANDERSON VALLEY | BOONVILLE, CA
Framboise Rosé Gose 4.2% **6**

WESTBROOK | MOUNT PLEASANT, SC
White Thai 5% | One Claw Rye Pale Ale 5.5% **6**

GLUTENBERG | MONTREAL
Blonde Ale 16oz. (GF) 4.5% **8**

CENTRAL STATE | INDIANAPOLIS, IN
"I learned it from Watching You" 6.0% **8**
Farmhouse Ale with Jasmine & Chamomile 16oz

