

BRUNCH MENU

Butcher & Bee

WEEKLY FRESH MENU

5 10 2019

GOODNESS · HONESTY ·
ESTD 2015

HUMMUS 🌿🌿 tahini, spicy sauce **8**

WHIPPED FETA 🌿 fermented honey, black pepper **8**

MUHAMMARA sumac almonds, roasted red pepper, yogurt **8**

chorizo +**3** | bacon +**3** | truffles +**5 per gram** | extra pita +**1**

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

CONFIT FINGERLING* bearnaise, crispy duck egg **15**

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

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

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

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

GREEN CHILE BURRITO scrambled egg, hashbrowns, chorizo, cheddar, Hatch green chile, creme fraiche **14**

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

VARIETY
• THE SPICE
• OF LIFE

🌿🌿🌿 vegan 🌿 gluten free



PROUDLY SERVING

CREMA
COFFEE ROASTERS



SIDES

BACON WRAPPED DATES 🌿
parmesan, pomegranate molasses **2 each**

GIFFORD'S BACON 🌿
two pieces **5**

TWO EGGS* 🌿
any style **3**

FRENCH FRIES 🌿🌿
B&B ketchup **3**

BUTTERMILK BISCUIT
butter & jam **3**

BEVERAGES

MEXICAN COCA COLA **3**

MEXICAN SPRITE **3**

ABITA DRAFT ROOTBEER **3**

ICED TEA **2.50**

MINT LEMONADE **3.50**

COFFEE & TEA

DRIP **3**

ESPRESSO **2.75**

AMERICANO **3.50** ^{C/H}

CORTADO **3.50**

CAPPUCCINO **3.50**

LATTE **4** ^{C/H}

ASSORTED TEAS **2.50**

^{C/H} SERVED COLD OR HOT



*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.

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4 25 2019

GOODNESS · HONESTY ·
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ALL MEZZE 35
for 3 - 5 people

CHEF'S CHOICE 50
per person

EXPERIENCES



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

FIRE ROASTED CARROTS 🌿🌿
coconut, peanuts, sambal onions **6**

BUTTERNUT SQUASH 🌿🌿
pickled radish + carrot, tehina **8**

ROOT VEGETABLE SALAD 🌿
black olive crumble, peanut vin **7**

BLACK LENTILS 🌿
country ham, cornbread croutons,
pickled red onion **5**

HUMMUS 🌿🌿
tahini, spicy sauce **8**

WHIPPED FETA 🌿
fermented honey, black pepper **8**

MUHAMMARA
sumac almonds, roasted red pepper,
yogurt **8**

chorizo | bacon +3
truffles +5 / gram
extra pita +1

CUBANO smoked ham, pork shoulder, pickle relish, triple mustard, swiss **11**

FRIED CHICKEN SANDWICH whipped feta, skhug, B&B zucchini pickles, potato bun **11**

ROASTED TURKEY SANDWICH gem lettuce, kosho aioli, banana pepper vinaigrette, tomato **11**

ROAST BEEF & CHEDDAR B&B steak sauce, root chips **11**

MEATBALL SANDWICH Bear Creek beef, tomato & eggplant sugo, ricotta cheese **11**

FALAFEL PITA 🌿 hummus, skhug, herbs, sumac onion, cucumber **11**

GREEN CHILE CHEESEBURGER Bear Creek beef, Hatch green chiles, American cheese, Gifford's
bacon, ranch **11**

add a mezza to any sandwich +3

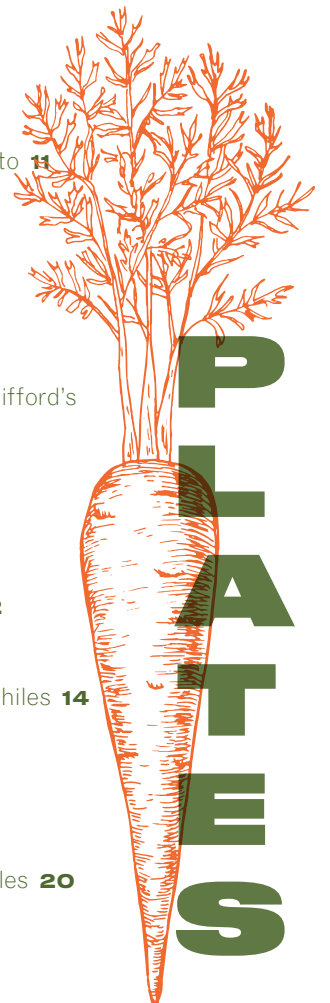
BABY GREENS 🌿 roasted fingerling potatoes, braised Gifford's bacon, sweet pea ranch **12**
add steak 6 | add shawarma chicken thigh 4*

AVOCADO CRISPY RICE 🌿🌿 Carolina Gold crispy rice, collard greens, peanuts, serrano chiles **14**
add steak 6 | add shawarma chicken thigh 4*

GRILLED CABBAGE CAESAR 🌿 parmesan, bottarga, chile oil, crispy anchovy **13**
add steak 6 | add shawarma chicken thigh 4*

"CHICKEN FRIED" CAULIFLOWER 🌿🌿 coconut gravy, hot sauce, house pickled vegetables **20**

🌿 *vegan* 🌿 *gluten free*



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ESTD 2015

ALL MEZZE 35
for 3 - 5 people

CHEF'S CHOICE 45
per person

EXPERIENCES



- BACON WRAPPED DATES** 🌿
parmesan **2 per date**
- FIRE ROASTED CARROTS** 🌿🌿
coconut, peanuts, sambal onions **6**
- BUTTERNUT SQUASH** 🌿🌿
pickled radish + carrot, tehina **8**
- ROOT VEGETABLE SALAD** 🌿
black olive crumble, peanut vin **7**
- BEETS + STRAWBERRIES** 🌿
goat cheese, sorghum, yogurt, pickled rhubarb, pistachio, mint **6**
- FALAFEL** 🌿🌿
citrus glaze, skhug, pickled onion **5**
- BLACK LENTILS** 🌿
country ham, cornbread croutons, pickled red onion **5**

- HUMMUS** 🌿🌿
tahini, spicy sauce **8**
- WHIPPED FETA** 🌿
fermented honey, black pepper **8**
- MUHAMMARA**
sumac almonds, roasted red pepper, yogurt **8**
- chorizo / bacon **+3**
truffles **+5 / gram**
extra pita **+1**

LOCAL 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**

AVOCADO CRISPY RICE 🌿🌿 Carolina Gold crispy rice, collards, peanuts, serrano chiles **14**
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WHITE ASPARAGUS parmesan, breadcrumbs, cured egg yolk, asparagus cream **15**

SNAPPER CEVICHE* 🌿 soy glaze, serrano, yuzu kosho aioli, rice cracker **16**

BEAR CREEK MEATBALLS* salsa verde, tomato & eggplant sugo, lemon & parm breadcrumbs **13**

BRAISED GIFFORD'S BACON sweet pea cavatelli, truffle butter, charred radicchio **18**

"CHICKEN FRIED" CAULIFLOWER 🌿🌿 coconut gravy, hot sauce, house pickled vegetables **20**

RAINBOW TROUT* 🌿 hay-smoked potato salad, spinach, brown butter **20**

SPICY SHRIMP matbucha, cucumber fennel, royal reds, schmaltzy bread **22**

PORK TENDERLOIN* 🌿 fennel, apple, pickled plum bbq sauce, creole mustard **25**

ROASTED HALF CHICKEN Lebanese seven-spice, labneh tabbouleh, Yemenite rice **28**

45-DAY DRY AGED STEAK* kimchi aioli, B&B steak sauce, fries **55**



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DESSERTS

by Terra & Taro

NOBUKO CAKES

strawberry, mascarpone, creamcheese, rum

9

DARK CHOCOLATE POT DE CREME

dark chocolate, marshmallow fluff, cayenne

9

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

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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CORTADO / 3.5

LATTE / 4

ASSORTED TEAS / 2.50



WINE BY THE GLASS



SPARKLING

- PROSECCO | TERRE GAIE | ITALY | NV 10/36
- PROSECCO | TERRE DI MARCA | ITALY | NV 12/46
- CRUZAT | PINOT NOIR, CHARDONNAY | ARGENTINA | NV 12/46

ROSÉ

- LIOCO INDICA | CARIGNAN | CALIFORNIA 14/56
- "DÄO" TOURIGA NACIONAL | TINTA RORIZ | PORTUGAL 12/46
- "I TIGLI" | TIMORASSO | PIEDMONT, IT 16/64

WHITE

- PETER ZEMMER | PINOT GRIGIO | ITALY 10/38
- LA SMILLA | GAVI | PIEDMONT, IT 12/46
- SKOURAS | MOSCOFILERO | GREECE 11/42
- LIOCO | CHARDONNAY | CALIFORNIA 15/60
- HIRUZTA | TXAKOLI | SPAIN 12/46
- SCHLOSSMÜHLENHOF | RIESLING | GERMANY 12/48
- CHATEAU LE PAYRAL | SAUVIGNON BLANC - MUSCADELLE | FRANCE 11/44
- FAMILLE LIEUBEAU | MUSCADE CRU CLISSON | FRANCE 13/52
- ZUSCHMANN SCHOFMANN | GRÜNER | AUSTRIA 13/52

RED

- SANTA MARIA | BARBERA | PIEDMONT, IT 13/52
- BODEGAS LACUS 'INÉDITO' | TEMPRANILLO | RIOJA, ES 13/52
- BROC CELLARS 'LOVE' | CARIGNAN | CALIFORNIA 13/52
- GROCHAU 'COMMUTER CUVÉE' | PINOT NOIR | OREGON 14/56
- DOMAINE AIMÉ | CABERNET FRANC | FRANCE 12/46
- CANTINA NEGRAR 'LE ROSELLE' | VALPOLICELLA | ITALY 15/60

COCKTAILS



SAGEY

BABEY 11
Broker's Gin, St. Germaine, lemon, pomegranate molasses, sage

HIGH FASHION 11

Bristow Gin, Rittenhouse rye, chamomile

WHAT'S UP DOC? 11

Broker's gin, contratto, carrot juice, turmeric-ginger, lemon

QUEEN BEE 11

pisco, herb saint, lemon, basil-mint, Peychauds

SAL PARADISE 11

Altos, Aperol, lime, pineapple, cilantro

68000 NEGRONI 11

Fidencio Mezcal, Aperol, Cocchi Americano, lime

CHERRY BOMB 11

Stolen Smoked Rum, Cherry Heering, lemon, ginger, jalapeño

BEER & CIDER

'DR. ROBOT' SOUR ALE | ATLANTA, GA
Monday Night Brewing Co. 7

'SCHNICKELFRITZ' WEISSBIER | ST. LOUIS, MO
Urban Chestnut Brewing Co. 7

GERMAN PILSNER | NASHVILLE, TN
Smith & Lentz 7

'NOTHING FANCY' CREAM ALE | NASHVILLE, TN
New Heights Brewing 7

SOUR CHERRY ALE | NASHVILLE, TN
Honky Tonk Brewing Co. 7

'THE ROSE' BELGIAN PALE ALE | NASHVILLE, TN
The Black Abbey Brewing Company 6

ROMPO RED RYE ALE | NASHVILLE, TN
Jackalope Brewing Company 7

1927 IPA | NASHVILLE, TN
Tennessee Brew Works 7

MOSAIC IPA | NASHVILLE, TN
Smith & Lentz 8

UNCLE RICK'S PILSNER | ASHEVILLE, NC
Wicked Weed Brewing 8

RADLER | SAN FRANCISCO, CA
T.W. Pitchers 8

TRUTH IPA | CINCINNATI, OH
Rhinegeist Brewery 8

DOMAINE DUPAGE COUNTRY ALE | CHICAGO, IL
Two Brothers Brewing 8

SUMMERTRIP | COVINGTON, KY
Braxton Brewing Company 8

'SCOTTY KARATE' SCOTCH ALE | MARSHALL, MI
Darkhorse Brewing Company (10 oz) 8

NO. 139 ROSÉ CIDER | LONG ISLAND, NY
Wölffer Estate (10 oz) 8

'TANK 7' FARMHOUSE ALE | KANSAS CITY, MO
Boulevard Brewing Company (10 oz) 7

CLASSIC SAISON | WALLAND, TN
Blackberry Farm (10 oz) 6

SPREAD THE LAV 11

Plantation Rum, Lavendar, yellow chartreuse, lemon



WINE

SPARKLING

- PROSECCO | ITALY | TERRE DI MARCA 46
pear, lemon, honey, balanced & smooth
- 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
- WHITE BLEND | CATALUNYA | PARTIDA CREUS AA.....76
elegant, deep mineral, ripe white fruit
- CHARDONNAY | ENGLAND | RIDGEVIEW BLOOMSBURY 80
fresh, fruity, green apple
- 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 | PIEMONTE | 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

- SAUVIGNON BLANC | LOIRE VALLEY | GASPARD ROSÉ.....46
crisp, fresh, tart cranberry, white pepper
- GRÜNNER | AUSTRIA | ZUSCHMANN SCHOFMANN 52
mineral, lemon, white jasmine
- CHARDONNAY | ENGLAND | RIDGEVIEW BLOOMSBURY 80
fresh, fruity, green apple

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>	
MOSCOFILERO GREECE SKOURAS	42	GRÜNNER AUSTRIA ZUSCHMANN SCHOFMANN	52
<i>white flowers, honeysuckle, rose petal, white pepper</i>		<i>mineral, lemon, white jasmine</i>	
ERBALUCE ITALY PRIMO MIGLIO	45	CHARDONNAY CALIFORNIA LIOCO	60
<i>floral, spice, mineral, raisin</i>		<i>golden apple, honeydew, jasmine, saline, bright</i>	
TXAKOLI SPAIN HIRUZTA	46	CHARDONNAY OREGON ST. INNOCENT	60
<i>dry, citrus, crisp, effervescen</i>		<i>french in style, bright acidity, slight oak and stone fruit</i>	
RIESLING GERMANY SCHLOSSMÜHLENHOF	48	BLANC DE MORGEX ITALY HERMES PAVESE	65
<i>dry, peach, pear, citrus, slightly acidic</i>		<i>citrus, stone fruit, white pepper, and fresh-cut herbs</i>	
LOUREIRO AZAL PORTUGAL VINHO VERDE	52		
<i>light but intense, fresh, mineral finish</i>			

RED

CAB FRANC FRANCE DOMAINE AIMÉ	46	GRENACHE SYRAH RHÔNE CLOS DES MOURRES	50
<i>dark fruit, earthy & peppery, soft tannins, full bodied</i>		<i>light floral notes, cherry, spicy</i>	
BARBERA PIEMONTE SANTA MARIA	52	PORTUGUESE BLEND CALIFORNIA FOUR HORSEMEN	62
<i>fresh, fragrant, dry, ripe red fruit</i>		<i>dark plum, touch of pepper, earthy notes</i>	
TEMPRANILLO BLEND SPAIN INEDITO	52	CABERNET SAUVIGNON MANTONEGRO SPAIN SANT GALL	63
<i>plum, baking chocolate, moderate acidity, easy tannin</i>		<i>exotic spices, fresh herbs, blueberry, black fruit</i>	
CARIGNAN CALIFORNIA LOVE RED	52	CARIGNAN SATIVA MENDOCINO COUNTY LIOCO	70
<i>medium bodied, fruity & earthy</i>		<i>bitter chocolate, mulberry, Herbes de Provence</i>	
PINOT NOIR OREGON COMMUTER CUVÉE	56	PINOT NOIR CALIFORNIA LIOCO LA SELVA	76
<i>sweet baking spice, lush fruit, soft tannin finish</i>		<i>red currant, iron shavings, dried strawberry</i>	
RUCHE ITALY LA MONDIANESE	48	GRENACHE/SYRAH CHATEAUNEUF DU PAPE DOM. DE SAJE	90
<i>medium body, clean & fresh, roses, dark red berry</i>		<i>soft, peppery, dark fruits and jammy, earthy finish</i>	
UVA RARA BLEND ITALY CASTELLO DI STEFANAGO	42	MERLOT ITALY LE DUE TERRE	92
<i>crushed red berries, herbs and floral notes</i>		<i>bold, tawny, forest fruits, chocolate, herbs</i>	
ZINFANDEL SONOMA VALRAVN	48	BAROLO ITALY FIGLI LUIGI ODDERO	95
<i>dark plum, boysenberry, licorice laced with pepper</i>		<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	
LISTAN NEGRO CANARY ISLANDS FRONTON DE ORO	56	PINOT NOIR OREGON PATRICIA GREEN VOLCANIC	80
<i>medium bodied, dark cherry, white pepper, light tannin</i>		<i>raspberry, red fruit, oak, silky</i>	
PRIMITIVO ITALY LI VELI	55		
<i>red fruit, spice, orange bitters, medium tannin</i>			
MONTEPULCIANO ITALY IL CACCIATORE DI SOGNI	55		
<i>ripe, rich fruit, pepper and leather</i>			
COT (MALBEC) FRANCE CENT VISAGES	60		
<i>bright, light acidity, lingering fruit, soft tannin finish</i>			
SYRAH CALIFORNIA TERRE ROUGE	60		
<i>raspberry, smoky, slight oak, peppery, cinnamon</i>			