

Butcher & Bee

WEEKLY FRESH MENU
5/11/2019

ESTD 2011
HONESTY · HONESTY · HONESTY

PASTRY BASKET 10

selection of house-made pastries

MIMOSA CARAFE 50

sparkling wine & cold-pressed juice

ISRAELI BREAKFAST 30

for two

EXPERIENCES



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

BACON WRAPPED DATES
parmesan **2ea.**

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**

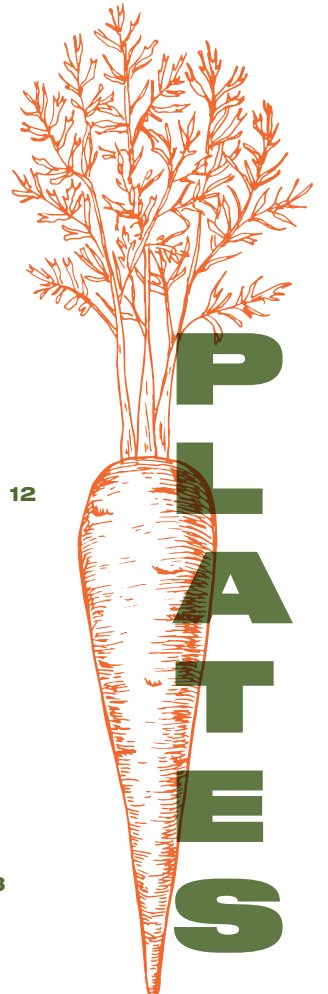
HEIRLOOM POTATO HASH lamb bacon, ramps, broccolini, asparagus, sunny egg **14**

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

COOKIE BOX 8
to share

EXPERIENCES
GOODNESS · HONESTY ·
ESTD 2011



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**

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 snap pea, strawberries, radish, lemon buttermilk vinaigrette **11**
add chicken 4 | avocado 2

KALE SALAD 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

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**

SABICH PITA eggplant, potato, boiled egg, cabbage, tahini, amba, shug, herbs **12**

KEBABS one skewer, Israeli salad, tahini, farro verde, pita **15**
choice of chicken shawarma | shrimp | vegetable | lamb



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MEZZE EXPLOSION 17

person

FIRE YOUR FAVORITES 35

person

FINISH STRONG 50

table

EXPERIENCES



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.**

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
tahini, harissa, cilantro **5**

FANCY GARLIC BREAD ciabatta, black garlic honey butter **5**

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

KALE SALAD legumes, red onion, honey roasted peanuts, herb dressing **10**

EARLY SPRING SALAD strawberries, radish, snap peas, lemon buttermilk vinaigrette **11**

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**

PAN SEARED LOCAL FISH spring vegetables, ginger lime tahini, crispy Carolina Gold rice **25**

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**

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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AFTER DINNER MENU

GOAT CHEESE MOUSSE 8
strawberry, kaffir lime

CHOCOLATE TAHINI CREMEUX 8
benne seed, date honey, balsamic frozen yogurt

SEMOLINA CAKE 8
orange blossom, lemon shortbread, blueberry-fennel ice cream

ASSORTED ICE CREAM & SORBET 3
daily variety

CHEESE BOARD 15
Spring Fever, Bellamy Blue, 12-month gouda

HORCHATAGAFFO 6
whey caramel



TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- MACCHIATTO 3
- CORTADO 3.50
- ICED COFFEE 3.50
- CAPPUCCINO 4
- LATTE 4.50
- MOCHA 5
- CHAI LATTE 4.5
- HONEY LAVENDER LATTE 5
- ASSORTED TEAS 2.5

+ chocolate or vanilla for 0.50
+ shot of espresso for 1.50

AFTER DINNER DRINKS

- GOZIO AMARETTO 9
- KAHLUA 8
- BAILEY'S IRISH CREAM 8
- FERNET BRANCA 4
- AMARO RAMAZOTTI 9
- WATHEN'S SINGLE BARREL BOURBON 13
- JOHN L. SULLIVAN WHISKEY 9
- PIERRE FERRAND COGNAC 11
- GRAND MARNIER 8
- DIPLOMATICO MANTUANO RUM 12
- KIRK & SWEENEY 13-YEAR RUM 12
- JOHNNY WALKER BLACK SCOTCH 13
- MACALLAN 12-YEAR SCOTCH 15



AFTER DINNER MENU

GOAT CHEESE MOUSSE 8
strawberry, kaffir lime

CHOCOLATE TAHINI CREMEUX 8
benne seed, date honey, balsamic frozen yogurt

SEMOLINA CAKE 8
orange blossom, lemon shortbread, blueberry-fennel ice cream

ASSORTED ICE CREAM & SORBET 3
daily variety

CHEESE BOARD 15
Spring Fever, Bellamy Blue, 12-month gouda

HORCHATAGAFFO 6
whey caramel



TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- MACCHIATTO 3
- CORTADO 3.50
- ICED COFFEE 3.50
- CAPPUCCINO 4
- LATTE 4.50
- MOCHA 5
- CHAI LATTE 4.5
- HONEY LAVENDER LATTE 5
- ASSORTED TEAS 2.5

+ chocolate or vanilla for 0.50
+ shot of espresso for 1.50

AFTER DINNER DRINKS

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WINE BY THE GLASS



WEEKLY FRESH MENU
5 29 2019

FLIGHTS

PRETTY IN PINK

three of our favorite rosé wines **15**

PINOT ENVY

don't get jealous try three pinot noirs **15**

SPARKLING

STELLINA | PROSECCO | ITALY | NV **9/34**

MEINKLANG | PINOT NOIR ROSÉ | AUSTRIA | 2018  **12/46**

ROSÉ

PHILIPPE VIALLET | GAMAY | SAVOIE | 2017 **9/34**

SUSANA BALBO | MALBEC BLEND | ARGENTINA | 2017 **12/46**

GRAN MORAINÉ | PINOT NOIR | OREGON | 2017 **11/42**

PULLUS | PINOT GRIGIO | SLOVENIA | 2017 **11/42**

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**

LETH | GRÜNER VELTLINER | AUSTRIA | 2017  **10/38**

LES VIGNERONS | PICPOUL | LANGUEDOC | 2017 **10/38**

PROGETTO CALCARIUS | BAMBINO | PUGLIA | 2017  **11/42**

J. MOURAT | CHARDONNAY | CARNEROS | 2017 **13/50**

ADELAIDA | RHÔNE BLEND | PASO ROBLES | 2016 **12/46**

SILK & SEQUINS

AMEZTOI | TXAKOLI ROJA | SPAIN | 2017 **12/46**

KING & CANNON | PINOT NOIR | OREGON | 2017 **13/50**

SATTLER | ST LAURENT | AUSTRIA | 2017 **12/46**

MOMMESSIN | GAMAY | FRANCE | 2014 **11/42**

SASSABRUNA | SANGIOVESE | MAREMMA | 2015 **13/50**

LE MISTRAL | GRENACHE BLEND | MONTEREY | 2016 **14/54**

KIKO CALVO 'BIGARDO' | TEMPRANILLO | SPAIN | 2017  **14/54**

 DENOTES ORGANIC OR BIODYNAMIC

BEER & CIDER



DRAFTS

CHAMPION BREWING CO | RICHMOND, VA
Czech Pilsner 4.5% **8**

FAT PIG | CHARLESTON, SC
Bearded Ronin Belgian Tripel 8.5% **8**

PRAIRIE ARTISAN ALES | OKLAHOMA
"Lil' Nap" Blackberry Sour 4.5% **8**

AGAINST THE GRAIN | LOUISVILLE, KY
Citra Ass Down Double IPA 8.2% **8**

BOTTLES/CANS

BULL CITY CIDERWORKS | DURHAM, NC
Off Main Cider 6% **6**

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

BELLS BREWING | KALAMAZOO, MI
American Amber Ale 5.8% **6**

BIRDSONG | CHARLOTTE, NC
Paradise City Session IPA 4.8% 16oz **8**

OMMEGANG | COOPERSTOWN, NY
Pale Sour American Wild Ale 6.9% **8**

CENTRAL STATE | INDIANAPOLIS, IN
Farmhouse Ale w/Jasmine & Chamomile 16oz 6.0% **8**

STILLWATER | BALTIMORE, MD
Post-Modern American Lager 4.5% **6**

BIRDS FLY SOUTH | GREENVILLE, SC
Petite Sauvignon Belgian w/Nelson Sauvignon Hops 3.8% **8**

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

KNEE DEEP | AUBURN, CA
Sloooow Mo American IPA 6.5% **6**

LEGAL REMEDY | ROCK HILL, SC
Double Indemnity Double IPA 8.6% **7**

LEFT HAND | LONGMONT, CO
Nitro Milk Stout 16 oz 6% **8**

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