

BRUNCH MENU

# Butcher & Bee

WEEKLY FRESH MENU

07 06 19



**HUMMUS** 🌿🌿 tahini, spicy sauce **8**

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

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

*chorizo +3 | bacon +3 | extra pita +1*

**AVOCADO TOAST\*** green hummus, heirloom tomatoes, urfa pepper, two sunny eggs, pita **14**

**STUFFED FRENCH TOAST** peanut butter cream cheese, berry compote, candied peanuts and cereal crunch **12**

**B&B BISCUIT\*** whipped feta, honey butter, soft scrambled egg, avocado or Gifford's bacon **13**

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



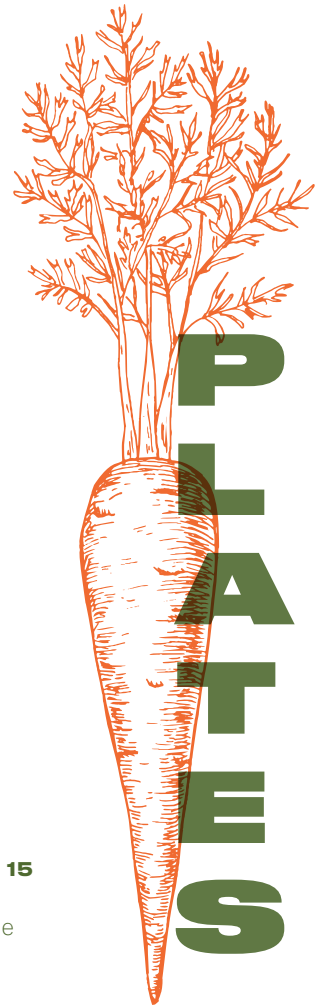
**STEAK & EGGS\*** 🌿 coulotte, crispy potatoes, kimchi aioli, sunny eggs **19**

**GREEN EGGS & LAMB\*** braised lamb, slow poached egg, buttermilk biscuit, avocado hollandaise **15**

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

**AVOCADO CRISPY RICE** 🌿🌿 Carolina Gold crispy rice, collard greens, peanuts, serrano chiles **16**  
*add steak\* 6 | add shawarma chicken thigh 4*

🌿🌿🌿 *vegan*    🌿 *gluten free*



PROUDLY SERVING



## 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** <sup>C/H</sup>

**CORTADO 3.50**

**CAPPUCCINO 3.50**

**LATTE 4** <sup>C/H</sup>

**ASSORTED TEAS 2.50**

<sup>C/H</sup> **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.

# Butcher & Bee

WEEKLY FRESH MENU  
7 19 2019

CHEF'S DIP  
FULLY LOADED **15**

ALL  
MEZZE **20**

**EXPERI-  
ENCES**

GOODNESS · HONESTY ·  
ESTD  
2015



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

**FIRE ROASTED CARROTS** 🌿 🌿  
coconut, peanuts, sambal onions **5**

**BUTTERED CORN** 🌿  
herbsaint, garlic, serrano **5**

**SUMMER VEG** 🌿  
charred pole beans, garlic scapes,  
scallions, pinenut vin **5**

**FRIES** 🌿 🌿  
B&B ketchup **5**

**HUMMUS** 🌿 🌿  
tahini, spicy sauce **8**

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

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

*chorizo | bacon +3*  
*extra pita +1*

**TOMATO SANDWICH** heirlooms, lemon caper aioli, herb focaccia **11**  
*add Gifford's bacon or avocado 4*

**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** yuzu kosho aioli, banana pepper vinaigrette, lettuce, tomato **11**

**HAM JAM** crispy chicken skins, peach, Dozen Bakery baguette **11**

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

**BEAR CREEK BURGER\*** calabrian salsa, pepper jack cheese, lettuce, Duke's **11**

*add a mezza to any sandwich +3*

**AVOCADO CRISPY RICE** 🌿 🌿 Carolina Gold crispy rice, collard greens, peanuts, serrano chiles **16**  
*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*



# Butcher & Bee

WEEKLY FRESH MENU  
7 21 2019

ODNESS · HONEST ·  
ESTD  
2015  
D.C.P.Y.

## EXPERIENCES

**ALL MEZZE 35**  
for 3 - 5 people

**CHEF'S CHOICE 45**  
per person

# MEZZE



**BACON WRAPPED DATES** 🌿  
parmesan **2 per date**

**PEACHES & BURRATA** 🌿  
pecan granola, mint **7**

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

**BUTTERED CORN** 🌿  
herbsaint, garlic, serrano **5**

**GRILLED SUMMER VEG** 🌿  
pinenut vin, herbs **7**

**BEETS & BLUEBERRIES** 🌿  
goat cheese, sorghum, yogurt, pistachio, mint **6**

**BLISTERED SHISHITOS** 🌿  
cherry blossom shoyu, Japanese citrus, coconut **6**

**HUMMUS** 🌿🌿  
tahini, spicy sauce **8**

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

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

chorizo / bacon **+3**  
israeli salad **+2**  
extra pita **+1**

**BABY EGGPLANT** 🌿🌿 green tahini, pickled cherries, pinenuts **16**

**HEIRLOOM TOMATO TOAST** lemon caper aioli, urfa pepper, parmesan, sourdough **10**

**TURNIPS** 🌿 almond pesto, green beans, parmesan **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 **16**  
add steak\* **6** | add shawarma chicken thigh **4**

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

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

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

**BRAISED GIFFORD'S BACON** sweet pea cavatelli, charred radicchio, crème fraîche **18**

**GRILLED MARKET FISH\*** 🌿 roasted vegetables, green garlic, chimichurri **MKT**

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

**PORK TENDERLOIN\*** 🌿 fennel, peaches, 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, ramp butter, B&B steak sauce, fries **55**



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# AFTER DINNER MENU

## NOBUKO CAKES 9

strawberry, mascarpone, cream cheese, rum

## DARK CHOCOLATE POT DE CREME 9

marshmallow fluff, cayenne

### TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- CORTADO 3.50
- CAPPUCCINO 3.50
- LATTE 4
- ASSORTED TEAS 2.5

### WHISKEY

- MONKEY SHOULDER 10
- BLANTON'S 18
- WHISTLE PIG RYE 20
- NIKKA COFFEE GRAIN 18
- LAPHROAIG 13
- W.L. WELLER 12-YEAR 40
- WILLIAM LARUE WELLER | 2018 70
- ELMERT. LEE 32

## GERMAN CHOCOLATE CAKE 9

coconut pecan filling

## BUTTERMILK TRES LECHES 9

whipped cream, candied almonds

### E.H. TAYLOR 27

- OLD RIP VAN WINKLE 10-YEAR 55
- VAN WINKLE SPECIAL RESERVE 12-YEAR 64
- PAPPY VAN WINKLE 15-YEAR 120

### DIGESTIFS

- TAYLOR FLADGATE PORT 8
- COCCHI DI TORINO 7
- AVERNA 10
- CIACIARO 9
- CYNAR 9
- AMARO MONTENEGRO 13
- BRUTO AMERICANO 12
- FERNET BRANCA 12
- AMARO SIBILLA 12
- CHARTREUSE GREEN & YELLOW 14
- SUZE 11

## CHOCOLATE CHIP SKILLET COOKIE 6

à la mode



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à la mode



# WINE BY THE GLASS



## SPARKLING

- PROSECCO | TERRE DI MARCA | ITALY | NV 12/46
- CRUZAT | PINOT NOIR, CHARDONNAY | ARGENTINA | NV 12/46
- BARBOLINI | LAMBRUSCO | ITALY 14/52

## ROSÉ | SKIN CONTACT

- LIOCO INDICA | CARIGNAN | CALIFORNIA 14/56
- GASPARD | PINEAU D'AUNIS | FRANCE 12/46
- CACIQUE MARAVILLA | MUSCAT + CORINTO | CHILE 14/56

## WHITE

- PETER ZEMMER | PINOT GRIGIO | ITALY 10/38
- LA SMILLA | GAVI | PIEDMONT, IT 12/46
- FTERI | 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
- HABIT | CHENIN BLANC | CALIFORNIA 18/70

## RED

- SANTA MARIA | BARBERA | PIEDMONT, IT 13/52
- GRIFALCO | AGLIANICO | ITALY 20/80
- 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



### POMME SOUR 11

Apple Jack, prickly pear liqueur, ancho Reyes, lemon

### RED TIKI MAMA 11

Broc Love Red, Diplomatico rum, ginger syrup, oj, lime

### LATE ARRIVAL 11

Banhez Mezcal, Aperol, Green Chartreuse, lime

### KEEP THE PEACE 11

Altos Blanco, lemon, tarragon, bubbles

### MISTAKEN IDENTITY 11

Campari, Cocchi Torino, Cocchi Americano, prosecco

### 68000 NEGRONI 11

Fidencio Mezcal, Aperol, Cocchi Americano, lime

### ALI CAT 11

Cathead vodka, orgeat, bruto americano, lime

# 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 BLONDE 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

HERE GOSE NOTHING | NORMAL, IL  
DESTIHL Brewery 7

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

GRAVEYARD SHIFT 11  
Rittenhouse Rye, Louisa's Coffee Caramel Pecan liqueur, Avena, nitro cold brew