

Butcher & Bee

HOUSE-MADE PASTRIES 4

pecan sticky bun /
vegan muffin

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 DATE
parmesan 2ea. 6

SUMMER SUCCOTASH
butterbeans, heirloom tomatoes,
sweet corn, lemon buttermilk 6

MOROCCAN CARROTS
pistachio tahini, dukkah 6

FALAFEL
tahini 5

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

ROASTED BEETS
horseradish labneh, preserved lemon,
crispy rye berries 6

LOCAL PEACH SALAD shishito peppers, crispy cornbread, tahini dressing, candied coriander 12
add chicken 4 / avocado 2

MORNING HUMMUS poached egg, tahini, schug, harissa, marinated chickpeas, pita 11
add chicken shawarma 6 / lamb kebab 8

SHAKSHUKA* poached eggs, saffron tomato sauce, tahini, peppers 12
add lamb kebab 8

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

MIXED FRUIT FRENCH TOAST cream cheese filling, oat crumble, mint 13

CHARCOAL GRILLED BEEF TIPS tahini, tomato, leek confit, sunny egg, dill 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

B.L.T. Nueske's bacon, heirloom tomatoes, aeroponic lettuce, miso mayo, brioche 13

REDHEADED STRANGER CHEESEBURGER & FRIES Hatch chiles, Nueske's bacon, buttermilk ranch, brioche bun 15

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VARIETY
THE SPICE
OF LIFE



MEZZE
EXPLOSION 17

per person

COOKIE
BOX 8

to share

EXPERI-
ENCES



HOUSE-MADE PICKLE PLATE
local seasonal vegetables 5

BACON WRAPPED DATE
parmesan 2ea. 5

SUMMER SUCCOTASH
butterbeans, heirloom tomatoes,
sweet corn, lemon buttermilk 6

FALAFEL
tahini 5

EGGPLANT SALAD
harissa, tahini, cilantro 5

ROASTED BEETS
horseradish labneh, preserved lemon,
crispy rye berries 6

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

CHARLESTON
RESTAURANT
WEEK

chefs selection of our seasonal favorites served family style 15 pp

LOCAL PEACH SALAD shishito peppers, crispy cornbread, tahini dressing, candied coriander 12
add chicken* +4 / avocado 2

KALE SALAD legumes, onions, honey roasted peanuts, benne seeds, herb dressing 10
add chicken* +4 / avocado +2

HUMMUS BOWL tahini, schug, harissa, marinated chickpeas, pita 10
add chicken* shawarma +6 / lamb* +8 / soft boiled egg* +2

ANSON MILLS RICE BOWL* soft boiled egg, seasonal vegetables, almond butter, turmeric onion 12
add avocado +2 / chicken +4 / lamb +8

GRILLED MUSHROOM PITA local kale, black garlic tahini, parmesan, toasted hazelnuts 13
add a mezze +3

ROAST BEEF* smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal 13
add a mezze +3

B.L.T. Nueske's bacon, heirloom tomato, aeroponic lettuce, miso mayo, brioche 13
add a mezze +3

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

REDHEADED STRANGER CHEESEBURGER & FRIES Hatch chiles, Nueske's bacon, buttermilk
ranch, brioche bun 15

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





WEEKLY FRESH MENU
09 06 2019

MEZZE
EXPLOSION 17
person

FINISH
STRONG 50
table

EXPERI-
ENCES

GOODNESS • HONESTY •
ESTD 2011



HOUSE-MADE PICKLE PLATE
local seasonal vegetables 5

SUMMER SUCCOTASH
butterbeans, heirloom tomatoes,
sweet corn, lemon buttermilk 6

PERSIAN HERB SALAD
warm spices, feta, toasted walnuts 7

FALAFEL
tahini 5

BACON WRAPPED DATE
parmesan 2 ea.

ROASTED BEETS
horseradish labneh, preserved lemon,
crispy rye berries 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
tahini, harissa, cilantro 5

CHARLESTON RESTAURANT WEEK

a four course tasting inspired by today's freshest ingredients 25pp
+ select wine bottles 15 half bottle / 30 full bottle

FANCY GARLIC BREAD ciabatta, black garlic honey butter 5

CHEESE BOARD sofia, bellamy blue, 12 month gouda, accoutrements 15

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

LOCAL PEACH SALAD shishito peppers, crispy cornbread, tahini dressing, candied coriander 12

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

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

MOJO GLAZED EGGPLANT tomatillo harissa, blistered tomatoes, pickled pearl onions 14

PAN SEARED LOCAL FISH summer vegetables, ginger lime tahini 25

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

CHARGRILLED STEAK* heirloom potato, eggplant labneh, tarragon butter, chimichurri 26

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



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AFTER DINNER MENU

WHIPPED DULCEY 8
castella cake, peaches,
sorghum

CHOCOLATE GATEAU 8
coconut, black sesame,
lime



TEA & COFFEE

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

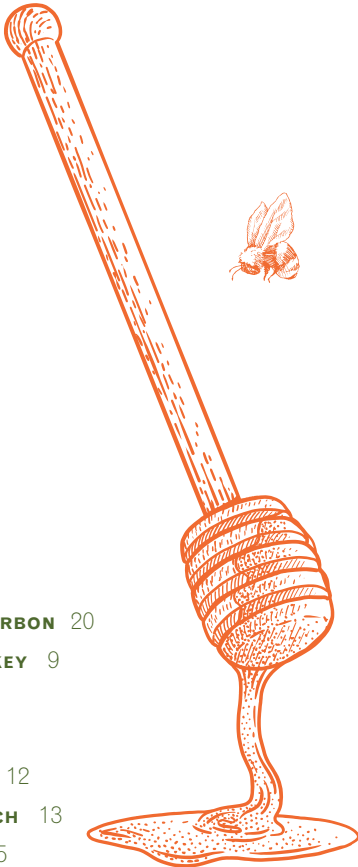
+ chocolate or vanilla for 0.50
+ shot of espresso for 1.50

LEBANESE SEMOLINA PUDDING 8
white chocolate crumb,
sweet corn ice cream,
blueberries

ASSORTED ICE CREAM & SORBET 3
daily variety

AFTER DINNER DRINKS

- GOZIO AMARETTO 9
- KAHLUA 8
- BAILEY'S IRISH CREAM 8
- FERNET BRANCA 7
- VIRGIL KAINE BOURBON 9
- BASIL HAYDEN 13
- WATHEN'S SINGLE BARREL BOURBON 20
- JOHN L. SULLIVAN IRISH WHISKEY 9
- PIERRE FERRAND COGNAC 11
- GRAND MARNIER 12
- KIRK & SWEENEY 23-YEAR RUM 12
- JOHNNY WALKER BLACK SCOTCH 13
- MACALLAN 12-YEAR SCOTCH 15





AFTER DINNER MENU

WHIPPED DULCEY 8
castella cake, peaches,
sorghum

CHOCOLATE GATEAU 8
coconut, black sesame,
lime



TEA & COFFEE

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

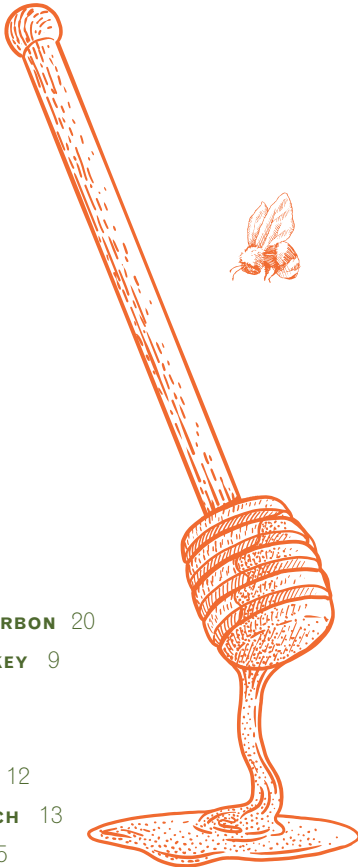
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+ shot of espresso for 1.50

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WINE BY THE GLASS

FLIGHTS

- AU NATUREL
three samples of the natural fermentation movement 15
- SAY WHAT?
taste three hard to pronounce, but easy to drinks wines 15

BUBBLES & CIDER

- STELLINA | PROSECCO | ITALY | NV 9/34
- MEINKLANG | PINOT NOIR ROSÉ | AUSTRIA | 2018 12/46
- SHIPS WHEEL | SEMI-DRY CIDER | CHARLESTON 6
- FRUKSTEREO | "THIS IS NOT A CIDER" CIDER | SWEDEN 12
- WÖLFFER | NO. 139 DRY ROSÉ CIDER | LONG ISLAND 10

A ROSE IS A ROSE IS A ROSE...OR IS IT

- STREHN | BLAUFRÄNKISCH | AUSTRIA | 2018 10/38
- CHÂTEAU ROUBINE | GRENACHE BLEND | PROVENCE | 2017 9/34
- TERRE SPARSE | UVA RARA | CALUSO | 2018 12/46

SO FRESH & SO CLEAN

- MYLONAS | SAVATIANO | GREECE | 2018 11/42
- COOPER HILL | PINOT GRIS | WILLAMETTE | 2018 10/38
- PAZO CILLEIRO | ALBARIÑO | RÍAS BAIXES | 2017 11/42
- PAX | CHENIN BLANC | MENODCINO | 2015 12/46
- J. MOURAT | CHARDONNAY BLEND | LOIRE | 2017 13/50

TRIED & TRUE

- DELTA | PINOT NOIR | CALIFORNIA | 2017 11/42
- MOMMESSIN MOULIN-À-VENT | GAMAY | BEAUJOLAIS | 2014 13/50
- RECANATI | CABERNET, MERLOT | ISRAEL | 2017 12/46

✂ DENOTES ENVIRONMENTALLY FRIENDLY FARMING



BLACKBERRY BASIL FIZZ 11

vodka, blackberry basil shrub, bubbles

PEACH WHISKEY TEA 11

black tea infused virgil kaine bourbon, peach, lemon, honey, bergamot sugar

CHARLESTON COOLER 11

striped pig rum, cherry heering, orange, pineapple, bitters



WEEKLY FRESH MENU

09 06 2019

BEER

DRAFTS

- TRADESMAN | CHARLESTON, SC
Brut IPA 7.2% 8
- COAST | CHARLESTON, SC
Kolsch 4.8% 8
- FREEHOUSE | CHARLESTON, SC
"Basic Beach" Raspberry Sour 4.1% 8
- BIRDS FLY SOUTH | GREENVILLE, SC
"Noodles" Rice Lager 4.0% 8

BOTTLES/CANS

- STIEGL | AUSTRIA
"Radler" Grapefruit 3.2% (16.9oz) 8
- STILLWATER | STRATFORD, CT
"Classique" American Lager 4.5 % 6
- ALLAGASH | PORTLAND, ME
"White" Belgian Witbier 6
- COAST | CHARLESTON, SC
Hefeweizen 5.3% 6
- GLUTENBERG | MONTREAL
"Blanche" Gluten-Free Belgian Wit 5.0% (16oz) 8
- MUNKLE | CHARLESTON, SC
"Brugge City Brune" Belgian Style Brown Ale 6.2% 6
- ANDERSON VALLEY | BOONVILLE, CA
Framboise Rosé Gose 4.2% 6
- GOLD STAR | ISRAEL
Dark Lager 4.9% 7
- PRAIRIE ARTISAN ALES | OKLAHOMA
"Standard" Hoppy Farmhouse Ale 5.6% 6
- CAPTAIN LAWRENCE | ELMSFORD, NY
"Orbital Tilt" IPA 5.9% 6



DRAGON'S BREATH 11

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