

BRUNCH MENU

Butcher & Bee

WEEKLY FRESH MENU

11 9 2019



TURKISH HUMMUS 🌿 pine nuts, dreamweaver hot sauce, served warm **10**

HUMMUS 🌿🌿 tahini, spicy sauce **8**

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

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

PUMPKIN SPICE FRENCH TOAST sweet potato, toasted marshmallow, pecans **12**

FARMHOUSE HASH* butterball potatoes, sweet & spicy peppers, green garlic aioli, queso fresco, two sunny eggs **14** *add chorizo 3*

BASIC BEE SALAD 🌿🌿 mixed lettuces, green apple, pepitas, tahini green goddess dressing **10**
add egg 2 | add avocado 3 | add grilled steak* 6 | add shawarma chicken thigh 4*

B&B BISCUIT* whipped feta, honey butter, soft scrambled egg, avocado or Gifford's bacon **14**

CHILAQUILLES* chile colorado, roasted poblanos, crema, pickled jalapenos, two sunny eggs **15**

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

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

GREEN EGGS & LAMB* braised lamb, slow poached eggs, buttermilk biscuit, avocado hollandaise **16**



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**

🌿🌿 *vegan* 🌿 *gluten free - minor cross contamination may occur; for Celiac, please communicate with server*



BEVERAGES

MEXICAN COCA COLA 3

MEXICAN SPRITE 3

**ABITA DRAFT
ROOTBEER 3**

ICED TEA 2.50

MINT LEMONADE 3.50

SEASONAL KOMBUCHA 5
Folklore Ferments



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

Yunnan Black Gold, Milky Oolong, Sencha Superior, Yerba Dark Cocoa, Mountain Top Mint, Lavender With Love.

^{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.

Butcher & Bee

11 11 2019

GOODNESS · HONESTY ·
ESTD 2015

**CHEF'S DIP
FULLY LOADED 15**

**ALL
MEZZE 25**
for 3 - 5 people

EXPERIENCES



MEZZE

BACON WRAPPED DATE 🌿
parmesan \$2 ea.

DUKKAH POLE BEANS 🌿
almond, lemon, garlic confit 5

CREAMY KALE 🌿🌿
turmeric coconut cream,
pickled and crispy onions 7

GRILLED VEG SALAD 🌿
pinenut vin, herbs 5

FRIES 🌿🌿
B&B ketchup 5

DIPS

add chorizo, bacon or
mushroom to any dip +3

HUMMUS 🌿🌿
tahini, spicy sauce 8

WHIPPED FETA 🌿
fermented honey, black pepper 8

TURKISH HUMMUS 🌿
pine nuts, dreamweaver hot sauce,
served warm 10

extra pita +1

BASIC BEE SALAD 🌿🌿 mixed lettuces, green apple, pepitas, tahini green goddess dressing, 10
add grilled steak* 6 | add shawarma chicken thigh 4



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

SANDWICHES *add a mezze to any sandwich +3*

BÁNH BEE chorizo rillette, lemongrass pork, pickled carrots, jalapeño 11

LAMB MERGUEZ* crispy pita, whipped feta, red onion, aleppo pickled cucumbers 11

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

IFC za'atar breaded chicken thigh, harissa slaw, skhug, fermented honey, potato bun 11

FALAFEL PITA 🌿🌿 hummus, skhug, cucumbers, sumac onions, herbs 11

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

TURKEY MELT* smoked cheddar, Gifford's bacon, green apples, banana peppers 11

THE 'SHROOM TOV horseradish dijon, caramelized onions, swiss, mushroom au jus 11



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WEEKLY FRESH MENU
11 08 2019

ALL MEZZE 45
for 3 - 5 people

CHEF'S CHOICE 45
per person

EXPERIENCES
ESTD 2015
HONESTY · HONESTY · HONESTY

MEZZE

MEZZE

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

CRISPY POTATOES 🌿
Dreamweaver, crème fraîche, sweet peppers **5**

CREAMY KALE 🌿 🌿
tumeric coconut cream, pickled and crispy onions **7**

FIRE ROASTED CARROTS 🌿 🌿
coconut, peanuts, sambal onions **8**

DUKKAH POLE BEANS 🌿
almond, lemon, garlic confit **5**

FARRO SALAD
apples, herbs, sumac labneh **5**

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

SQUASH CUSTARD 🌿
parmesan, pomegranate, sugar brûlée **7**

DIPS

add chorizo, bacon or mushrooms to any dip +3

HUMMUS 🌿 🌿
tahini, spicy sauce **8**

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

TURKISH HUMMUS 🌿
pine nuts, dreamweaver hot sauce served warm **10**

extra pita +1

BASIC BEE SALAD 🌿 🌿 mixed lettuces, green apple, pepitas, tahini green goddess dressing **10**
add grilled steak 6 | add shawarma chicken thigh 4*

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

SEARED MUSHROOMS 🌿 spiced labneh, green tomato, sunflower seeds, parmesan **18**

PESTO TURNIPS 🌿 almonds, basil, green beans, parmesan **12**

STEAK TARTARE* 🌿 smoked tomato aioli, red chile vin, shoestring potatoes, egg yolk **12**

MUSHROOM TOAST garlic confit, sherry, parmesan, Dozen Bakery sourdough **12**

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

AVOCADO CRISPY RICE 🌿 🌿 Carolina Gold crispy rice, collards, peanuts, serrano chiles **16**
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BRAISED GIFFORD'S BACON winter squash cavatelli, charred radicchio, crème fraîche **18**

ROASTED CAULIFLOWER 🌿 🌿 caramelized onion tehina, zavory pepper vin, herb salad **20**

LAMB MERGUEZ KEBAB Israeli couscous, preserved lemon yogurt, aleppo cucumbers, pita **25**

ISRAELI FRIED CHICKEN 🌿 sumac, persian lime, tulsu basil, local honey **18**

SUNBURST FARM'S TROUT* 🌿 grilled whole, roasted veg, green garlic, chimichurri **30**

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AFTER DINNER MENU



DIRT PIE 8

chocolate, sesame, pomegranate, turkish coffee ice cream

SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

FARMER DAVE'S MELON SORBET 5



TEA & COFFEE

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

- ASSORTED TEAS 2.5
Yunnan Black Gold, Milky Oolong, Sencha Superior, Yerba Dark Cocoa, Mountain Top Mint, Lavender With Love.

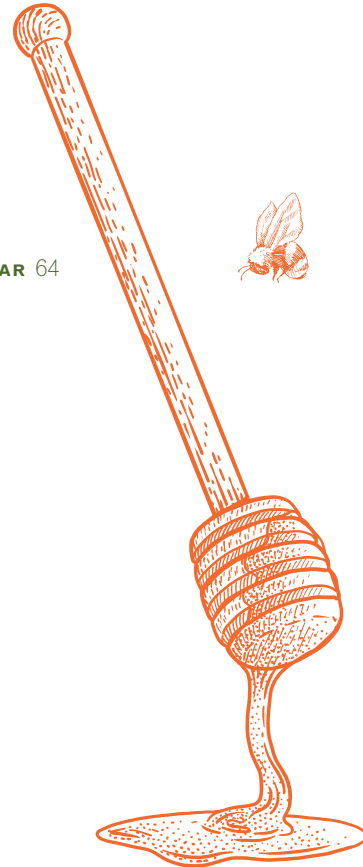
WHISKEY

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

- 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
- BRUTO AMERICANO 12
- FERNET BRANCA 12
- CHARTREUSE GREEN & YELLOW 14
- SUZE 11



AFTER DINNER MENU



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chocolate, sesame, pomegranate, turkish coffee ice cream

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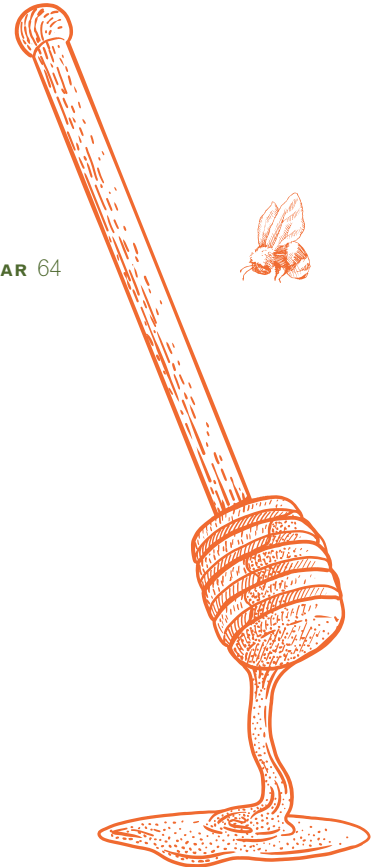
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WINE BY THE GLASS



ASK ABOUT OUR WEEKLY STAFF PICK

SPARKLING

- PROSECCO** | TERRE DI MARCA | ITALY | NV **12/48**
- SAUVIGNON BLANC** | ORBIS MONDERANID | PET NAT | MARLBOROUGH | NEW ZEALAND NV **13/52**
- SYRAH** | **CARIGNAN** | **DURAS** | LES TETES | TETE NAT 'IGNY RUSE' | RHONE VALLEY, FRANCE **15/60**
- LAMBRUSCO** | BARBOLINI | ITALY **14/56**

ROSÉ

- CINSAULT** | **SYRAH** | DOMAIN RIMBERT | 'PETIT COCHON BRONZE' | FRANCE **11/44**
- CARIGNAN** | LIOCO | 'INDICA' | MENDOCINO | CALIFORNIA **14/56**

WHITE

- MOSCATEL DE ALEJANDRÍA** | CACIQUE MARAVILLA | SKIN CONTACT | BIO BIO VALLEY | CHILE **14/56**
- PINOT GRIGIO** | PETER ZEMMER | ITALY **10/40**
- CORTESE** | LA SMILLA | GAVI | PIEDMONT, ITALY **12/48**
- MOSCOFILERO** | FTERI | GREECE **11/44**
- CHARDONNAY** | LIOCO | MENDOCINO | CALIFORNIA **15/60**
- TXAKOLI** | HIRUZTA | BASQUE COUNTRY | SPAIN **12/46**
- SCHEUREBE** | **HUXELREBE** | **PINOT NOIR** | TEUTONIC WINE CO. | 'SPROCKETS' | WILLAMETTE VALLEY | ORGEON **13/52**
- GRUNER VETLINER** | ZUSCHMANN SCHOFMANN | AUSTRIA **13/52**
- VERDEJO** | ISAAC CANTALAPIEDRA | 'CANTAYANO' | CASTILLA Y LEON | SPAIN **15/60**

RED

- CINSAULT +** | DOMAINE BENJAMIN TAILLANDIER | 'LAGUZELLE' | MINERVOIS | FRANCE **13/52**
- TEMPRANILLO** | BODEGAS LACUS | 'INEDITO' | RIOJA | SPAIN **13/52**
- PINOT NOIR** | BIRICHINO | 'SAINT GEORGES' | CENTRAL COAST | CALIFORNIA **16/64**
- GRACIANO** | VINA ZORZAL | NAVARRA | SPAIN **11/44**
- GRENACHE +** | SANTA DUC | 'LES VIELLES VIGNES' | COTES DU RHONE | FRANCE **13/52**
- SYRAH** | GALIL MOUNTAIN WINERY | UPPER GALILEE | ISRAEL **13/52**
- CORVINA** | **RONDINELLA** | CANTINA NEGRAR | LE ROSELLE | VALPOLICELLA RIPASSO | ITALY **15/60**

COCKTAILS

SOUTHERN BELLE 14

Belle Meade Bourbon, Aperol, Cocchi Torino, Hoodo Liqueur, Black Walnut Bitters

BEESCO SOUR 10

Verbena Infused Pisco, Kabuso, Lemon, Egg White

HIGH WIRE 12

High Wire amaro, Horizon Gin, Lemon

WHITE PAW 11

Cathead Vodka, Prickly Pear Liqueur, Basil, Cucumber, Soda

APPELY EVERY AFTER 13

Stolen Rum, Allspice Dram, Apple Puree, Lime, Ginger

ABUELITA 11

Banhez Mezcal, Altos Tequila, Nola Liqueur, Ancho Reyes, Chocolate Mole Bitters

LADY WILLPOWER 11

Buffalo Trace, Cherry Heering, Urfa Pepper Shrub, Orange Bitters

NUTCASE 11

Cathead Pecan Vodka, Nocino Walnut Liqueur, Allspice Dram, Sassafrass & Sorgum Bittes

GRAVEYARD SHIFT 11

Rittenhouse Rye, Louisa's Coffee Caramel Pecan liqueur, Aaverna, nitro cold brew

BEER & CIDER



SEASONAL KOMBUCHA | NASHVILLE, TN
Folklore Ferments + High Garden Tea **5**

'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**

MUNICH DUNKEL | NASHVILLE, TN
Hollow Pointe Brewery **7**

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**

SESSION IPA | ASHEVILLE, NC
Wicked Weed Brewing **8**

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

CHAI-WALKER | NASHVILLE, TN
Jackalope Brewing Company **7**

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**

