

Butcher & Bee

DIP DUO 10

hummus, whipped feta,
pita

**MIMOSA
CARAFE 50**

sparkling wine &
cold-pressed juice

**ISRAELI
BREAKFAST 30**

for two

**EXPERI-
ENCES**

ESTD
2011
HONESTY · HONESTY · HONESTY

MEZZE

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

BACON WRAPPED DATE
merguez sausage, romesco **12**

WHIPPED FETA
fermented honey, black pepper **6**

HUMMUS
tahini, schug **5**

SUNFLOWER MUHAMMARA
fried shallot crumble **7**

extra pita 1

SIDES

FRIES
house-made ketchup **5**

NEUSKES BACON
five thick cut slices **6**

ANSON MILLS GRITS
pimento cheese **6**

TOAST & JAM
house bread **4**

BREAKFAST SAUSAGE
two house made patties **5**

TWO EGGS
any style **4**



QUICHE seasonal veggies, mixed greens **8**

LITTLE GEM SALAD winter radish, pickled shallot, creamy feta dressing, bread & seed crumble **10**
add chicken shawarma +6 | avocado +2 | falafel +5 | soft boiled egg +2*

MORNING HUMMUS poached egg, tahini, schug, harissa, pita **11**
add chicken shawarma 6 | falafel +5 | lamb kebab 8

GREEN SHAK AND EGGS* poached eggs, winter greens shakshuka, pickled chiles **13**
add lamb kebab 8

ANSON MILLS GRAIN BOWL* apples, broccolini, radish, shaved fennel, dandelion greens, date vinaigrette **12**
add egg 2 | avocado 2 | chicken 4 | lamb 7

APPLE CINNAMON FRENCH TOAST cream cheese filling, oat crumble **13**

SEASONAL VEGETABLE HASH sunny egg, pickled mustard seeds **14**

AVOCADO TOAST mizuna salad, pickled shallots, radish, house-made sourdough bread **10**
add egg 2

BREAKFAST BURRITO soft scrambled egg, breakfast sausage, cheddar cheese, potatoes, salsa verde **12**

"THE NUMBER SIX" fried chicken, house hot sauce, shredded lettuce, pickles, mayo, brioche **14**

DOUBLE CHEESEBURGER & FRIES special sauce, American cheese, B&B pickles, brioche bun **15**



Butcher & Bee



MEZZE EXPLOSION 15
per person

BALLER LUNCH 35
for two

COOKIE BOX 8
to share

EXPERIENCES

MEZZE

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

BACON WRAPPED DATES
merguez sausage, romesco **12**

FRIES
house-made ketchup **5**

FALAFEL
herb tahini **7**

DIPS

SUNFLOWER MUHAMMARA
fried shallot crumble, pita **7**

WHIPPED FETA
fermented honey, black pepper **6**

HUMMUS
tahini, schug **5**
extra pita **+1**



MARINATED FETA house sourdough **8**

LITTLE GEM SALAD winter radish, pickled shallot, creamy feta dressing, bread & seed crumble **10**
add chicken shawarma **+6** | avocado **+2** | soft boiled egg* **+2**

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

ANSON MILLS GRAIN BOWL* apples, squash, watermelon radish, date vinaigrette **12**
add soft boiled egg **2** | avocado **2** | chicken **4** | lamb **7**

GRILLED CHEESE gouda, smoked onion jam, marinated mushroom aioli, sourdough **12**
add fries or assorted pickles **+3**

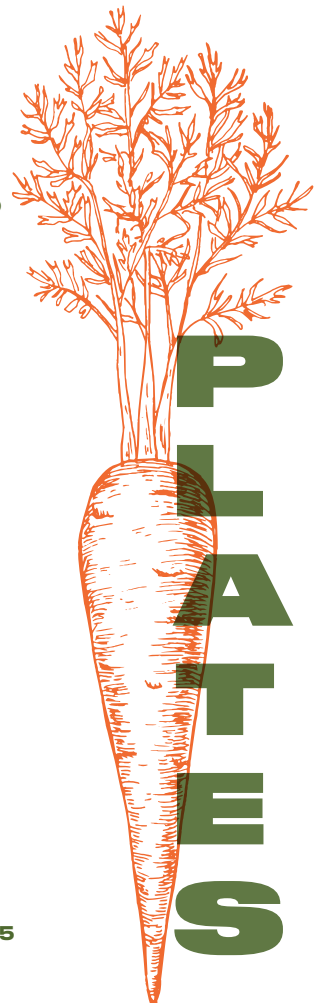
PULLED SQUASH persimmon bbq, fennel & persimmon slaw, B&B pickles, kaiser roll **13**
add fries or assorted pickles **+3**

THE BEE CHEESESTEAK sliced brisket, sauteed onions and peppers, provolone **13**
add fries or assorted pickles **+3**

"THE NUMBER SIX" fried chicken, house hot sauce, shredded lettuce, pickles, mayo, brioche **14**
add fries or assorted pickles **+3**

SHRIMP BAHN MI daikon, cucumber, carrot, herbs, spicy mayo, jalapeños, kaiser roll **14**
add fries or assorted pickles **+3**

DOUBLE CHEESEBURGER & FRIES special sauce, American cheese, B&B pickles, 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 15**
per person

**FIRE YOUR
FAVORITES 35**
per person

**BON BON
BOX 12**
8 to share

**EXPERI-
ENCES**
ESTB 2011
GOODNESS · HONESTY



MEZZE

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

BACON WRAPPED DATES
merguez sausage, romesco **12.**

MARINATED FETA
house bread **8**

FALAFEL
herb tahini **7**

DIPS

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

HUMMUS
tahini, schug, crispy chickpeas **6**

SUNFLOWER MUHAMMARA
fried shallot crumble, pita **7**

extra pita +1

MORE THAN 25
♦ **LOCAL FARMS & PURVEYORS REPRESENTED ON OUR DAILY MENU** ♦

SHAVED APPLE FENNEL SALAD preserved lemon, macadamia, dill, tahini vinaigrette **11**

BEEF TARTARE sunchokes, pickled chiles, cured egg yolk **14**

LAMB MEATBALLS walnuts, shakshuka, sheep's milk feta **15**

SEARED HALOUMI Brussels sprouts, orange, nigella seeds, white balsamic vinaigrette **11**

ROASTED SQUASH endive, pomegranate, apple **15**

ROASTED MUSHROOMS rye berries, spigarello, miso **18**

LOCAL FISH saffron tomato broth, braised fennel **24**

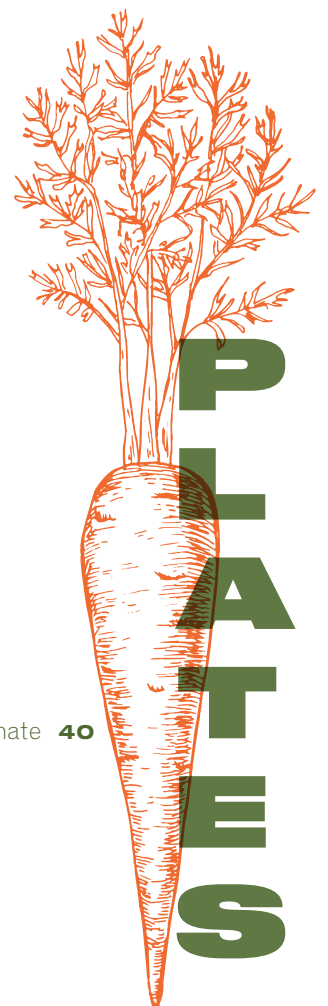
SMOKED CHICKEN israeli couscous, toasted almonds, currants **27**

WHOLE SNAPPER chermoula, grilled lemon **34**

CHARCOAL GRILLED RIBEYE* kabocha squash, ancho chile, mushroom conserva, pomegranate **40**

KEBABS two skewers, farro verde, tahini, pita **30**

choice of chicken | shrimp | lamb | vegetable 3 for 45 / 4 for 60



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AFTER DINNER MENU

WHITE CHOCOLATE MALABI 8

cranberry, poached pear, parsnip, ginger crumble

CHOCOLATE GATEAU 8

coconut, black sesame, lime

BUTTERSCOTCH PUDDING 8

poached figs, gingersnap, orange sherbet

ASSORTED ICE CREAM & SORBET 4

daily variety

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

AFTER DINNER DRINKS

- QUINTA DE LA ROSA PORTO 14
- MONTENEGRO AMARO 8
- ZUCCA AMARO 7
- GOZIO AMARETTO 9
- KAHLUA 8
- BAILEY'S IRISH CREAM 8
- FERNET BRANCA 7
- VIRGIL KAINE BOURBON 9
- BASIL HAYDEN 13
- JOHN L. SULLIVAN IRISH WHISKEY 9
- PIERRE FERRAND COGNAC 11
- GRAND MARNIER 12
- KIRK & SWEENEY 23-YEAR RUM 12



AFTER DINNER MENU

WHITE CHOCOLATE MALABI 8

cranberry, poached pear, parsnip, ginger crumble

CHOCOLATE GATEAU 8

coconut, black sesame, lime

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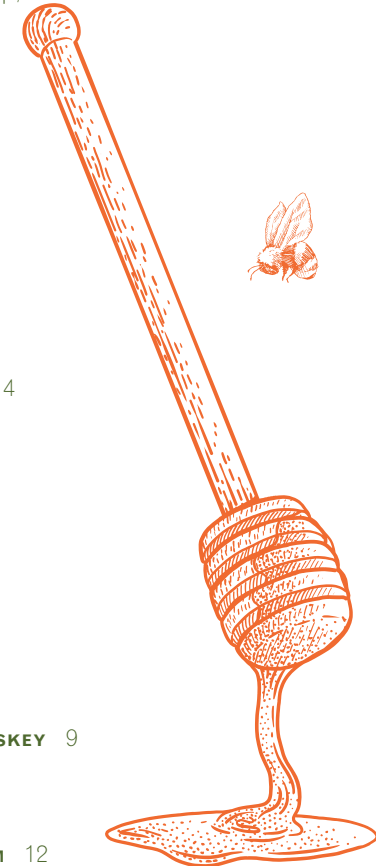
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WINE BY THE GLASS

FLIGHTS

WHAT THE FRENCH?

explore three unique red wine from France **15**

BUBBLES & CIDER

SIMONET | CHARDONNAY | ALSACE, FRANCE NV **9/34**

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

WÖLFFER | NO. 139 DRY ROSÉ CIDER | LONG ISLAND **10**

SHIP'S WHEEL | DRY HOPPED CIDER | CHARLESTON **7**

SO FRESH & SO CLEAN

BERTHIER | SAUVIGNON BLANC | LOIRE, FRANCE 2018 **11/42**

MYLONAS | SAVATIANO | GREECE 2018 **10/38**

HIRSCH | GRÜNER VELTLINER | AUSTRIA 2018 **12/46**

INIZI | VIOGNIER | MENDOCINO, CALIFORNIA 2017 **10/38**

SALTO DEL USERO | MACABEO | SPAIN 2017 **9/34**

CLÉMENCE | ROUSSETTE | SAVOIE, FRANCE 2017 **11/42**

TRIED & TRUE

DELTA | PINOT NOIR | CALIFORNIA | 2017 **11/42**

DOMAINE DU CROS | FER SERVADOU | MARCIALLAC, FR 2015 **11/42**

DOMAINE DE L'R 'SO 2' | CABERNET FRANC | LOIRE, FR 2017 **11/42**

GUISEPPE CORTESE | BARBERA | PIEDMONT, ITALY 2017 **12/46**

DOMAINE VERQUIÈRE | GRENACHE, SYRAH | RASTEAU, FR 2017 **13/50**

BELHARA ESTATE | MALBEC | MENDOZA, ARGENTINA 2017 **10/38**

DENOTES ENVIRONMENTALLY FRIENDLY FARMING



BEER

DRAFTS

MUNKLE | CHARLESTON, SC
Pilsner 5.0% **8**

FREEHOUSE | CHARLESTON, SC
"Battery Brown" Ale 5.1% **8**

BIRDS FLY SOUTH | GREENVILLE, SC
"The Blueprint" IPA 6.5% **8**

FATTY'S | CHARLESTON, SC
Oyster Stout 5.5% **8**

BOTTLES/CANS

CHAMPION | CHARLOTTESVILLE, VA
"Shower Beer" Pilsner 4.5% **6**

STIEGL | AUSTRIA
"Radler" Grapefruit 3.2% (16.9oz) **8**

EVIL TWIN | STRATFORD, CT
"Low Life" Hopy Pilsner 5.5% (16oz) **8**

BLACKBERRY FARM | WALLAND, TX
Fenceline Belgian-style Ale 5.9% **6**

GLUTENBERG | MONTREAL
IPA (Gluten-free) 6.0% (16oz) **8**

TRADESMAN BREWING | CHARLESTON, SC
"Transmission Fluid" Beet & Ginger Wheat 6.0% **6**

GOLD STAR | ISRAEL
Dark Lager 4.9% **7**

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

GREEN BENCH | ST. PETERSBURG, FL
"Turbid 15" New England-style IPA 6.5% (16oz) **8**

LEFT HAND | LONGMONT, CO
Milk Stout 6.0% **8**

BELL'S | COMSTOCK, MI
Robust Porter 5.6% **6**

FULLSTEAM | DURHAM, NC
"Coffee is for Closers" Coffee Porter 6.0% **6**



COCKTAILS

KACHUCUMBER **11**

hot pepper and cucumber infused gin, lime, green chartreuse

ROSE CARDAMOM TEA **11**

black tea infused virgil kaine bourbon, rose cardamom syrup, lemon, honey

THE WILSON **11**

vodka, lychee rosemary syrup, lemon, bubbles

HOLIDAY AT THE HIVE **11**

orange-anise infused vodka, orange liqueur, citruso