

LUNCH MENU

Butcher & Bee

01 02 2020

**CHEF'S DIP
FULLY LOADED 15**

**ALL
MEZZE 30**
for 3 - 5 people

**EXPERI-
ENCES**

GOODNESS · HONESTY ·
ESTD
2015



MEZZE

BACON WRAPPED DATE 🌿
parmesan \$2 ea.

CABBAGE CAESAR 🌿
parmesan, bottarga, chile oil, crispy anchovy 7

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

ROASTED BABY CARROTS 🌿🌿
tamari, coconut, peanuts,
sambal onions 8

SQUASH CUSTARD 🌿
parmesan, pomegranate,
sugar brulee 7

FRIES 🌿🌿
B&B ketchup 5

DIPS

add chorizo, bacon or
mushrooms to any dip +3

🌿 add shaved truffles +6 / gram

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

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

TURNIP CACIO E PEPE 🌿 turnip noodles, Parmeggiano Reggiano, black pepper 14

SANDWICHES add a mezza to any sandwich +3

LAMB MERGUEZ* crispy pita, whipped feta, red onion, aleppo pickled cucumbers 10

CUBANO smoked ham, pork shoulder, pickle relish, triple mustard, swiss 12

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

FALAFEL PITA 🌿 hummus, skhug, cucumbers, sumac onions, herbs 9

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 12

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



*THIS MENU 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.

DINNER MENU

Butcher & Bee

WEEKLY FRESH MENU
01 03 2020

ALL MEZZE 40
for 3 - 5 people

CHEF'S CHOICE 45
per person

EXPERIENCES
GOODNESS · HONESTY · ESTB 2013



MEZZE

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

SWEET POTATO LATKES 🌿
crème fraîche, apple butter **6**

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

CABBAGE CAESAR 🌿
parmesan, bottarga, chile oil,
crispy anchovy **7**

ROASTED BABY CARROTS 🌿🌿
tamari, coconut, peanuts,
sambal onions **8**

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

DIPS

add chorizo, bacon or mushrooms to any dip +3
🌿 add shaved truffles +6 / gram

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

WINTER TRUFFLE ADDITION 6 / gram

Add to ANY dish or look for our suggestions denoted with a 🌿

GRILLED LAMB RIBLETS 🌿 turkish coffee rub, benne seeds, scallions **16**

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

TURNIP CACIO E PEPE 🌿🌿 turnip noodles, Parmeggiano Reggiano, black pepper **14**

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

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

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

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

BRAISED GIFFORD'S BACON winter squash cavatelli, charred radicchio, crème fraîche **18**

TALLOW SEARED SIRLOIN* 🌿🌿 sunchoke purée, 48 hour dijon demi, crispy chokes & chips **34**

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

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

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

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BRUNCH MENU

Butcher & Bee

WEEKLY FRESH MENU

01 04 2020

GOODNESS · HONESTY ·
ESTD 2015 ·

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* sweet potatoes, mushrooms, green garlic aioli, queso fresco, two sunny eggs **15**
add chorizo 3

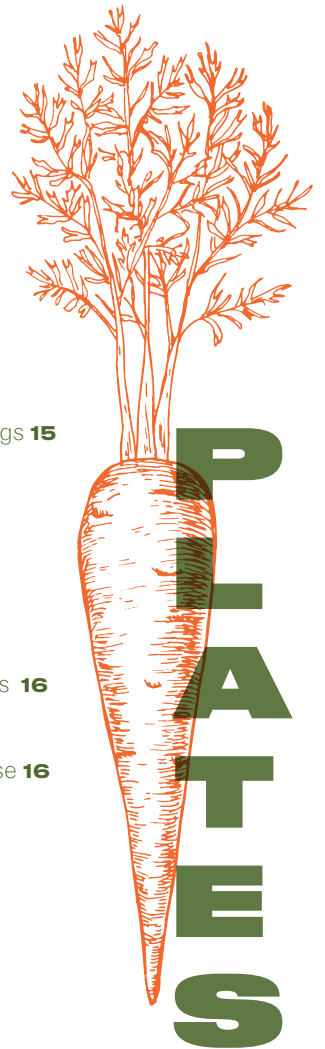
B&B BISCUIT* whipped feta, honey butter, soft scrambled egg, avocado or Gifford's bacon **14**

CHILAQUILLES* red chile, salsa verde, creme fraiche, pickled jalapenos, two sunny eggs **15**

SHAKSHUKA* spicy tomato stew, shaved fennel salad, poached eggs, pita **16**

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**



VARIETY
• THE SPICE
• OF LIFE
•

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

PROUDLY SERVING

CREMA
COFFEE ROASTERS
📍

HIGH GARDEN

BEVERAGES

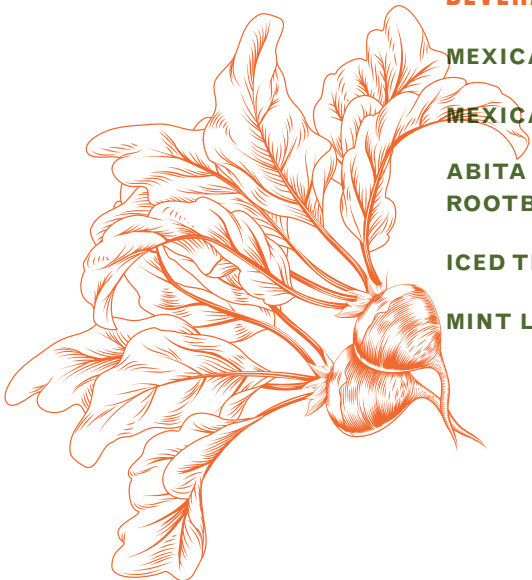
MEXICAN COCA COLA 3

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 ^{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**

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AFTER DINNER MENU



APPLE OF MY EYE CHEESECAKE 9

bourbon salted caramel, apple, brown sugar

CHOCOLATE CAKE 8

tahini cream cheese frosting, sesame chocolate crumble

SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

YUZU NAPOLEON 8

white chocolate, sour cherry, puff pastry



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

- MONTENEGRO 13
- TAYLOR FLADGATE PORT 8
- COCCHI DITORINO 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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WINE BY THE GLASS



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**

WHITE

- MOSCATEL DE ALEJANDRÍA** | CACIQUE MARAVILLA | SKIN CONTACT | BIO BIO VALLEY | CHILE **14/56**
- CORTESE** | LA SMILLA | GAVI | PIEDMONT, ITALY **12/48**
- 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**
- CHARDONNAY** | PASCAL CLEMENT | BURGUNDY | FRANCE **16/64**

RED

- PINOT NOIR** | BIRICHINO | 'SAINT GEORGES' | CENTRAL COAST | CALIFORNIA **16/64**
- NEBBIOLO** | NINO NEGRI | 'QUADRIO' | VALTELLINA SUPERIORE | ITALY **11/44**
- TEMPRANILLO** | BODEGAS LACUS | 'INEDITO' | RIOJA | SPAIN **13/52**
- GRENACHE +** | SANTA DUC | 'LES VIELLES VIGNES' | COTES DU RHONE | FRANCE **13/52**
- MERLOT** | CABERNET FRANC | CHATEAU TOUR BAYARD | MONTAGNE SAINT EMILION | FRANCE **16/64**
- SYRAH** | GALIL MOUNTAIN WINERY | UPPER GALILEE | ISRAEL **13/52**
- CORVINA** | RONDINELLA | CANTINA NEGRAR | 'LE ROSELLE' | VALPOLICELLA RIPASSO | ITALY **15/60**
- MONTEPULCIANO** | LA CALCINARA | 'IL GACCIATORE DI SOGNI' | CONERO | ITALY **13/52**

COCKTAILS

HERBAN MARTINI **12**

Bristow Gin, Kummel, Lime, Cocchi Americano

CHERRY GOOD TIME **10**

Cathead Pecan Vodka, Luxardo, Lemon, Chocolate Bitters

RYE HEADED STRANGER **12**

Rittenhouse Rye, Tarragon, Orange, Cherry Heering, Pimms, Lambrusco

SHERWOOD SOUR **11**

Bahnez Mezcal, Apple Jack, Ginger, Lime, Egg White

WOO GIRL **13**

Cathead Vodka, Cherry, Yellow Chartreuse, Lemon, St. Germain, Prosecco

KILT IN THE WIND **14**

Jura Scotch, Montenegro

FIRE SIDE CHAT **10**

Buffalo Trace, Grapefruit, Orange, Heavy Cream, Ginger, Rhubarb Bitters

BEER & CIDER



WHITE THAI | MT. PLEASANT, SC
Westbrook Brewing Company **8**

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**

NUT BROWN ALE | NASHVILLE, TN
Black Stone Brewery **8**

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**

DOUBLE PADDLE DOPPELBOCK | NASHVILLE, TN
Little Harpeth Brewing **7**

GUMBALLHEAD WHEAT BEER | MUNSTER, IN
Floyds Brewing **8**

NO. 139 ROSÉ CIDER | LONG ISLAND, NY
Wolffer 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**

ROTATING NITRO STOUT | VARIED LOCATION
Inquire for details **MP**

