

LUNCH MENU

Butcher & Bee

03 01 2020

CHEF'S DIP FULLY LOADED 15

any dip topped with protein, pickles and crunchies

ALL MEZZE 35

for 3 - 5 people

EXPERIENCES

ESTB 2015
HONESTY · HONESTY · HONESTY



MEZZE

BACON WRAPPED DATE 🌿
parmesan \$2 ea.

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

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

SQUASH CUSTARD 🌿
parmesan, pomegranate, sugar brulee 7

FRIES 🌿🌿
B&B ketchup 5

TIGER STYLE BRUSSELS 🌿
green curry, marscapone, crispy onions, lime \$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



LOCAL LETTUCES 🌿🌿 lemon tahini dressing, winter veg, candied walnuts, raisins, kumquat 12

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 mezze 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

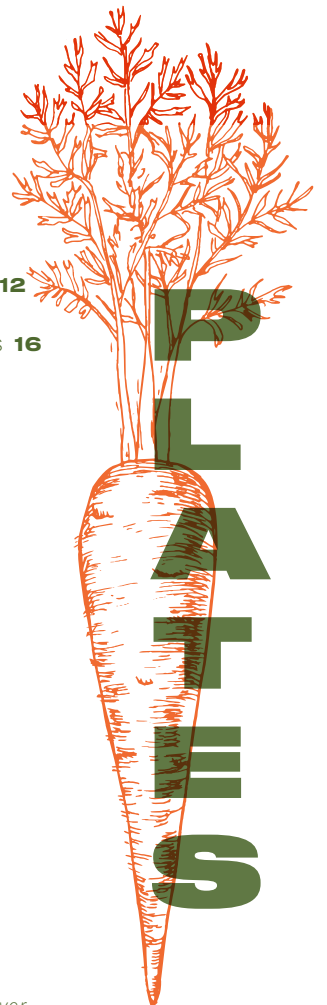
FALAFEL PITA 🌿 hummus, skhug, cucumbers, sumac onions, herbs 9

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
03 01 2020

CHEF'S CHOICE 45
per person

ALL MEZZE 30
for 3 - 5 people

EXPERIENCES

ESTD 2016
HONESTY · BUSINESS ·



MEZZE

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

SWEET POTATOES 🌿
satsuma, labneh, almonds,
pickled chiles **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

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
sliced cucumbers +1

VARIETY
THE SPICE
OF LIFE

- LOCAL LETTUCES** 🌿 🌿 lemon tahini dressing, winter veg, candied walnuts, raisins, kumquat **12**
- GRILLED LAMB RIBLETS** 🌿 turkish coffee rub, benne seeds, scallions **16**
- FANCY AVOCADO TOAST** * uni, serrano, kumquat, Dozen Bakery sourdough **18**
- SEARED MUSHROOMS** 🌿 spiced labneh, green tomato, sunflower seeds, parmesan **18**
- TURNIP CACIO E PEPE** 🌿 turnip noodles, Parmeggiano Reggiano, black pepper **15**
- BEAR CREEK STEAK TARTARE*** 🌿 smoked tomato aioli, red chile vin, crispy potatoes, egg yolk **12**
- TIGER STYLE BRUSSELS** 🌿 green curry, mascarpone, crispy onions, lime **14**
- 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, pickled squash, herb salad **20**
- BRAISED GIFFORD'S BACON** winter squash cavatelli, charred radicchio, crème fraîche **18**
- SEARED SIRLOIN*** 🌿 sunchoke purée, dijon demi, crispy chokes & chips **34**
- ISRAELI FRIED CHICKEN** 🌿 sumac, persian lime, tulsi basil, local honey **18**
- LAMB MERGUEZ KEBAB*** Israeli couscous, preserved lemon yogurt, aleppo cucumbers, pita **25**
- SUNBURST FARM TROUT*** 🌿 grilled whole, turmeric & coconut creamy spinach **30**



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

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BRUNCH MENU

Butcher & Bee

WEEKLY FRESH MENU

03 01 2020

GOODNESS • HONESTY •
ESTD
2015

EXPERIENCE

ISRAELI BREAKFAST 60

serves 3-4 people
includes all of the following;

DIPS

whipped feta and hummus,
grilled pita, cucumbers

FAMILY STYLE SHAKSHUKA*

spicy tomato stew, shaved fennel salad,
four baked eggs, queso fresco
choice of mushrooms or baharat beef

SIDES choice of two

bacon wrapped dates, gifford's bacon,
french fries or buttermilk biscuits

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

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

FARMHOUSE HASH* sweet potatoes, mushrooms, green garlic aioli, queso fresco, 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

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



VARIETY
THE SPICE
OF LIFE



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,
Moon 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 crumble

YUZU NAPOLEON 8

white chocolate, sour cherry, puff pastry

SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

COCONUT ORANGE PUDDING 8

dark chocolate, candied orange peel



LIQUID DESSERT

3 ounce pours

MALVASIA ARBE GARBE | Russian River, California 2018 **18**

RUBY PORT Quevedo | Porto, Portugal NV **8**

VIN SANTO Volpaia | Chianti, Italy 2013 **26**

FINE TAWNY PORT Quinta do Tedo | Porto, Portugal NV **10**

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.

AMARO & DIGESTIFS

AMARO CIOCIARO 9

AMARO DI ANGOSTURA 9

AMARO MONTENEGRO 13

AMARO SEGESTA 8

AVERNA 12

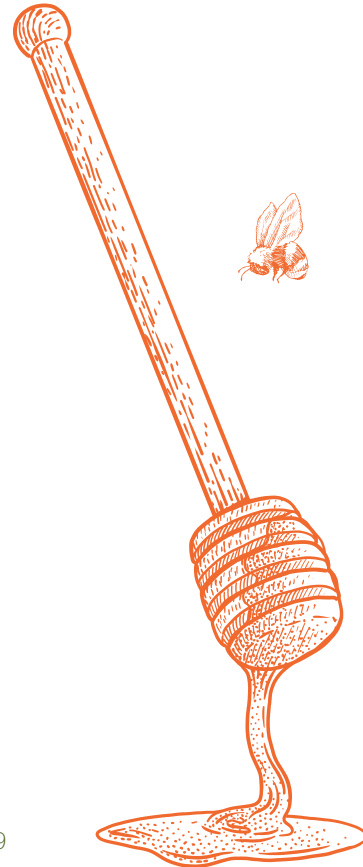
BONAL 8

CYNAR 9

FERNET BRANCA 9

FERNET BRANCA MENTE 9

HIGHWIRE AMARO 12



AFTER DINNER MENU



APPLE OF MY EYE CHEESECAKE 9

bourbon salted caramel, apple, brown sugar chocolate crumble

YUZU NAPOLEON 8

white chocolate, sour cherry, puff pastry

SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

COCONUT ORANGE PUDDING 8

dark chocolate, candied orange peel



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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.

AMARO & DIGESTIFS

AMARO CIOCIARO 9

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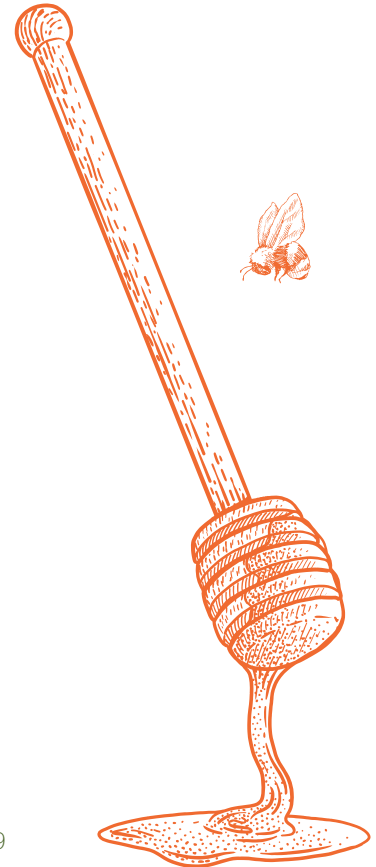
BONAL 8

CYNAR 9

FERNET BRANCA 9

FERNET BRANCA MENTE 9

HIGHWIRE AMARO 12



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**
- DEBINA** | DOMAINE GLINAVOS | 'PALEOKERISIO' SEMI SPARKLING SKIN CONTACT | IOANNINA | GREECE **14/39** (500 ml)

ROSÉ

- CARIGNANE** | **GRENACHE** | KIVELSTADT CELLARS | 'TWICE REMOVED' | MENDOCINO | CALIFORNIA **12/48**

WHITE

- SEMILLÓN** | MANUEL MICHELINI | 'PLOP!' | SKIN CONTACT | MENDOZA | ARGENTINA **12/48**
- MOSCATEL GALEGO BRANCO** | UIVO | DOURO | PORTUGAL **13/52**
- TXAKOLI** | HIRUZTA | BASQUE COUNTRY | SPAIN **12/46**
- SCHEUREBE** | **HUXELREBE** | **PINOT NOIR** | TEUTONIC WINE CO. | 'SPROCKETS' | WILLAMETTE VALLEY | ORGEON **13/52**
- CHENIN BLANC** | LITTLE FRANCES | CLARSBURG | CALIFORNIA **14/56**
- CHARDONNAY** | PASCAL CLEMENT | BURGUNDY | FRANCE **16/64**

RED

- MONICA** | CARDEDU | 'PRAJA' | SARDINIA | ITALY **13/52**
- PINOT NOIR** | BIRICHINO | 'SAINT GEORGES' | CENTRAL COAST | CALIFORNIA **16/64**
- NEBBIOLO** | NINO NEGRI | 'QUADRIO' | VALTELLINA SUPERIORE | ITALY **11/44**
- 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 CACCIATORE DI SOGNI" | CONERO | ITALY **13/52**

COCKTAILS

HERBAN MARTINI **12**

Bristow Gin, Kummel, Lime, Cocchi Americano

SHERWOOD SOUR **11**

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

KILT IN THE WIND **14**

Jura Scotch, Montenegro

CHERRY GOOD TIME **10**

Cathead Pecan Vodka, Luxardo, Lemon, Chocolate Bitters

WOO GIRL **13**

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

RYE HEADED STRANGER **12**

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

FIRE SIDE CHAT **10**

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

BEER & CIDER



'DOWN THE WAY' DRY CIDER | NASHVILLE, TN

Brightwood Craft Cider (10 oz) **8**

NO. 139 ROSÉ CIDER | LONG ISLAND, NY

Wölffer Estate (10 oz) **8**

SOUR CHERRY ALE | NASHVILLE, TN

Honky Tonk Brewing Co. **7**

RADLER | SAN FRANCISCO, CA

T.W. Pitchers **8**

CERVEZA | JOHNSON CITY, TN

Yee-Haw Brewing Co. **7**

'NOTHING FANCY' CREAM ALE | NASHVILLE, TN

New Heights Brewing **7**

KÖLSCH | ST. LOUIS, MO

Shlafly Bottleworks **7**

WHITE THAI | MT. PLEASANT, SC

Westbrook Brewing Company **8**

GERMAN PILSNER | NASHVILLE, TN

Smith & Lentz **7**

GUMBALLHEAD WHEAT BEER | MUNSTER, IN

3 Floyds Brewing **8**

'TANK 7' FARMHOUSE ALE | KANSAS CITY, MO

Boulevard Brewing Company (10 oz) **7**

CLASSIC SAISON | WALLAND, TN

Blackberry Farm (10 oz) **6**

REGULAR PALE ALE | MEMPHIS, TN

Wiseacre Brewing Co. **7**

MUNICH DUNKEL | NASHVILLE, TN

Hollow Pointe 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**

DOUBLE PADDLE DOPPELBOCK | NASHVILLE, TN

Little Harpeth Brewing **7**

ROTATING NITRO STOUT | VARIED LOCATION

Inquire for details **MP**

