

DINNER MENU

WEEKLY FRESH MENU

04 29 2024

Butcher & Bee

**SCROLL DOWN
TO VIEW MENU**



AN IMPORTANT NOTE: A HEALTHY HOSPITALITY CHARGE OF TWO PERCENT IS ADDED TO EVERY CHECK TO ALLOW US TO CONTINUE TO PROVIDE AFFORDABLE HEALTH INSURANCE AND EXTENSIVE BENEFITS TO OUR STAFF.

IF YOU WANT THIS REMOVED FROM YOUR CHECK, SIMPLY ASK YOUR SERVER AND WE WILL HAPPILY REMOVE IT.

COCKTAILS



BARTENDER'S CLASSIC **MP**

Tonight's Bartender: Courtney Fagerlie

Tonight's Offering: **AMARO SPRITZ**

HARD TO PLEASE **14**

Wheatley Vodka, St. George Spiced Pear,
Licor 43, Blueberry, Mint, Cardamom, Lemon

LITTLE PIG'S TREAT **14**

Junipero Gin, Kummel, Cocchi Americano, Straightaway
Accompani Blue Dorris, Lime

CARROTS!* **15** *\$1 supports*



Peloton de la Muerte Mezcal, Dulce Vida Blanco Tequila,
Cynar, Carrot, Vanilla, Walnut, Aquafaba, Lime, Nutmeg

FALLING UP* **15** *seasonal old fashioned*

Buffalo Trace Bourbon, Toasted Pecan Vanilla Demerara,
Seasonal House Bitters, Lemon Oils

FERMENT TO BEE **16**

Oolong Tea Infused Jura 10 yr Scotch, Don Zoilo Olorosso
Sherry, Fermented Honey, Ginger, Lemon

* = contains nuts and/or legumes



BUZZ FREE

NA BEER

'PARADISO' IPA NORMAL, IL Big Drop Brewing Co. **6**
AMERICAN GOLD' LAGER WAUNAKEE, WI Untitled Art. **6**

NA WINES

BLANC SLATE Proxies, 'Crisp & Zesty White,' Ontario, Canada **52**
PINK SALT Proxies, 'Light & Refreshing Rosé,' Ontario, Canada **52**
RED EMBER Proxies, 'Rich & Spicy Red,' Ontario, Canada **52**

SODAS & SUCH

BOYLAN'S SODAS **5**
cola, diet cola or ginger ale
ABITA DRAFT ROOT BEER **5**
ICED TEA **3**

WINE BY THE GLASS



SPARKLING

PROSECCO Terre di Marca, Italy **13/52**

ROSÉ Louis de Grenelle, Saumur, France **15/60**

WHITE

MELON DE BOURGOGNE

Famile Lieubeau, 'Bel Abord,' Muscadet, France **14/56**

AVESSO Quinta de Santa Teresa, Vinho Verde, Portugal **14/56**

SAUVIGNON BLANC

Jean Francois Merieau, 'L'arpent des Vaudons' Loire, France **15/60**

CHARDONNAY Flâneur, Willamette Valley, Oregon **19/76**

ORANGE

PINOT GRIGIO Slavcek, Vipava Valley, Slovenia **13/52**

ROSÉ

CAB FRANC Domaine de la Noblaie, Chinon, France **14/56**

GRENACHE+ Château de Trinquedede, Tavel, France **16/64**

RED

GAMAY Domaine Dupeuble, Beaujolais, France **14/56**

BARBERA Cantine Valpane, 'Rosso Pietro' Piedmont, Italy **14/56**

MALBEC Vinous Obscura, 'Red Shift', Columbia Gorge, OR **18/72**

CABERNET SAUVIGNON Recanati, Galilee, Israel **15/60**

BEER & OTHERS



'FUTURE IS FERMENTED' HARD KOMBUCHA

NASHVILLE, TN Walker Brothers (12 oz) **10**

'DOWN THE WAY' DRY CIDER

NASHVILLE, TN Brightwood Craft Cider (12 oz) **9**

'MUCHACHO' MEXICAN LAGER

BIRMINGHAM, AL Good People Brewing Co. **8**

'BLACK CURRANT MOJITO' SOUR ALE

NASHVILLE, TN Southern Grist (12 oz) **10**

'SOMETHING COLD' BLONDE ALE

CHARLESTON, SC Edmunds Oast **8**

'SUTHERLAND' NEW ENGLAND DOUBLE IPA

NASHVILLE, TN Living Waters Brewing (12 oz) **10**

'DUCK RIVER' DUNKEL

CULLMAN, AL Goat Island Brewing **8**

'LET'S 'ALOUPE!' SPICY CANTALOUPE MEAD

NASHVILLE, TN Honeytree Meadery x Butcher & Bee (5 oz) **8**

*One of the oldest fermented beverages consumed by mankind -
Enjoy this collaborative effort of a modern twist on a timely
classic resurrected by our friends across the street utilizing our*

EXPERI ENCES

ESTB
2015
BUSINESS · HONEST · TO GO

ALL MEZZE **34**

*One each of
every mezze offered*



**ORDER
LIKE
A PRO**

EAT LIKE A CHEF

*Let our team style your table out
with their favorites from the menu*

CHEF'S CHOICE **56**

per person

 *vegan*  *gluten free*

*Cross contamination may occur; for **Celiac** or other **allergies**,
please communicate with server*

WHIPPED FETA

fermented honey, black pepper **12**

HUMMUS

smoked paprika, skhug **10**

SPINACH RAMP DIP

labneh, red za'atar, malawach **12**

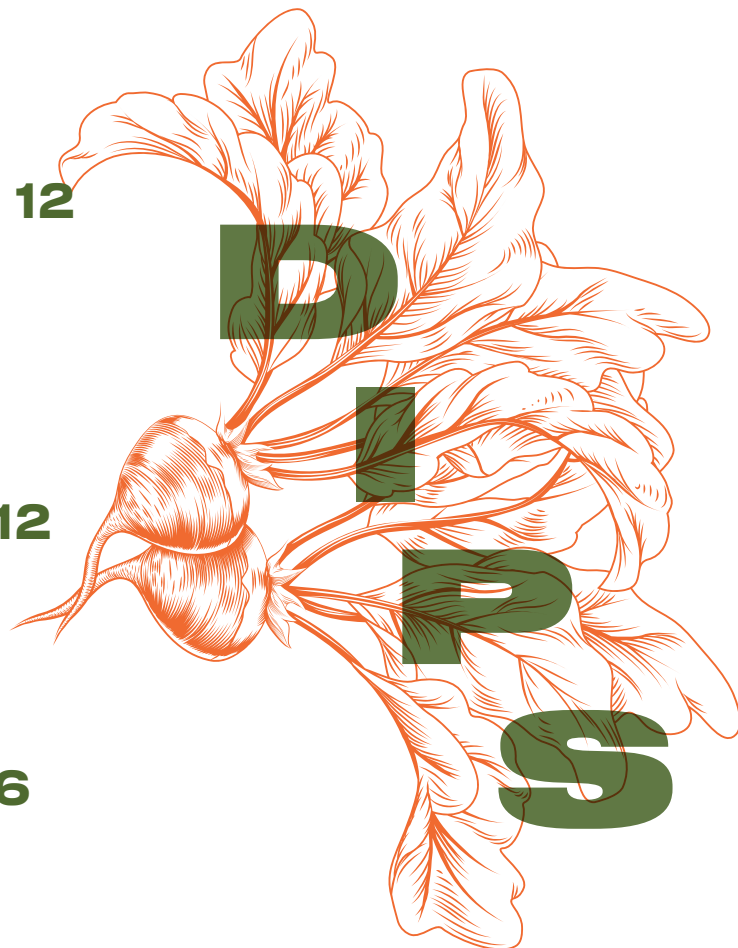
*feta and hummus dips
served with (2) grilled pita*

dip additions:

shawarma chicken **7** mushrooms **6**

spicy lamb sausage **6**

extra pita **2** sliced veggies **2**



BACON WRAPPED DATES 2 PER ORDER

pomegranate molasses, parmesan **6**

SEA ISLAND PEA SALAD

ramp pine nut pesto, citrus peel pepper aioli **6**

GLAZED CARROTS

carrot top gremolata, burnt honey, black olive crumble **8**

PORK & BEEF MEATBALLS

spicy vindaloo sauce, cucumber raita, herbs **9**

HERB FALAFEL

whipped pistachio & avocado, sambal onions **6**

 *vegan*  *gluten free*

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***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.**

SHARED PLATES

All plates served family style for the table

AVOCADO CRISPY RICE 🌿 🌿

Carolina Gold rice, greens, peanuts, serrano chiles **16**

+even more avocado **3** +shawarma chicken **7**

+Kvaroy Arctic salmon * **12**

CITRUS SALAD 🌿

mixed radicchio, fermented honey vinaigrette, goat cheese **22**

CAULIFLOWER FLORETS 🌿 🌿

miso bagna cauda, crispy cauliflower, chives **16**

GRILLED LOCAL MUSHROOMS 🌿 🌿

black garlic marinade, toum, fresno, pine nuts **22**

EMBERED CABBAGE 🌿 🌿

ajo blanco, peanut salsa macha **22**

TURKISH RAVIOLI

Sunburst trout, ricotta, spring vegetables, kimchi breadcrumbs **28**

CRISPY PORK BELLY

yellow grits, collard greens, red eye gravy **30**

POULET ROUGE HERITAGE CHICKEN 🌿

spicy chickpea sabzi, herb salad, labna HALF **36** WHOLE **68**

10 oz WAGYU DELMONICO* 🌿

potato pave, vegetable demi glace **65**

SUNBURST FARMS RAINBOW TROUT LIMITED QTY AVAILABLE

cauliflower puree, pickled ramps, gremolata **40**

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AFTER DINNER

AFTER DINNER
TREATS
YUM

SWEETS

STRAWBERRY MALABI

yuzu, rice crisps, almond milk, fresh strawberries **13**

recommended pairing: Cocchi Rosa 10

RUBY PISTACHIO MOUSSE

pomegranate sauce, vanilla cake crumb **13**

recommended pairing: Amaro Ramazzotti 12

CHOCOLATE LAYER CAKE

Ecuadorian mousse, ganache, cocoa nib meringue **13**

recommended pairing: Amaro di Angostura 11



LIQUID DESSERT

AMBRÉ VIN DOUX NATUREL

Domaine de Rancy, Rivesaltes, France VINTAGE 2000 **17** VINTAGE 1982 **46**

12 YR OLOROSSO SHERRY Don Zoilo, Spain (NV) **13**

RUBY PORT Quevedo, Portugal (NV) **8**

FINE TAWNY PORT Quinta do Tedo, Portugal (NV) **10**

10 YR TAWNY PORT Dow's, Portugal (NV) **14**

BUAL MADEIRA Rare Wine Co., Portugal (NV) **19**

AMARO & DIGESTIFS

AMARO AVERNA **13**

AMARO BRAULIO **15**

AMARO DI ANGOSTURA **11**

AMARO MONTENEGRO **13**

AMARO NONINO **16**

AMARO SEGESTA **10**

AMARO SIBILLA **11**

BORGHETTI **12**

BRANCA MENTA **11**

CHARTREUSE (GREEN) **14**

CHARTREUSE (YELLOW) **14**

FERNET BRANCA **11**

FERNET VALLET **12**

6 & 20 CAROLINA CREAM **10**



TEA & COFFEE

COFFEE & ESPRESSO

DRIP 4

AMERICANO 4

ESPRESSO 4

CORTADO 5

CAPPUCCINO 5

LATTE 6

ASSORTED TEAS

ALL TEA 5

CHAMOMILE CITRUS

SNOW MOON MINT

CREAMSICLE OOLONG

GUNPOWDER GREEN

DAYBREAK BLACK

