

WEEKLY FRESH MENU

04 28 2024

# Butcher & Bee

**MIDDLE  
EASTERN  
BREAKFAST**

**FAMILY  
STYLE 35**

per person (minimum 2 people)

Let our team style out your table  
with our favorite brunch items.

## DIPS & MEZZE

**WHIPPED FETA** 🌱 fermented chile honey, black pepper **12**

**HUMMUS** 🌱🌱 tahini, skhug **10**

additions to hummus or feta:

bacon **5** spicy lamb sausage **6**

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

## IN A BOWL

**AVOCADO CRISPY RICE** 🌱🌱 Carolina Gold crispy rice, collard greens, peanuts, serrano chiles **16**  
add extra avocado **3** shawarma chicken **7** or one easy egg\* **2.5**

**FULLY LOADED FALAFEL BOWL** 🌱 hummus, chickpea hazelnut dukkah, chopped egg, red skhug **18**  
add avocado **3** shawarma chicken **7** bacon **5** or spicy lamb sausage **6**

## PLATES

**BUBBIE'S SHORT STACK** two griddled pancakes, chocolate tahini maple **15**

**B&B BREAKFAST SANDWICH** over easy egg, bacon, whipped feta, avocado, english muffin, potatoes **18**

**AVOCADO TOAST\*** Dozen sourdough, Kvarøy lox, beet hummus, avocado, sambal onions, fresh herbs **18**  
add one easy egg\* **2.5**

**SHAKSHUKA\*** 🌱 two soft baked eggs, olive tapenade, labna, pita **18**

**EGG & VEGGIE SCRAMBLE** 🌱 mushrooms, confit leeks, harissa oil, za'atar, potatoes **19**  
add shawarma chicken **7** bacon **5** or spicy lamb sausage **6**

**CHICKEN SHAWARMA PITA** sauerkraut kholrabi slaw, amba, tahina, dill pickle **18**

**CHOPPED CHEESE & FRIES** beef & lamb, dreamweaver, horseradish mustard, smoked onion jam **19**

**SIDES** bacon **6** | two eggs **5** | crispy potatoes **5** | fries **5**

🌱 vegan 🌱 gluten free

Cross contamination may occur; for **Celiac** or other **allergies**, 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.

# COCKTAILS

## MIMOSA 11

Orange/ Grapefruit / Pomegranate

## B&B BLOODY MARY\* 13

Wheatley Vodka, Tomato, Beet Root, Chickpea Miso, Secret Spices, Tajin

## B&B ESPRESSO MARTINI 14

Vodka, Espresso, Crema Coffee Cordial, Borghetti, Cinnamon, Chocolate Molé Bitters

## HARD TO PLEASE 14

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

## MIRACLE WORKER 14

Citrus-Chamomile Infused Junipero Gin, Straightaway Flora Green Liqueur, Cucumber, Super Greens, Lime, Cinnamon

*\*contains legumes*

# WINES 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

**SAUVIGNON BLANC** Jean Francois Merieau, 'L'arpen des Vaudons', Loire Valley, France 15/60

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

**CHARDONNAY** Flaneur, 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 Trinquedol, Tavel, France 16/64

## RED

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

**BARBERA** Cascina Garitina, 'Garitta', Piedmont, Italy 14/56

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

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

# COFFEE & TEA

## THE SILVER FOX

iced espresso, date & sweetened condensed milk, hibiscus foam, pop rocks 7

## CREMA COFFEE ROASTERS

Drip 4 Americano 4 Espresso 4 Cortado 5 Cappuccino 5 Latte 6

## HIGH GARDEN TEA 4

Gunpowder Green | Snow Moon Mint | Daybreak Black | Chamomile Citrus

# BUZZ FREE

**C2O COCONUT WATER** *rehydrate!* 5

**NATALIE'S 'RESILIENT' JUICE 10**

blood orange, elderberry, turmeric, ginger

**NATALIE'S 'AURA' JUICE 10**

blood orange, strawberry, ashwagandha

**BOYLAN'S SODA 5**

Cola / Diet Cola / Ginger Ale

**ABITA ROOT BEER 5**

# ON TAP

**'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

**'HOMESTYLE' IPA**

NASHVILLE, TN

Bearded Iris 8

**'SUTHERLAND' NE 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 (5 oz) 12

*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 house-made fermented honey and Farm & Fiddle cantaloupe!*