

DINNER

MEZZE

4 for \$18 | All for \$42

KALE SLAW

Peanuts, benne, soy

HUMMUS

Tahini, schug, pita

WHIPPED FETA

Fermented honey,
cracked black pepper, pita

GRILLED BABY SQUASH

Basil pesto, almonds

BEETS + CITRUS

Orange blossom vinaigrette

SPICY CARROTS

Yogurt, salsa verde, crispy grains

FALAFEL

Baba ghanoush

KOHLRABI

Yogurt, sumac

FIELD PEAS

Jalapeño vinaigrette, Jimmy Red
cornbread

BACON WRAPPED DATES

Parmesan

BEE'S KNEES

CHILLED CARROT GINGER SOUP

Fancy cheese, lime, cilantro
9

SUMMER SQUASH & GREENS

Grilled zucchini, lemon-buttermilk
vinaigrette, pickled strawberries
12

MUSHROOMS

Garlic confit, hazelnuts, tarragon
11

SMOKED CRISPY POTATOES

Avocado chimichurri
8

COCONUT GREENS

Ginger, chile, lime
8

FRIED ARTICHOKE

Green tahini
9

LAMB RIBS

Fennel, coriander, pomegranate
12

SEAFOOD SALAD

Calamari, shrimp, puffed rice, basil
15

CHARCOAL GRILLED QUAIL

BBQ rub, potato salad, spring onion
puree
14

LOCAL FISH

Grits, shishito peppers, chraimeh
16

PLATES

TAGLIATELLE

Lemon cream, parmesan,
fava beans, summer squash
18

KEBAB PLATTER

Lamb, beef, freekah, spiced tomato
25

WHOLE GRILLED TROUT

Fennel salad, pea tendrils, lemon
28

CRISPY HALF-CHICKEN

Keegan-Filion chicken,
wilted greens, cucumber yogurt,
schug
27

VEGETABLE BOARD

*Raw, charred, pickled
& fermented seasonal
vegetables with green
tahini*
14



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