

## MEZZE

\$5 each | 5 for \$20 | All for \$50

### "WE CAN PICKLE THAT"

Seasonal variety

### FIRE ROASTED CARROTS

Coconut, peanuts, sambal onions, umami glaze

### GRILLED CUCUMBERS

Harissa, lime yogurt, honey

### KALE SLAW

Peanuts, benne, soy

### GRILLED RADISHES

Green tahini, shallot butter, sea salt

### HUMMUS

Tahini, spicy sauce, pita

### ISRAELI SALAD

Cucumbers, tomato, parsley, lemon

### SHAVED ROOT VEG SALAD

Sorghum-chile vin, pickled grapes, black olive crumble

### FRIES

Homemade ketchup

### BACON WRAPPED DATES

Parmesan

### OKRA

Cherry tomato, anaheim chile, toasted coconut, shaved brussels

### BUTTER CORN

Herbsaint, serrano

### PINK EYED PEAS

Crispy pancetta, aleppo pepper

### WHIPPED FETA

Fermented honey, black pepper, pita

# LUNCH

## SANDWICHES \$11

### HAM AND CHEESE

Benton's ham, taleggio, butter, baguette

### FRIED AVOCADO

Sour mango aioli, pickled fresnos, baguette

### BRAISED BRISKET

House kraut, pickles, black garlic tahini, brioche

### I.F.C.

"Israeli Fried Chicken" harissa, tahini slaw, brioche

### "MMM...THIS IS A TASTY BURGER!"\*

Bear Creek beef, skhug, whipped feta, zucchini pickles

### ADD A MEZZE SIDE TO YOUR SANDWICH

3

## MORE FUN STUFF

### SUMMER MELON

Kimchi vin, scallion ash, mint  
9

### HEIRLOOM TOMATOES

Green garlic vin, whipped feta, jalapeno, basil  
13

### HUMMUS PLATE

Tahini, spicy sauce, pita  
9

Add chorizo or mushrooms 2.00

### OCTOPUS POKE

Carolina Gold rice crispies, escarole, peanuts, benne  
13

### BRISKET MEATBALLS

Lime yogurt, Dream Weaver sauce, pickled red onion, bibb lettuce  
12

### CHORIZO GNOCCHI

Spicy tomato, basil, rainbow chard  
15

### MEZZE PLATER

Choose 3 mezze, with pita & tahini  
11

## B.L.T MENU

*It's tomato season!*

### CLASSIC

Benton's bacon, bibb lettuce, heirloom tomato, sourdough  
11

### AL PASTOR

Spicy Benton's bacon, grilled pineapple, tomato, brioche  
11

*Make it vegetarian w/ avocado  
Add a fried egg \$1*



MEZZE

\$5 each / 4 for \$16 / 6 for \$24 / All for \$50

**"WE CAN PICKLE THAT"**  
Seasonal variety

**FIRE ROASTED CARROTS**  
Coconut, peanuts, sambal onions,  
umami glaze

**SUMMER MELON**  
Kimchi vin, scallion ash, mint

**KALE SLAW**  
Peanuts, benne, soy

**GRILLED RADISHES**  
Green tahini, shallot butter, sea salt

**HUMMUS**  
Tahini, spicy sauce, pita

**ISRAELI SALAD**  
Cucumbers, tomato, parsley, lemon

**SHAVED ROOT VEG SALAD**  
Sorghum-chile vin, pickled grapes,  
black olive crumble

**FRIES**  
Homemade ketchup

**BACON WRAPPED DATES**  
Parmesan

**OKRA**  
Cherry tomato, anaheim chile,  
toasted coconut, shaved brussels

**BUTTER CORN**  
Herbsaint, serrano

**PINK EYED PEAS**  
Crispy pancetta, aleppo pepper

**WHIPPED FETA**  
Fermented honey, black pepper, pita

DINNER

BEE'S KNEES

**WHOLE FRIED OKRA**  
Buttermilk vin, cayenne hot sauce,  
pickled shishito  
12

**SEARED WILD MUSHROOMS**  
Pickled green tomato, spiced labneh,  
sunflower seeds, pecorino  
15

**CORN CUSTARD**  
Summer squash, parm,  
tomatillo, bay leaf  
13

**HEIRLOOM TOMATOES**  
Green garlic vin, whipped feta,  
jalapeno, basil  
13

**BURRATA**  
Poached cherries & berries,  
pistachio crumble, mint, basil  
13

**DRY-AGED BEAR CREEK TARTARE\***  
30-day sirloin, grilled sourdough,  
parmesan, fried capers  
*While supplies last...*  
12

**BRISKET MEATBALLS**  
Lime yogurt, pickled red onions,  
Dream Weaver sauce, bibb lettuce  
12

MORE FUN STUFF

**OCTOPUS POKE**  
Carolina Gold rice crispies,  
escarole, peanuts, benne  
13

**TIGER STYLE BRUSSELS**  
Green curry, fish sauce,  
fresh herbs, crispy shallots  
12

**"MMM...THIS IS A TASTY BURGER!"\***  
Whipped Feta, skhug, pickled zucchini  
Choice of mezze  
14

**BRAISED LAMB**  
Couscous, dukkah, tomato confit,  
pickled raisins, hot honey  
22

**CHORIZO GNOCCHI**  
Spicy tomato sugo,  
basil, rainbow chard, parm  
20

**GRILLED HANGAR STEAK\***  
Cucumber noodles, fish sauce vin,  
charred scallion marinade, herbs  
20

**PAN-FRIED YARDBIRD**  
Half-chicken, braised greens  
Anson Mills cowboy beans, tomatillo  
27

**WOOD CHARRED WHOLE TROUT**  
Grilled whole, bruleed lemon,  
potato salad gnocchi  
28

HUMMUS PLATTER

*Tahini, habanero sauce, pita*  
9

*Add chorizo or mushrooms*  
2



\*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# BRUNCH

## MEZZE

\$5 each / 4 for \$16 / 6 for \$24 / All for \$45

### PAPAS BRAVAS

Green garlic aioli

### TOAST AND JAM

Sourdough, seasonal jam

### BUTTERMILK BISCUIT

Seasonal jam

### FRIES

House-made ketchup

### KALE SALAD FTW

Peanuts, benne, soy

### BACON WRAPPED DATES

Parmesan

### "WE CAN PICKLE THAT"

Seasonal variety

### GRILLED CUCUMBERS

Harissa, lime yogurt, honey

### ISRAELI SALAD

Cucumbers, tomato, parsley, lemon

### SHAVED ROOT VEG SALAD

Sorghum-chile vin, pickled grapes,  
black olive crumble

### HUMMUS

Tahini, spicy sauce, pita

### WHIPPED FETA

Fermented honey, black pepper, pita

## PLATES

### SHAKSHUKA\*

Spicy tomato, red pepper sauce,  
poached eggs, sourdough

14

### KALE & EGGS\*

Kale pesto, sunny side egg,  
fried fingerlings, brussels sprouts

14

### I.F.C

Israeli Fried Chicken sandwich,  
harissa, tahini slaw, brioche

11

Add an egg\* \$1 | Add a mezza \$3

### PITA BREAKFAST TACOS

Chorizo, potato, scrambled egg,  
pickled onion, tomatillo salsa

11

Add a mezza \$3

### BOURBON BREAD PUDDING

Miso butterscotch, whipped cream

12

## GREEN EGGS & LAMB

*Buttermilk biscuit, avocado  
hollandaise, poached egg*

15



## COFFEE & TEA

DRIP COFFEE / 3

ESPRESSO / 2.75

COLD BREW / 3.50

CAPPUCCINO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50

---

902 MAIN STREET

NASHVILLE TN

@BANDBNASHVILLE