

Butcher & Bee

WELCOME

902 MAIN STREET
NASHVILLE, TN
@BANDBNASHVILLE

MEZZE \$5 EACH / 4 FOR \$16 / ALL FOR \$35

WE CAN PICKLE THAT

Raisins, grapes, onions, chilies, carrots

KALE SLAW FTW

Peanuts, benne, soy

HEY DJ, DROP THE BEET

Roasted beets, lime yogurt, fermented honey

TURNIP FOR WHAT

Roasted turnips, greens, salsa verde

HOT POTATOES

Sweet potatoes, red wine vinegar glaze, pickled chilies

ALL OF THE OLIVES

Arbequina, cuquillo, gordal

ISRAELI SALAD

Mango, cukes

HUMMUS

Tahini, spicy sauce

SANDWICHES

ROAST BEEF

*Chimichurri, smoked onion jam, mayo,
dozen rye bread ◊ 12*

“MMM...THIS IS A TASTY BURGER!”

Fatty patty, green chiles, pepperjack, brioche ◊ 12

GRILLED CHEESE

*Oxtail-raised right and braised tight, tangy taleggio,
hot sauce, sourdough ◊ 12*

PULLED SQUASH

Butternut, smoked slaw, bbq sauce, pickles, hoagie ◊ 9

FRIES OR KALE SLAW

\$3 with sandwich / \$6 a la carte

MORE FUN STUFF

LET'S START WITH A SOUP

Roasted butternut squash soup, parmesan, bay leaf milk ◊ 9

SO FRESH, SO CLEAN SHAVED VEG SALAD

Sorghum-chile vin, pickled grapes, black olive crumble ◊ 10

CUCUMBERS + RICE KRISPIES

City egg, roasted jalapeno, charred scallions ◊ 11

TIGER-STYLE BRUSSELS

Brussels + fish sauce ain't nothing to F with ◊ 9

BAE-BA GANOUSH CONGEE

Pickled veg, habanero, city egg ◊ 11

“CLOSE OUR EYES TO THE OCTOPUS RIDE”

Just trust us on this one ◊ 16

TURNT OUT WHOLE TROUT

Potato salad gnocchi, herbs ◊ 29

PORK 'N BEANS *86

Shawn-shank redemption style ◊ 32



LAMB NECK & GRITS

*“What do you mean he eat no meat?!
That is ok. I will make lamb.”*

\$22

COCKTAILS

SLUMBER QUEEN

Old Forester Bourbon, house Cheerwine syrup, bitters.
Butcher & Bee Old Fashioned ◊ 11

THE OUTSIDER

Brokers gin, hibiscus, lemon, ginger beer, angostura.
“Stay golden, Ponyboy.” ◊ 11

NEVER-NUDE

Spiced Rum, house banana cordial, lime, cinnamon, tiki bitters
“There’s always money IN the banana stand.” ◊ 10

TOP-SHELF TINA

Vida Mezcal, Aperol, grapefruit, lime, rosemary, soda ◊ 11

SPARKLING

PROSECCO | ITALY | TENUTA SANTOME

Big bubbles, crisp, stone fruit, vibrant ◊ 9/42

BRUT NV | SOUTH AFRICA | GRAHAM BECK

Fine bubbles, silky, bright fruit, French-like ◊ 12/50

WHITE

COLONBARD | FRANCE

MONTGRVET COTES DE GASCONNE

Light body, citrus-forward, crisp, perfect for Sauvignon Blanc lovers
◊ 8/30

SIVI PINOT “GRIGIO” | SLOVENIA | SLAVECK

Pinot game changer! Unique fermentation process offers floral aroma,
almond, minerality, acid ◊ 11/42

CHARDONNAY | CALIFORNIA

SANTA BARBARA WINERY

Rich, buttery, balanced well with coastal acid characteristics ◊ 12/48

RED

MALBEC | ARGENTINA | MDZ

Bright fruit, firm tannins, veg notes, juicy ◊ 8/32

SYRAH | FRANCE | CALMEL & JOSEPH

Big, bold, dark fruit, spice, smoke, pepper ◊ 10/40

BARBERA *D’ALBA | ITALY | TERRE DEL BAROLO

Rustic, dry, smooth tannins, light acid ◊ 10/40

CABERNET SAUVIGNON | CALIFORNIA | QUEENS PEAK

Rich, black currant, toasted walnut, white pepper, caramel,
robust finish ◊ 11/42

SANGIOVESE | ITALY | SASSO DEI LUPI

Floral, earth tones, dark fruit, medium tannins ◊ 9/44

ZINFANDEL | CALIFORNIA | BRAZEN

Big, blackberry, mocha, vanilla, layers of fruit ◊ 44

BLACKBERRY BERET

Blackberry Brandy, lemon, sage, bubbles ◊ 10

CHARLIE MURPHY

Virgil Kane Rye Whiskey, Averna, Smith & Cross, bitters
“No couches were harmed.” ◊ 12

DICKEL ME ELMO

Dickel No. 1, Montenegro, lemon, cinnamon, decanter bitters
“As a sour or as a Toddy. You decide.” ◊ 11

THE NEW DRIVER

Vodka, Jones Cream Soda, orange juice, lemon, whole egg, nutmeg.
“Not a screwdriver” ◊ 11

ROSE

CABERNET FRANC/GAMAY | FRANCE SAUVIGNON ROSE D’ANJOU

Fruity with dry balance, peach, cherry, mineral ◊ 10/40

CHARDONNAY/PINOT NOIR | OREGON LOVE DRUNK ROSE BY MOUTON NOIR

Dry, crisp, floral, strawberry ◊ 48

TORRONTES | ARGENTINA | BROQUEL

Nice minerality, sweet aroma, firm acid, fresh flavor ◊ 36

PINOT GRIS | WASHINGTON | SKYFALL VINEYARD

Rich, great balance of butter and acid ◊ 9/36

SOAVE | ITALY | MARCATO “I PRANDI”

Soft mouthfeel, balanced acid and minerality, sage, apricot ◊ 10/38

GEWURZTRAMINER | OREGON | BRANDBORG

Semi-sweet, bright, lychee, green apple, honey, tangerine ◊ 12/46

MERLOT | ISRAEL | GILGAL

Raspberry, plum, tobacco, orange peel. Medium body, warm French
oak notes ◊ 13/50

GRENACHE/SYRAH | FRANCE | MAS DE GOURGONNIER

Lip-smacking juicy! Spiced cherry, plum, hints of ginger, dark
chocolate ◊ 14/56

CABERNET FRANC | CALIFORNIA | CARR

Big and rich. Black cherry, blueberry, green pepper, chocolate ◊ 58

PINOT NOIR | CALIFORNIA | DIORA “LA PETIT GRACE”

Complex, Deep Fruit, Toffee, Caramel, Smooth ◊ 78

CABERNET SAUVIGNON | ISRAEL | BEIT EL

As elegant as it gets! Black currant, black pepper, licorice. Firm
tannins, acidity offers balance to the rich texture ◊ 85