Butcher & Bee

Scroll down to view menu

Weekly Fresh Menu
01 26 2024
BARTENDER'S CLASSIC
Tonight's Bartender: Scout Anders
Tonight's Cocktail: Hemingway Daiquiri

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

WE'RE OUT OF PAINT, SO...*
Appleton Estate Rum, Laird's Bonded Apple Brandy, Clear Creek Cranberry, Velvet Falernum, Cinnamon, Lime

ALPHABALANCE
Junipero Gin, Luxardo Bitter Bianco, Cocchi Americano, Luxardo Limoncello, Giffard Apricot

CARROTS!*
Verde Momento Mezcal, Dulce Vida Blanco Tequila, Cynar, Carrot, Vanilla, Black Walnut, Aquafaba, Lime, Nutmeg

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

FERMENT TO BEE
Oolong Infused Jura 10 yr Scotch, Lustau Oloroso Sherry, Fermented Honey, Ginger, Lemon

SEASONAL GAZOZ COCKTAIL
a vinegar fruit shrub with sparkling water and choice of well spirit
TN Apple, Cranberry, Pine, Lemon Peel
- OR - Blackberry, Grapfruit Peel, Mint
MOCKTAILS

PHANTOM OF THE APEROL 10
Giffard Aperitif, Orange, Lemon, Spiced Winter Syrup, Soda

ALL THE PRETTY CHOICES 10
Spiritless Jalisco 55, Spicy Pineapple, Sage, Lime, House Tajin

DR. ZHIMARNO 10
Dr. Zero Zero A marNo, Lime, A quafaba

SEASONAL GAZOZ 8
a vinegar fruit shrub with sparkling water
TN Apple, Cranberry, Pine, Lemon Peel
- OR - Blackberry, Grapfruit, Mint

NA WINES

BLANC SLATE Proxies, 'Crisp & Zesty White,' Ontario, Canada 5 2
PINK SALT Proxies, 'Light & Refreshing Rosé,' Ontario, Canada 5 2
RED EMBER Proxies, 'Rich & Spicy Red,' Ontario, Canada 5 2

NA BEER

'AMERICAN GOLD LAGER' Waunakee, WI Untitled Art. 6
'RUN WILD IPA' Milford, CT Athletic Brewing Co. 6

SODAS & SUCH

BOYLAN'S SODAS 5
cola, diet cola or ginger ale

ABITA DRAFT ROOT BEER 5

ICED TEA 3
SPARKLING PROSECCO Terre di Marca, Italy 13/52

ROSÉ Louis de Grenelle, Saumur, France 15/60

PET NAT ROSSO Poderi Cellario, Langhe, Italy 14/56 (frizzante)

WHITE CHASSELAS L'Alpage, Mont-Sur-Rolle, Switzerland 14/56

SAUV BLANC Lieu Dit, Santa Ynez Valley, CA 15/60

VERMENTINO Le Paradou, Provence, France 12/48

CHARDONNAY Flâneur, Willamette Valley, Oregon 19/76

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

ROSÉ GRENACHE+ Château de Trinquevedel, Tavel, France 16/64

RED VALDIGUIÉ + Jolie-Laide, 'Glou d'Etat,' Healdsburg, CA 17/68

GAMAY Domaine Dupeuble, Beaujolais, France 14/56

SYRAH Rootdown Cellars, 'Es Okay,' Mendocino County, CA 15/60

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

CABERNET SAUVIGNON Recanati, Galilee, Israel 15/60
BEER & OTHERS

HARD KOMBUCHA (WATERMELON LIME)
NASHVILLE, TN
Walker Brothers (12 oz) 7

'ROSEWOOD' CIDER
NASHVILLE, TN
Brightwood Craft Cider (12 oz) 8

'MUCHACHO' MEXICAN LAGER
BIRMINGHAM, AL
Good People Brewing Co. (12 oz) 7

'APPLE CRISP' SOUR ALE
NASHVILLE, TN
Southern Grist (12 oz) 8

'VANILLA CRANBERRY PASSION FRUIT HILL' SOUR ALE
NASHVILLE, TN
Southern Grist (12 oz) 8

'SOMETHING COLD' BLONDE ALE
CHARLESTON, SC
Edmunds Oast (12 oz) 7

'WADI' NEW ENGLAND DOUBLE IPA
NASHVILLE, TN
Living Waters Brewing (12 oz) 8

'DUCK RIVER' DUNKEL
CULLMAN, AL
Goat Island Brewing (12 oz) 7

COFFEE OATMEAL STOUT
BIRMINGHAM, AL
Good People Brewing Co. (12 oz) 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 fermented honey and Farm & Fiddle cantaloupe!
ALL MEZZE 40
starters for 3 - 4 people
Every mezze

EAT LIKE A CHEF
Let our team style your table out with their favorites from the menu

CHEF’S CHOICE 56
per person

V vegan  U gluten free
Cross contamination may occur; for Celiac or other allergies, please communicate with server

A HEALTHY HOSPITALITY CHARGE OF TWO PERCENT IS ADDED TO EVERY CHECK TO ALLOW US TO CONTINUE TO PROMOTE HEALTH INSURANCE AND BENEFITS TO OUR STAFF
WHIPPED FETA U
fermented honey, black pepper 12

HUMMUS V U
smoked paprika, skhug 10

TURNIP NOODLES U
butternut cheese sauce, za'atar, preserved lemon 6

BACON WRAPPED DATES U 2 PER ORDER
pomegranate molasses, parmesan 6

BRAISED FENNEL U
saffron, labna, rose harissa 7

SWEET POTATO LATKES U
TN apples, frisee, citrus tarragon vinaigrette 8

MUSHROOM ARANCINI U V
tomato jam, cashew cheese, mushroom conserva 8

PORK & BEEF MEATBALLS U
spicy vindaloo sauce, kohlrabi raita, herbs 9

V vegan U 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.
All plates served family style for the table

WINTER SALAD
80 Acres frills, roasted rutabaga, marcona almond dukkah, dried currants, pomegranate vinaigrette

14 +shawarma chicken
7 +Bear Creek Farm's denver steak*
12

BEEF TARTARE*
sourdough cracker, triple peppercorn aioli, duck yolk, cave-aged cheese
18

FRIED BRUSSEL SPROUTS
vadouvan curry, crispy shallots, herbs
16

AVOCADO CRISPY RICE
Carolina Gold rice, greens, peanuts, serrano chiles
36 +even more avocado
3 +shawarma chicken
7 +Bear Creek Farm's denver steak*
12

MUSHROOM TOAST
Dozen Bakery sourdough, ricotta, lemon basil pesto, pine nuts
17

POTATO GNOCCHI
cultured sweet potato, mustard greens, mandarin vinaigrette
26

HASSELBACK BUTTERNUT SQUASH
squash tofu purée, pecan dukkah, coffee & date gastrique
22

PAN-SEARED SCALLOPS
calabrian-garlic crunch, celery root, black sunchokes
30

CRISPY PORK BELLY
yellow grits, collard greens, red eye gravy
30

TERES MAJOR STEAK*
sunchoke espresso puree, brown butter sunchokes, crispy sunchokes
32

POULET ROUGE HERITAGE CHICKEN
spicy chickpea sabzi, herb salad, labna
36 HALF
68 WHOLE

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### After Dinner

#### Sweets

**Chocolate Malabi U V**  
sweet & salty almonds, shaved vanilla halva 10  
recommended pairing: Amaro Segesta 12

**Chocolate Layer Cake**  
Ecuadorian mousse, ganache, cocoa nib meringue 12  
recommended pairing: Amaro di Angostura 11

**Purple Sweet Potato Rice Pudding**  
caramelized white choc blondie, sumac meringue 12  
recommended pairing: Amaro Montenegro 13

#### Liquid Dessert

**Ambré Vin Doux Naturel**  
Domaine de Rancy, Rivesaltes, France (2000) 17

**Oloroso Sherry**  
Lustau, Spain (NV) 13

**Ruby Port**  
Quevedo, Portugal (NV) 8

**Fine Tawny Port**  
Quinta do Tedo, Portugal (NV) 10

**Bual Madeira**  
Rare Wine Co., Portugal (NV) 19

### Amaro & Digestifs

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<th>Amaro &amp; Digestifs</th>
<th>Boxed</th>
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<td>Amaro Montenegro</td>
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<td>G&amp;J Carolina Cream</td>
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TEA & COFFEE

COFFEE & ESPRESSO
DRIP 4
AMERICANO 4
ESPRESSO 4
CORTADO 5
CAPPUCCINO 5
LATTE 6

ASSORTED TEAS
ALL TEA 5
SNOW MOON MINT
CHAMOMILE CITRUS
GUNPOWDER GREEN
BONFIRE BLACK