

MEZZE \$5 each / 5 for \$20 / all for \$50**"WE CAN PICKLE THAT"** *seasonal variety***HUMMUS** *tahini, spicy sauce, pita***TURNIP CACIO E PEPE** *turnips, parm, black pepper***WHIPPED FETA** *fermented honey, cracked black pepper, pita***CRISPY BEETS** *chili, sumac, herbs***FIRE ROASTED CARROTS** *coconut, peanuts, sambal onions, umami glaze***GRILLED RADISHES** *green tahini, shallot butter, sea salt***CONFIT SWEET POTATOES** *green curry, purple sweet potato chip***BRUSSEL SPROUTS** *pancetta, Russian dressing, cabbage***PICKLED SHRIMP** *gochujang, herbs, crispy shallot***BACON WRAPPED DATES** *parmesan***FRIES** *house-made ketchup***SANDWICHES** 11 EACH / ADD A MEZZE SIDE FOR 3**VEGGIE BURGER** *whipped feta, American cheese, skhug, pickled red onions***FRIED AVOCADO** *sour mango aioli, pickled fresnos, baguette***CHOPPED BRISKET** *braised brisket, American cheese, roasted green chiles***I.F.C** *Israeli Fried Chicken, harissa, tahini slaw, brioche***MMM...THIS IS A TASTY BURGER!** *two Bear Creek patties, American cheese, garlic aioli, dill pickle***CHICKEN SHAWARMA** *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita***MORE FUN STUFF****KALE SALAD** *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot* 13
ADD SHAWARMA SPICED CHICKEN THIGH OR VEGGIE BURGER PATTY 4.00**GREENER ROOTS SALAD** *butter lettuce, burnt orange miso vin, citrus, pomegranate, freekeh* . . . 13
ADD SHAWARMA SPICED CHICKEN THIGH OR VEGGIE BURGER PATTY 4.00**OCTOPUS POKE** *Carolina Gold crispy rice, greens, peanuts, serrano* 16**TURKISH HUMMUS** *crispy chickpeas, pine nuts, pita; served warm* 9
ADD CHORIZO, MUSHROOMS OR GROUND BEEF 2.00

CHEF

Bryan Lee Weaver

Honest to GOODNESS

MEZZE \$5 each / all for \$35

“WE CAN PICKLE THAT” *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

CAULIFLOWER TABBOULEH *pomegranate, fresh herbs, lemon*

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

BRUSSELS SPROUTS *pancetta, braised cabbage, russian dressing*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

PLATES

SHAKSHUKA *spicy tomato red pepper sauce, poached eggs, pita* 14

MUSHROOM TOAD IN A HOLE *abalone mushroom, poached egg, spiced labna, manchego* 18

GREEN EGGS AND LAMB *braised lamb, buttermilk biscuit, avocado hollandaise* 15

STUFFED FRENCH TOAST *blood orange cream cheese, pistachio, brown butter* 12

GREEN CHILE BURRITO *scrambled egg, hash brown, chorizo, white cheddar, green chile sauce* . . 14

CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, red onion, pita* 11

MMM...THIS IS A TASTY BURGER! *two Bear Creek patties, garlic aioli, pickle, American cheese* . . 11

ADD AN EGG 1

FRIED AVOCADO SANDWICH *sunny egg, Benton's bacon, comeback sauce, brioche* 13

OCTOPUS POKE *Carolina Gold crispy rice, escarole, peanuts, serrano* 16

KALE SALAD *cabbage, peanut vin, benne, shaved egg yolk, pickled apricot* 13

BLOOD ORANGE BURRATA *peanut granola, fennel, celery, pomegranate* 14

COFFEE & TEA

DRIP COFFEE 3

ESPRESSO 2.75

STUMPTOWN NITRO COLD BREW 4

CAPPUCCINO 3.50

LATTE 4

SIDES

Benton's bacon / 6

Two eggs any style / 3

Jimmy Red grits / 5

*Buttermilk biscuit,
jam & butter / 3*

Grilled sourdough & jam / 3

BEVERAGES

Mexican Coca Cola / 3

Mexican Orange Fanta / 3

Mexican Sprite / 3

Cheerwine / 3

Abita Draft Root Beer / 3

Iced Tea / 2.50

Mint Lemonade / 2.50

CHEF

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Honest to GOODNESS

MEZZE \$5 each / 4 for \$16 / all for \$48

"WE CAN PICKLE THAT" *seasonal variety*

HUMMUS *tahini, spicy sauce, pita*

PICKLED SHRIMP *gochujang, herbs, crispy shallot*

WHIPPED FETA *fermented honey, cracked black pepper, pita*

TURNIP CAGIO E PEPE *turnips, parm, black pepper*

CRISPY BEETS *chili, sumac, herbs*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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

CONFIT SWEET POTATOES *green curry, sweet potato chip*

REUBEN BRUSSELS *pancetta, sauerkraut, russian dressing*

BACON WRAPPED DATES *parmesan*

FRIES *house-made ketchup*

CARROT SALAD <i>harissa, preserved lemon, parsley, benne seed</i>	9
BLOOD ORANGE BURRATA <i>peanut granola, fennel, celery, pomegranate</i>	14
KALE SALAD <i>cabbage, peanut vin, benne, shaved egg yolk, pickled apricot</i>	13
SQUASH & PARM SOUP <i>roasted butternut, pomegranate, tahini milk, fried sage</i>	13
BRISKET MEATBALLS <i>Anson Mills grits, B&B worcestershire, white cheddar, scallions</i>	12
ROOT BEER QUAIL <i>lamb bacon, mustard crème fraîche, apricot mustardo</i>	16
DRY-AGED TARTARE* <i>30-day sirloin, potato crisp, egg yolk, yuzu kosho, garlic aioli</i>	15
GREENER ROOTS SALAD <i>butter lettuce, burnt orange miso vin, citrus, pomegranate, freekeh</i> . . .	13
SEARED WILD MUSHROOMS <i>pickled green tomato, spiced labneh, sunflower seeds, manchego</i> . .	17
GRILLED EGGPLANT <i>black garlic tahini, pickled cherries, pine nuts</i>	16
SHRIMP & GRITS <i>Jimmy Red grits, head-on smoked prawns, fish sauce glaze, pickled chiles</i> . .	19
BRAISED LAMB <i>Israeli couscous, dukkah, pickled raisins, tomato confit, hot honey</i>	22
PORK RIBS <i>cabbage slaw, lime, Dreamweaver hot sauce</i>	24
TRUFFLE RISOTTO <i>chanterelle mushrooms, shaved black truffle, fresh herbs, parmesan</i>	25
LEMONGRASS WHOLE TROUT <i>local bucksnort trout, matbucha, fresh herbs, grilled lemon</i>	28
CHICKEN SHAWARMA PLATE <i>bone-in grilled chicken thighs, curry rice, kohlrabi, amba, pita</i> . . .	32

OCTOPUS POKE

Carolina Gold crispy rice, escarole, peanuts, serrano chiles

16

CHICKEN SKIN & CAVAIR

Idaho white sturgeon caviar, crispy chicken skins, dill yogurt

18

TURKISH HUMMUS

crispy chickpeas, pine nuts, pita

served warm

9

*add chorizo 2
add mushrooms 2
add ground beef 2*

CHEF

Bryan Lee Weaver

Honest to GOODNESS

DESSERTS

BRIOCHE DONUTS (3)

Seasonal Jam

6

CHOCOLATE SEMIFREDDO

Sweet amba, honey brittle

6

PHATTY CAKES

Spicy ginger cookies, vanilla mascarpone

6

FIGGY TOFFEE PUDDING

Bourbon sauce, whipped crème fraîche

9

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



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COCKTAILS

B&B OLD FASHIONED11
Ginger & Clove-Dickel rye, benedictine, Dolin Rouge, sassafras bitters

SPICE OF LIFE11
Vida mezcal, Altos Plata tequila, spicy chili, Dolin Rouge, Licor 43

CALM ME T'AMARO11
Chamomile-Dickel rye, amaro angostura, Licor 43, lemon

NATURAL WIT11
Ron Miel honey rum, Domaine de Canton, lime, aromatic bitters, topped with Tennessee Brew Works Southern Wit

CHOOSE YOUR OWN ADVENTURE11
Cathead vodka OR Horizon gin, St. Germain, lime, simple syrup, cucumber, mint

MULLEDWINE.COM/PECAN10
Warm Spanish wine, Cathead pecan vodka, orange, lime, cloves, allspice, cinnamon

BEER

CZANN'S PALE ALE6
Nashville, TN

SMITH & LENTZ SELECT IPA7
Nashville, TN (across the street)

WISEACRE TINY BOMB PILSNER7
Memphis, TN

YAZOO DOS PERROS BROWN ALE7
Nashville, TN

BELL'S SEASONAL SELECTION7
Kalamazoo, MI

SOUTHERN PROHIBITION JACK THE SIPPER ESB7
Hattiesburg, MS

TENNESSEE BREW WORKS SOUTHERN WIT7
Nashville, TN

LITTLE HARPETH UPSTREAM LAGER7
Nashville, TN

BLACK ABBEY THE ROSE7
Nashville, TN

BEARDED IRIS SEASONAL SELECTION8
Nashville, TN

JACKALOPE ROMPO RED RYE6
Nashville, TN

WISEACRE GOTTA GET UP TO GET DOWN MILK STOUT7
Memphis, TN

ABITA ROOTBEER3
**Non-alcoholic / Abita Springs, LA*

(10 OZ POUR)
KENTUCKY BOURBON BARREL ALE8
Lexington, KY

STRAIGHT TO ALE MONKEYNAUGHT IPA8
Huntsville, AL

2ND SHIFT ART OF NEUROSIOS IPA9
New Haven, MO

NEW BELGIUM BRETTEA BELGIAN IPA5
Fort Collins, CO

BLACKBERRY FARM SAISON6
Walland, TN

*Butcher
& Bee*

WINE

SPARKLING

BRUT NV | FRANCE | DOMAINE COLLIN CREMANT DE LIMOUX ...11 | 44
Medium bubbles, green apples, acidic finish

SEKT ROSÉ | GERMANY | LATITUDE 5014 | 56
Strawberry, lemon, dry finish

LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD 95
Fresh, vigorous, high acidity, green apples; very dry

ROSÉ

PRIETO PRICUDO | SPAIN | VEGA DE TERA9 | 36
Dark and juicy, chalk full of berries and minerality

MERLOT/SYRAH | FRANCE | DOMAINE DE MAJAS12 | 48
Raspberry, cherry, slight acidity

GRENACHE BLEND | FRANCE | FONSAINTE GRIS DE GRIS 52
Fresh, rich fruit, slight acidity

WHITE

COLOMBARD | FRANCE | MONTGRAVET9 | 36
Light body, citrus-forward, crisp, perfect for Sauvignon Blanc lovers

VERDICCHIO | ITALY | SAN LORENZO IL CASOLARE BIANCO9 | 36
Citrus, pineapple, melon, with sharp acid finish

VERMENTINU | CORSICA | MAESTRACCI "I PROVE"14 | 56
Soft minerality, peach, lemon peel, dried herbs, slight acidity

GRÜNER VELTLINER | AUSTRIA | ARNDORFER14 | 56
Crisp, lively, bright acidity, vibrant fruit

RIESLING | GERMANY | LAUER BARREL X15 | 60
Green apple, slate minerality, slight acid

RIESLING-TROKEN | GERMANY | CLEMENSBUSCH 65
Peach and lime blossom on the nose, inviting and juicy

PINOT BLANC | AUSTRIA | BECKER 38
Cool melon, stone fruit, wet stone and mineral finish

SLAVCEK | CROATIA | PINOT GRIGIO 33
Slight pink hue, strawberry, golden pear, racy acidity

SACRISASSI BIANCO | ITALY | LA DUE TERRE 75
Exuberant acidity, full bodied, dried apricot, mango

CHARDONNAY | OREGON | ST. INNOCENT 60
French in style, bright acidity, slight oak and stone fruit

CHARDONNAY | CALIFORNIA | WHETSTONE 95
Tropical fruit, herbal, coastal nuance, lush flavor

RED

GAMAY | FRANCE | BEAJOLAIS VILLAGES 10 | 40
Soft, ripe red cherries, smooth texture, balanced acidity

CHINON CABERNET FRANC | FRANCE | DOMAINE DE LA NOBLAIE .12 | 48
Smooth, ripe berries, white pepper, fresh cut tobacco, chalky minerality

SYRAH BLEND | FRANCE | CHATEAU D'OUPIA 10 | 40
Ripe berries, spice and a touch of earth

GAGLIOPPO | ITALY | CIRO ROSSO CLASSICO11 | 44
Currant jam, toasted almond, vanilla and chocolate, perfect for cabernet sauvignon lovers

ZWEIGELT | AUSTRIA | BAUER 10 | 44 (1L)
Cherry blossom, vegetal, young berry, slight spice and chocolate finish

CHATEAUNEUF-DU-PAPE | FRANCE | MATHIEU 90
Soft, peppery, dark fruits and jammy, finishes with a touch of earth

BARBERA | ITALY | UMBERTA | LULI 40
Juicy Bing cherry, blackberries, black pepper, soft tannins

NEBBIOLO | ITALY | BARBARESCO ROCCALINI 2009 105
Lively, elegant, intense cherry aromas with flavors of licorice, wild flowers and spice



COCKTAILS

ELEVEN FLIPS

Brandy, St. George Coffee, cinnamon, whole egg,
angostura

12

IMPROVED ROOT BEER

Abita Root Beer, Hersaint, Luxardo Maraschino

10

THE ANTIDOTE

El Dorado 12 Year Rum, Cynar 70, Dolin rouge

12

AMARO & APERITIFS

BRUTO AMERICANO / *12*

CYNAR 70 PROOF / *11*

FERNET BRANCA / *12*

AMARO SIBILLA / *12*

APEROL / *10*

CAMPARI / *12*

SUZE / *11*

WHISKEY

BLANTON'S / *18*

WHISTLE PIG RYE / *20*

NIKKA COFFEY GRAIN / *18*

GLENFARCLAS 12 YEAR / *20*

GLENMORANGIE NECTAR D'OR / *25*

LAPHROAIG QUARTER CASK / *20*



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