



COLD-PRESSED JUICE

- GARDEN PARTY *kale, spinach, cucumber, celery, green apple, lemon, ginger* 7
- MORNING GLORY *orange, pineapple, local honey, ginger, lavender* 7
- CUCUMBER KICK *agave, jalapeño, lime* 7

TOASTS

- AVOCADO TOAST *za'atar, coconut oil, sourdough* 8
- WHIPPED RICOTTA *chili honey, cinnamon, sourdough* 8
- SMOKED SALMON *labneh, red pepper chutney, sourdough* 12

MAINS

- GREEK YOGURT *house-made granola, seasonal fruit, vanilla yogurt* 8
- MORNING HUMMUS *poached egg, chickpeas, pita* 10
- STOREY FARMS OMELET *Prairie Breeze cheddar, mushrooms, chives* 11
- BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 12
- BREAKFAST SANDWICH *Storey Farms egg, roasted broccoli, goat cheese, romesco, ciabatta* 12

TODAY'S PASTRIES

- croissant*
- chocolate croissant*
- pistachio-rose croissant*
- ham & cheese croissant*
- apple pie pocket danish*
- seasonal mini-quiche*
- banana bread*
- cinnamon roll*
- butternut doughnut*
- sea salt chocolate chip cookie*

SIDES

- two eggs / 4*
- cheesy grits / 4*
- whole wheat toast / 4*
- crispy potatoes / 5*
- bacon / 6*

COFFEE & TEA

- drip / 3*
- espresso / 2.75*
- americano / 3*
- cappuccino / 3.50*
- cortado / 3.50*
- cold brew / 3.50*
- latte / 4.50*
- tahini mocha / 4.75*
- espresso tonic / 4.50*
-
- assorted teas / 2.50*
- peppermint,*
- Earl grey, red chai*

CHEFS

Chelsey Conrad & William Mote

Honest to GOODNESS

MEZZE \$5.50 each

HOUSE-MADE PICKLE PLATE *pickled vegetables*

KALE SLAW *peanuts, benne, soy*

HUMMUS *tahini, schug, pita*

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

WARM WHITE BEAN DIP *garlic confit, parsley, pita*

BEETS *amba, labna, pickled onions, dill*

BACON WRAPPED DATES *parmesan*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

CARAMELIZED FENNEL *herbed goat cheese, honey, lemon*

FALAFEL *baba ghanoush*

CAULIFLOWER *green tahini, curried cashews, pickled raisin*

HEIRLOOM BEANS *jalapeño vinaigrette, Jimmy Red cornbread*

ROASTED KOHLRABI *grapefruit, hazelnuts, brown butter*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

FRIES *house-made ketchup*

SANDWICHES

add a mezze to any sandwich \$3

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, ciabatta* 13

BREAKFAST BRASSICA *fried egg, roasted broccoli, goat cheese, romesco, ciabatta* 13

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

DOUBLE CHEESEBURGER *American cheese, special sauce, LTOP, brioche, fries* 16

PLATES

BROWN RICE BOWL *poached egg, seasonal veggies, almond butter* 12

HUEVOS RANCHEROS *corn tortilla, beans, squash, avocado, salsa verde, cotija* 14

SHAKSHUKA *poached eggs, spiced tomato sauce, jalapenõ, tahini, pita* 12

MORNING HUMMUS *poached egg, marinated chickpeas, pita* 10

FRENCH TOAST *sweet potato butter, maple syrup, candied pecans* 12

HOMINY RISOTTO *Italian sausage, spinach, tomato, parmesan* 14

SIDES

GREEK YOGURT *house-made granola, vanilla yogurt* 8

BANANA BREAD 3

AVOCADO TOAST 8

CHEESY GRITS 4

BACON 6

BUTCHER & BEE PASTRY BASKET

*three assorted
house-made pastries*

9

COLD-PRESSED JUICE

GARDEN PARTY

*kale, spinach, cucumber,
celery, green apple, lemon,
ginger*

7

MORNING GLORY

*orange, pineapple, local
honey, ginger, lavender*

7

CUCUMBER KICK

agave, jalapeño, lime

7

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE \$5.50 each

HOUSE-MADE PICKLE PLATE *pickled vegetables*

KALE SLAW *peanuts, benne, soy*

HUMMUS *tahini, schug, pita*

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

WARM WHITE BEAN DIP *garlic confit, parsley, pita*

BEETS *amba, labna, pickled onions, dill*

BACON WRAPPED DATES *parmesan*

CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*

CARAMELIZED FENNEL *herbed goat cheese, honey, lemon*

FALAFEL *baba ghanoush*

CAULIFLOWER *green tahini, curried cashews, pickled raisin*

HEIRLOOM BEANS *jalapeño vinaigrette, Jimmy Red cornbread*

ROASTED KOHLRABI *grapefruit, hazelnuts, brown butter*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

GRILLED RADISHES *green curry, preserved lemon, coconut*

FRIES *house-made ketchup*

SANDWICHES

add a mezza to any sandwich \$3

BEEF BELLY BANH MI *miso mayo, slaw, jalapeños, herbs, sweet soy, peanuts* 13

PROCEEDS GO TO SUPPORT OUR FRIENDS AT 'WICH DOCTOR ON FOLLY BEACH

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, ciabatta* 13

BRASSICA *roasted broccoli, pickled cauliflower, goat cheese, romesco, ciabatta* 12

PULLED SQUASH *smoked cabbage, cilantro vinaigrette, bbq sauce, sourdough hoagie* 12

CHICKEN SHAWARMA *Israeli relish, spiced yogurt, amba, pita* 13

VEGGIE BURGER *green tahini, grilled onions, feta, roasted tomato, zucchini pickles, brioche* . . 12

DOUBLE CHEESEBURGER' *American cheese, special sauce, LTOP, brioche, fries.* 16

SALADS

BROWN RICE BOWL *poached egg, seasonal vegetables, almond butter* 12

SWEETHEART CABBAGE SALAD *olive relish, date chili paste, almonds, pomegranate* 12

LOCAL KALE *sweet potato, maple-mustard vinaigrette, pepitas* 10

TUNA CONFIT *mixed greens, seasonal vegetables, preserved lemon-garlic vinaigrette* 16

ICE CREAM SANDWICHES

PISTACHIO CARDAMOM BLONDIE *coffee ice cream.* 5.50

OATMEAL RAISIN COOKIE *lemon verbena marshmallow ice cream* 5.50

MEZZE PLATE

choice of three mezza, pita

14

COLD-PRESSED JUICE

GARDEN PARTY

kale, spinach, cucumber, celery, green apple, lemon, ginger

7

MORNING GLORY

orange, pineapple, local honey, ginger, lavender

7

TURMERIC TANG

coconut water, pineapple, lime, cayenne pepper

7

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE 3 for \$15 / 6 for \$30 / all for \$25 per person

HOUSE-MADE PICKLE PLATE *pickled vegetables*
HUMMUS *tahini, schug, pita*
WHIPPED FETA *fermented honey, cracked black pepper, pita*
WARM WHITE BEAN DIP *garlic confit, parsley, pita*
BEETS *amba, labna, pickled onions, dill*
BACON WRAPPED DATES *parmesan*
SPICY CARROTS *yogurt, salsa verde, crispy grains*
CRISPY STUFFED OLIVES *anchovy, lemon, pesto, parmesan*
CARAMELIZED FENNEL *herbed goat cheese, honey, lemon*
FALAFEL *baba ghanoush*
CAULIFLOWER *green tahini, curried cashews, pickled raisin*
HEIRLOOM BEANS *jalapeño vinaigrette, Jimmy Red cornbread*
ROASTED KOHLRABI *grapefruit, hazelnuts, brown butter*
GRILLED RADISHES *green curry, preserved lemon, coconut*

KALE SLAW <i>peanuts, benne, soy</i>	7
SWEETHEART CABBAGE SALAD <i>olive relish, date chili paste, almonds, pomegranate</i>	12
STRAWBERRIES <i>basil malabi, peashoots, pistachios, meyer lemon</i>	12
SEAFOOD STEW <i>olives, brown rice, tarragon, saffron</i>	18
COCONUT GREENS <i>ginger, chile, lime</i>	8
BROCCOLI & CHEDDAR <i>Wisconsin Pipit, grainy mustard, pistachios</i>	9
ROASTED WINTER SQUASH <i>calabrian chili butter, dates, feta, basil</i>	11
CRISPY SWEET POTATOES <i>tamarind chutney, yogurt, sev, cilantro</i>	12
LAMB RIBS <i>fennel, coriander, pomegranate</i>	14
VEGGIE BURGER <i>green tahini, grilled onions, feta, roasted tomato, zucchini pickles, fries</i>	15
DOUBLE CHEESEBURGER* <i>American cheese, special sauce, LTOP, brioche, fries</i>	16
TAGLIATELLE <i>spring onion butter, roasted turnips, hazelnuts</i>	22
MOROCCAN FISH & GRITS <i>heirloom grits, grilled peppers, chraimeh</i>	MP
CRISPY HALF CHICKEN <i>Keegan-Filion chicken, mujaddara, king trumpets, crispy shallots</i>	27
WHOLE GRILLED SNAPPER <i>turmeric coconut curry, chickpeas, Israeli couscous</i>	33

**HOUSE-MADE
BREAD BASKET**
*za'atar,
extra virgin olive oil*

5

KEBAB PLATTER
*choice of shrimp, lamb,
beef, chicken, or vegetable*
*Israeli salad, freekeh,
tahini, pita*

2 for 30 / all for 60

CHEESE BOARD
*Dancing Fern (TN)
Black & Blue (MD)
Pipit (WI)*

15

CHEFS
Chelsey Conrad & William Mote
Honest to GOODNESS



DESSERTS

CHOCOLATE PAVÉ

sweet amba, benne crunch, tahini ice cream

9

FIGGY TOFFEE PUDDING

whipped crème fraîche, bourbon sauce, grapefruit

7

ICE CREAM & SORBET

two scoops of your choice:

grapefruit sorbet / blood orange sorbet

tahini ice cream / black pepper-mascarpone ice cream

5

MEYER LEMON CUSTARD CAKE

yuzu, strawberries, poppy meringues

7

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

CHEESE BOARD

Dancing Fern (TN)

Black & Blue (MD)

Pipit (WI)

15

(BEVERAGE ON REVERSE SIDE)



DESSERTS

CHOCOLATE PAVÉ

sweet amba, benne crunch, tahini ice cream

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PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

CHEESE BOARD

Dancing Fern (TN)

Black & Blue (MD)

Pipit (WI)

15

(BEVERAGE ON REVERSE SIDE)

WINE BY THE GLASS

ITALIAN WINE FLIGHT 14
sample three small pours of our favorite Italian wines

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV 13
full bodied, rich, nutty and yeasty

CASTELLROIG CAVA ROSAT | TREPAT | NV 13
sustainable, strawberries, rhubarb, crisp finish

ROSÉ

FATTORIA DI BASCIANO | SANGIOVESE | 2015 10
strawberry, balanced acidity, traditional rosé from Tuscany

WHITE

CHIGNIN VIN DE SAVOIE | JACQUÈRE | 2015 12
rich and refreshing with a vibrant acidity

KING & CANNON | WILLAMETTE VALLEY | REISLING | 2015 14
small production Oregon dry reisling with mouth-watering acidity and citrus peels

TERRE SABELLI | PECORINO | 2015 9
tangy with fresh flowers, grapefruit and hazelnuts

PULLUS | PINOT GRIGIO | 2015 12
slight pink hue, strawberry, stonefruit, racy acidity

LES VOILETTES | CÔTES DU RHONE | VIOGNIER | 2014 10
creamy and rich, fresh flowers, hint of hazelnut

RED

JEAN-PAUL VAUCLUSE | RHONE | GRENACHE | 2014 8
spicy, lush blackberry and cherries, soft tannins

NALS MARGREID | SCHIAVA | 2015 9
light, fresh berries, earthy undertones, 100 yr old vines

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2011 13
super Tuscan with red fruit, medium tannin, fresh acidity

BLACK SLATE | PRIORAT | GRENACHE, CARIGNAN | 2014 13
soft nose, big and bold, dark, ripe black fruit, 6 months oak

MACEDON | PINOT NOIR | 2014 12
Mediterranean pinot with soft tannins, juicy red fruit, dried herbs

COCKTAILS

AFTER RAIN COMES SUNSHINE

FRENCH QUARTER 12
Virgil Kaine Robber Baron rye, lemon, Benedictine, thyme

“IS THE SPRING COMING?”

FRAGOLA 75 12
Hat Trick gin, strawberry, lemon, sparkling wine

TAKE ME AWAY TO PARADISE

TEMPESTA 12
Striped Pig pineapple infused rum, ginger beer, amaro

I TAKE MY HAT OFF FOR ONE THING, AND ONE THING ONLY

SMOKEY AND THE BANDIT 11
Vida mezcal, satsuma chili syrup, lime, smoked chili salt

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTION

BOTTLES & CANS

UNKNOWN VENTURE | AMERICAN STOUT 6
 6.5% | Charlotte, NC

COAST KOLSCH 6
 4.8% | North Charleston, SC

WESTBROOK ONE CLAW | RYE PALE ALE 6
 5.5% | Mount Pleasant, SC

BENFORD'S THE PROBLEM SOLVER | IMPERIAL PALE ALE 8
 11.5% | Lancaster, SC

ISASTEGI | SAGARDO NATURALA 8 / 15
traditional sour Basque cider, try with the mezze; by the glass or half-bottle

NON-ALCOHOLIC BEVERAGES

MEXICAN COCA COLA 3.50

ORANGE JUICE 3

SPRECHER ROOT BEER 3

ICED TEA 2.50

PELLEGRINO SPARKLING 3

PELLEGRINO

POMEGRANATE 2.50

BLenheim'S SPICY GINGER ALE 3.50

Butcher
& Bee

WINE

BY THE BOTTLE

\$30 BOTTLES

ROSÉ

TERRE SABELLI | MONTEPULCIANO | 2014

Italian, strawberry, balanced acidity, dark fruity rosé

WHITE

CHARLES BOVE | VOUVRAY | CHENIN BLANC | 2015

slightly off dry, yet plenty of acid, great with spicy foods

TERRE SABELLI | PECORINO | 2015

tangy with fresh flowers, grapefruit and hazelnuts

LES VOILETTES | CÔTES DU RHONE | VIOGNIER | 2014

creamy and rich, fresh flowers, hint of hazelnut

RED

JEAN-PAUL VAUCLUSE | RHONE | GRENACHE | 2014

spicy, lush blackberry and cherries, soft tannins

NALS MARGREID | SCHIAVA | 2015

light, fresh berries, earthy undertones, 100 year old vines

\$50 BOTTLES

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV

full bodied, rich, nutty and yeasty

RAVENTÓS | BLANC CAVA | MACABEO BLEND | 2013

fresh, lively, yellow apple, pear, citrus and mineral notes

SPARKLING ROSÉ

CASTELLROIG CAVA ROSAT | TREPAT | NV

sustainable, strawberries, rhubarb, crisp finish

\$50 BOTTLES

WHITE

SCLAUVUS | ROBOLA | 2014

bright peach, citrus, golden apple, biodynamic

PATAILLE BOURGOGNE | ALIGOTE | 2014

intense and minerally with a mouth-watering salinity

PITHOS COS | GRECANICO | 2014

dried apricot with a distinct nuttiness on the palate

BLOOMER CREEK EDELZWICKER | RIESLING BLEND | 2014

Finger lakes family winery, dry, crisp sorbet, lime

PULLUS | PINOT GRIGIO | 2015

pink, ripe pear, green melon, fresh flowers

CHIGNIN VIN DE SAVOIE | JACQUÈRE | 2015

rich and refreshing with a vibrant acidity

DOMAINE DE LA PINTÉ | SAVAGNIN | 2006

dried apricot, white flowers and wonderful acidity

KOUTSOYANNOPOULOS | ASSYRTIKO | 2012

ah-seer-tee-koh, zesty lemon, stoney minerality, silky

RADIKON | PINOT GRIGIO | 2014

orange, anfora aged, oxidized with nutty, funky peach pith

KING & CANNON | WILLAMETTE VALLEY | RIESLING | 2015

small production dry reisling, ripe peach, citrus

MONTENIDOLI | DI SAN GIMIGNANO | VERNACCIA | 2013

a dry white from a hillside town in Tuscany

RED

DANIEL BOULAND | 'DELYS' | GAMAY | 2014

beautiful non-palate fatiguing Beaujolais

CABURNIO | CABERNET SAUVIGNON, MERLOT | 2011

super Tuscan with red fruit, medium tannin, fresh acidity

ILLAHE | PINOT NOIR | 2015

Oregon pinot done in Burgundian style, fresh, refined

VIÑA SASTRE | RIBERA DEL DUERO ROBLE | TEMPRANILLO | 2013

full, dark and rich in the glass, a classic from Spain

VINCA MINOR | CARIGNAN | 2014

soft raspberry, cranberry, eucalyptus from 85 year old vines

MONTENIDOLI | CHIANTI COLLI SENESI | 2014

sangiovese from San Gimignano, savory and delicious

LA BOUTANCHE | CINSULT | NV

funky, natural wine; a lo-fi bistro red served with a chill

CAVEAU DE BACCHUS | TROUSSEAU | 2013

true Jura style red, all natural yeasts, earthy, yet vibrant

WIND GAP | SOIF RED | 2015

Pax Mahle's 'vin de soif' summer fruits, clove and cinnamon

UWE SCHEIFER | BLAUFRAKISCH | 2013

Austrian refreshing red, violets, tart cherries, and currants

CHÂTEAU BONNELIERE | CABERNET FRANC | 2014

beautiful Loire red with skin tannin, tart fruit, spicy finish

BLACK SLATE | PRIORAT | GRENACHE, CARIGNAN | 2014

soft nose, big and bold, dark, ripe black fruit, 6 months oak

\$90 BOTTLES

SPARKLING

MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE

true blanc de blancs; green apple, lemon, raw honey

MARC HEBRART | PREMIER CRU | CHAMPAGNE

blanc de blancs, crisp, lemon, lively, yeasty

WHITE

PATAILLE MARSANNAY | CHARDONNAY | 2014

delicious white Burgundy from a master of Marsannay

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | 2013

100 year old vine, dense with stonefruiy and minerality, intense minerality and a touch of salinity

DOMAINE ROSTAING | VIOGNIER | 2012

intensely aromatic, apricot jam, white peach, honeysuckle

RED

MONTENIDOLI | 'SONO' | 2005

historic estate, bottle age; 'Sono' - I am what I am

LIGNIER CÔTE-RÔTIE | SYRAH | 2008

balanced, finesse, powerful, rich, inky, robust tannins

OIKONOMOY | LIATIKO | CRETE | 2006

ancient indigenous vines, velvety, robust fruit and tannins

CASTEL NOARNA | CABERNET & MERLOT | DOLOMITI | 2007

classic Bordeaux blend full of flavor, minerality, structured

LIGNIER | MOREY-ST-DENIS | PINOT NOIR | 2013

bursting with currants, red berries, tart cherries, vanilla

\$120 BOTTLES

RED

LIGNIER | CHAMBOLLE-MUSIGNY | PINOT NOIR | 2013

light, soothing tannins, tart red berries