

BREAKFAST



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
CHARCOAL LEMONADE lemon, agave, activated charcoal 7

TOASTS

AVOCADO TOAST za'atar, coconut oil, sourdough 8
WHIPPED RICOTTA strawberries, chili honey, cinnamon, seven seed 9
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 Herbed goat cheese, mushrooms, chives, petit salad 11
BROWN RICE BOWL poached egg, seasonal veggies, almond butter 12
BREAKFAST SANDWICH Storey Farms egg, roasted broccoli, goat cheese, romesco, ciabatta 12
GRITS & GREENS poached egg, king trumpet & oyster mushrooms, mushroom jus 14

SIDES

two eggs 4
cheesy grits 4
seven seed toast 4
crispy potatoes 5
bacon 6

TODAY'S PASTRIES

- croissant
chocolate croissant
pistachio-rose croissant
ham & cheese croissant
seasonal pocket danish
cheesy herb mini-quiche
Meyer lemon tea cake
cinnamon roll
strawberry cake doughnut
sea-salt chocolate chip
cookie
everything cookie

COFFEE & TEA

- drip / 3
espresso / 2.75
americano / 3
cortado / 3.50
cold brew / 3.50
cappuccino / 4
latte / 4.50
tahini mocha / 4.75
dirty chai latte / 4.75
espresso tonic / 4.50
-
assorted teas / 2.50
peppermint, green,
English breakfast, red chai,
chamomile

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*

FALAFEL *baba ghanoush*

CAULIFLOWER *green tahini, curried cashews, pickled raisin*

HEIRLOOM BEANS *jalapeño vinaigrette, Jimmy Red cornbread*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

GRILLED RADISHES *herb tahini, crispy shallots*

GREEN PEA FLAN *spring vegetable salad, mint*

FRIES *house-made ketchup*

SANDWICHES

add a mezze to any sandwich \$3

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

BRASSICA *roasted broccoli, pickled cauliflower, goat cheese, romesco, pan de cristal* 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* 13

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

TUNISIAN FISH SALAD *tomato marinade, greens, hard boiled egg, preserved lemon* 17

ICE CREAM SANDWICHES

PISTACHIO CARDAMOM BLONDIE *coffee ice cream* 5.50

OATMEAL RAISIN COOKIE *lemon verbena marshmallow ice cream* 5.50

Pastries, sweets and breads are available in our pastry case

MEZZE PLATE

choice of three mezze, pita

14

GOLD-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

CHARCOAL LEMONADE

*lemon, agave, activated
charcoal*

7

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

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 mezze to any sandwich \$3

ROAST BEEF *smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal* 13

BREAKFAST BRASSICA *fried egg, roasted broccoli, goat cheese, romesco, pan de cristal* 13

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

DOUBLE CHEESEBURGER *American cheese, special sauce, LTOP, brioche* 13

FRIED SOFT SHELL CRAB *roasted garlic aioli, dill verde, roasted tomato, arugula* 25

PLATES

SOFT SCRAMBLE *asparagus, parmesan, grilled bread* 9

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

GRITS & GREENS *poached egg, king trumpet & oyster mushrooms, mushroom jus* 14

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

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

STUFFED FRENCH TOAST *strawberry cream, macerated strawberries* 13

SIDES

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

AVOCADO TOAST 8

CHEESY GRITS 4

BACON 6

BUTCHER & BEE

PASTRY BASKET

*three assorted
house-made pastries*

9

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celery, green apple, lemon,
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*orange, pineapple, local
honey, ginger, lavender*

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*coconut water, pineapple,
lime, cayenne pepper*

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CHARCOAL LEMONADE

*lemon, agave, activated
charcoal*

7

CHEF

Chelsey Conrad

Honest to **GOODNESS**

MEZZE *3 for \$15 / 6 for \$30 / all for \$60 (serves two)*

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*

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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 *peanuts, benne, soy* 7

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

STRAWBERRIES *basil custard, peashoots, pistachios, meyer lemon* 12

COCONUT GREENS *ginger, chile, lime* 8

BROCCOLI & CHEESE *halloumi, anchovy butter, chile, lemon* 9

CRISPY SWEET POTATOES *ancho chili sauce, peanut brittle, cotija, lime* 12

LAMB TARTARE *smoked labneh, olive lemon relish, crispy sunchokes* 13

SEARED QUAIL *turnips, soppressata, buttermilk* 16

LAMB RIBS *fennel, coriander, pomegranate* 14

SEAFOOD STEW *olives, brown rice, tarragon, saffron* 20

MUSHROOM TAGLIATELLE *abalone mushrooms, hazelnuts, mushroom butter* 18

MOROCCAN FISH & GRITS *heirloom grits, grilled peppers, chraimeh* 27

BRAISED HALF CHICKEN *leeks vinaigrette, turnips, tomato confit, lettuces* 27

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

*Nickajack (TN)
Black & Blue (MD)
Pipit (WI)*

15

CHEF

Chelsey Conrad

Honest to **GOODNESS**



DESSERTS

CHOCOLATE PAVÉ

sweet amba, benne crunch, tahini ice cream

9

ICE CREAM & SORBET

two scoops of your choice:

grapefruit sorbet / strawberry sorbet

tahini ice cream / black pepper-mascarpone ice cream

5

GREEK YOGURT CHEESECAKE

strawberries, lime, basil, pink peppercorn, pistachios, crumble, strawberry sorbet

8

MEYER LEMON CUSTARD CAKE

yuzu, strawberries, poppy meringues

7

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

CHEESE BOARD

Nickajack (TN)

Black & Blue (MD)

Pipit (WI)

15



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sweet amba, benne crunch, tahini ice cream

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PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

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Nickajack (TN)

Black & Blue (MD)

Pipit (WI)

15

WINE BY THE GLASS

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

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV13
full bodied, rich, nutty and yeasty

CASTELLOIG CAVA ROSAT | TREPAT | NV 9
sustainable, strawberries, rhubarb, crisp finish rosé

ROSÉ

OSTATU | RIOJA | TEMPRANILLO | 2014 10
ripe, red berries, honey, spicy finish

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 | PEGORINO | 2015 9
fresh and tangy, round mouth, roasted nuts, grapefruit

WEINGUT WINTER | PINOT GRIS | 2014 12
golden pear, white flowers, lemon peel, racy acidity

LES VOILETTES | CÔTES DU RHONE | VIOGNIER | 2014 10
creamy and rich, stonefruit, apricots

RED

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

NALS MARGREID | SCHIAVA | 20159
light, fresh berries, earthy undertones, 100 yr old vines

CABURNIO | CABERNET SAUVIGNON, MERLOT | 201113
super Tuscan with red fruit, medium tannin, fresh acidity

BLACK SLATE | PRIORAT | GRENACHE, CARIGNAN | 201413
soft nose, big and bold, dark, ripe black fruit, 6 months oak

DOMAINE DES BÉRIOLES | PINOT NOIR | 2014 14
soft tannins, red raspberries, currants, touch of vanilla

COCKTAILS

AFTER RAIN COMES SUNSHINE

STRAWBERRY BOURBON SMASH 12
Virgil Kaine high rye bourbon, strawberry, lemon, mint

IT'S ALWAYS ACCEPTABLE TO WEAR WHITE

NEGRONI BLANCO 12
Hat-Trick gin, Cocchi Americano, Carpano Bianco

"IF IT WAS WARM, SHE WOULDN'T WEAR MUCH MORE"

RASPBERRY BERET 12
Striped Pig Rum, Lillet Blanc, framboise, lime

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

SMOKEY AND THE BANDIT11
Vida mezcal, satsuma chili syrup, lime, smoked chili salt

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTION

BOTTLES & CANS

RIVER DOG IPA 6
6.6% | Ridgeland, SC

COAST HOPART | IPA 6
4.8% | North Charleston, SC

FULLSTEAM PAY CHECK PILSNER 6
4.5% | Durham, NC

UNKNOWN VENTURE STOUT 6
6.4% | Charlotte, NC

BENFORD 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

SPRECHER ROOT BEER 3

ICED TEA 2.50

PELLEGRINO LIMONATA ... 2.50

**BLENHEIM'S SPICY
 GINGER ALE** 3.50

Butcher
& Bee

WINE

BY THE BOTTLE

\$30 BOTTLES

SPARKLING

TENUTA PEDERZANA | LAMBRUSCO | MODENA | 2015

Dark red bubbles, spicy red fruit, young and vibrant

ROSÉ

VILLA WOLF | RHINE RIVER VALLEY | PINOT NOIR | 2016

bright, refreshing, red berries, clean, zippy finish

DOMAINE VETRICCIE | CORSICA | 2016

The island of Corsica, pink limestone and clay soil

WHITE

LES VOILETTES | CÔTES DU RHONE | VIOGNIER | 2014

creamy and rich, stonefruit, apricots

ECEO | RUEDA | VERDEJO | 2015

crisp, vibrant, aromas of grapefruit, and lime zest

RED

NALS MARGREID | SCHIAVA | 2015

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

TARIMA | ALICANTE | MONASTRELL | 2015

full bodied, medium tannin, licorice, chocolate, violets

\$45 BOTTLES

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV

full bodied, rich, nutty and yeasty

CASTELLROIG CAVA ROSAT | TREPAT | NV

sustainable, strawberries, rhubarb, crisp finish rosé

WHITE

SCLAVUS | ROBOLO | 2014

bright peach, citrus, golden apple, biodynamic

JOSEF LEITZ EINS. ZWEI. DRY. | RHEINGAU | REISLING | 2015

dry reisling, apple, kumquat, apricot, lime zest

BLOOMER CREEK EDELZWICKER | RIESLING BLEND | 2014

Finger lakes family winery, dry, crisp sorbet, lime

LES CLAUX USSEGLIO | CHÂTEAUNEUF-DU-PAPE BLANC | 2013

golden hue, honeysuckle, pear, round acidity

THEVENET & FILS | CHARDONNAY | MÂCON | 2015

white Burgundy, round, pear, balanced acidity

RED

DOMAINE DES BÉRIOLES | PINOT NOIR | 2014

soft tannins, red raspberries, currants, touch of vanilla

SAINT GEORGE SKOURAS | NEMEA | AGHIORGHITIKO | 2013

Greek red similar to pinot noir, ripe red berry, luscious spice

TENUTA DI BIBBIANO | CHIANTI CLASSICO | SANGIOVESE | 2014

tart, dried fruit, savory and delicious

FINCA LA MATA | RIBERA DEL DUERO | TEMPRANILLO | 2014

black-cherry, dark plum, peppery finish, medium tannin

\$60 BOTTLES

SPARKLING

PAPACITO | OREGON | PRIMITIVO | 2015

dark red, Lambrusco style, dried herbs, raspberry jam

ROSÉ

GRACI | ETNA ROSATO | NERELLO MASCALESE | 2015

Sicilian, light, volcanic soil, fresh minerality

WHITE

DOMAINE DE LA PINTE | SAVAGNIN | 2006

dried apricot, white flowers and wonderful acidity

RADIKON | PINOT GRIGIO | 2014

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

ITSAS MENDI | TXAKOLINA | HONDARIBBI ZURI | 2014

Northern Spain, mineral driven, zesty acid, slight sparkle

LIOCO | SONOMA | CHARDONNAY | 2015

Lemon curd, green papaya, pear, vanilla, chalk

RYME CELLARS | 'HERS' CARNEROS | VERMENTINO | 2014

Husband and wife team, citrus, saline, rich texture

BENITO SANTOS | RIAS BAIXAS | ALBARNIO | 2015

White peach, melon, tangerine, orange zest, mineral finish

RED

DOMAINE NOËLLAT | BURGUNDY | PINOT NOIR | 2014

earthy, dark cherry, traditional French pinot

DANIEL BOULAND | 'DELYS' | GAMAY | 2014

beautiful non-palate fatiguing Beaujolais

PITHOS COS | FRAPPATO & NERO D'AVOLA | 2014

light and easy drinking red from Sicily

WIND GAP | SOIF RED | 2015

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

VINCA MINOR | CARIGNAN | 2014

soft raspberry, cranberry, eucalyptus from 85 year old vines

ELIZABETH SPENCER | NAPA VALLEY | CABERNET SAUVIGNON | 2014

big, bold, dark fruit, medium tannin, husband & wife team

\$90 BOTTLES

SPARKLING

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 stonefruit and minerality, intense minerality and a touch of salinity

DOMAINE ROSTAING | VIOGNIER | 2012

intensely aromatic, apricot jam, white peach, honeysuckle

DOMAINE GUIBERTEAU | SAUMUR | CHENIN BLANC | 2014

pure, finesse minerality, thundering but balanced acidity

RED

LIGNIER | GEVREY-CHEMBERTIN | PINOT NOIR | 2013

bursting with currants, red berries, tart cherries, vanilla

LIGNIER CÔTE-RÔTIE | SYRAH | 2008

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

DIKONOMOY | LIATIKO | CRETE | 2006

ancient indigenous vines, velvety, robust fruit and tannins

BIG BASIN | SANTA CRUZ MOUNTAINS | GRENACHE BLEND | 2011

California Rhone style, medium bodied, spicy black berries

CASTEL NOARNA | CABERNET & MERLOT | DOLOMITI | 2007

classic Bordeaux blend full of flavor, minerality, structured

\$120 BOTTLES

RED

LIGNIER | CHAMBOLLE-MUSIGNY | PINOT NOIR | 2013

light, soothing tannins, tart red berries