

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 MASCARPONE blueberries, 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 Anabasque, mushrooms, chives, petit salad 11
BROWN RICE BOWL poached egg, seasonal veggies, almond butter 12
SABICH PITA eggplant, potato, egg, cabbage, tahini, amba 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
Benton's bacon quiche
banana bread
cinnamon roll
sea-salt chocolate chip cookie
everything cookie

COFFEE & TEA

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

CHEF

Chelsey Conrad

Honest to GOODNESS

MEZZE *3 for \$15 / 8 for \$40 / all for \$75 (serves 3-4)*

HOUSE-MADE PICKLE PLATE *pickled vegetables*

KALE SLAW *peanuts, benne, soy*

HUMMUS *tahini, schug, pita*

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

BEETS *amba, labneh, pickled onions, dill*

ENGLISH PEAS *Calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

CANTALOUPE *urfa chile, Esmontonian*

GRILLED SQUASH *romesco, gochujang, basil*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

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

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

CHILLED PEA & AVOCADO SOUP *crème fraîche, dukkah*

SNAP BEANS *charred corn, lemon buttermilk, pickled peppers*

EGGPLANT & OLIVES *green tahini, grilled lemon*

FRIES *house-made ketchup*

SANDWICHES *add a mezza to any sandwich \$3*

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba* 12

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

ZUCCHINI & TOMATO *mustard tahini, tarragon pesto, walnuts, seven seed* 12

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

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

PLATES

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 *blueberries, pecan butter, orange cream* 13

SIDES

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

AVOCADO TOAST 8

CHEESY GRITS 4

BACON 6

ICE CREAM SANDWICHES

COCONUT IN PARADISE *brownie, coconut ice cream, cherry hibiscus jam* 6

STRAWBERRY SHORTCAKE *sugar cookie, crème fraîche ice cream, strawberry sorbet* 6

BUTCHER & BEE PASTRY BASKET

*Chef's choice of three
house-made pastries*

9

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*

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ENGLISH PEAS *Calabrian chile, feta, mint*

BACON WRAPPED DATES *parmesan*

CANTALOUPE *urfa chile, Esmontonian*

SPICY CARROTS *yogurt, salsa verde, crispy grains*

GRILLED SQUASH *romesco, gochujang, basil*

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

FALAFEL *baba ghanoush*

HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*

SNAP BEANS *charred corn, lemon buttermilk, pickled peppers*

EGGPLANT & OLIVES *green tahini, grilled lemon*

FRIES *house-made ketchup*

SANDWICHES

add a mezze to any sandwich \$3

SABICH PITA *eggplant, potato, egg, cabbage, tahini, amba* 12

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

LAMB PITA *spiced yogurt, cabbage, Israeli salad* 14

ZUCCHINI & TOMATO *mustard tahini, tarragon pesto, walnuts, seven seed* 12

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

I.F.C. *Israeli fried chicken, schug, tahini slaw, pickles, brioche* 13

SALADS

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

TOMATO & MELON *whipped feta, preserved lemon, cilantro* 12

BEEF LARB *cabbage, basil, mint, fish sauce, lime, jalapeño* 13

PICKLED SHRIMP SALAD *cabbage, peaches, basil* 15

ICE CREAM SANDWICHES

COCONUT IN PARADISE *brownie, coconut ice cream, cherry hibiscus jam* 6

STRAWBERRY SHORTCAKE *sugar cookie, crème fraîche ice cream, strawberry sorbet* 6

MEZZE PLATE

choice of three mezze, pita

14

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FALAFEL *baba ghanoush*
HEIRLOOM BEANS *turmeric vinaigrette, dill, soft boiled egg*
SNAP BEANS *charred corn, lemon buttermilk, pickled peppers*
EGGPLANT & OLIVES *green tahini, grilled lemon*

KALE SLAW <i>peanuts, benne, soy</i>	7
HASSELBACK SQUASH <i>brown butter, lemon, caper, breadcrumb</i>	10
TOMATO & MELON SALAD <i>whipped feta, preserved lemon, cilantro</i>	12
BLUEBERRY FATTOUSH <i>greens, pita chips, carob tahini</i>	12
CRISPY SWEET POTATOES <i>ancho chili sauce, peanut brittle, cotija, lime</i>	12
LAMB TARTARE <i>smoked labneh, olive lemon relish, crispy sunchoke</i>	13
SEARED QUAIL <i>turnip, soppressata, buttermilk</i>	16
LAMB CHOPS <i>lime yogurt, crispy turmeric rice, mint</i>	20
SUMMER SQUASH GNOCCHI <i>saffron butter, maitake, parmesan</i>	21
CRISPY CHICKEN SHAWARMA <i>smoked potatoes, almond-mint chutney</i>	27
GRILLED SKIRT STEAK <i>chermoula, smashed cucumber salad</i>	28
PAN SEARED FISH <i>beans, corn, peas, mint, peach</i>	27

EGGPLANT EXTRAVAGANZA all for \$50

EGGPLANT & OLIVES <i>green tahini, grilled lemon</i>	5.50
SWEET & SOUR EGGPLANT <i>hibiscus, labneh, cilantro</i>	8
ROASTED EGGPLANT <i>tempura lemon, crispy chickpeas, green tahini</i>	9
STEAMED EGGPLANT <i>lamb pâté, pepper relish, buttermilk, almonds</i>	11
EGGPLANT MOUSSAKA <i>maitake, tomato ragu, freekeh, dill bechamel</i>	12
SABICH PITA <i>eggplant, potato, hard boiled egg, cabbage, amba, tahini</i>	12

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

5

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

2 for 30 / all for 55

CHEESE BOARD
*Hunkadora (NC)
Anabasque (WI)
Coppinger (TN)*

15

CHEF
Chelsey Conrad
Honest to GOODNESS

WINE BY THE GLASS

SPARKLING

HUBERT CLAVELIN | CHARDONNAY | CREMANT DU JURA | NV13

full bodied, rich, nutty and yeasty

CASTELLROIG CAVA ROSAT | TREPAT | PENEDES | NV.....13

sustainable, strawberries, rhubarb, crisp finish rosé

ROSÉ

MONTENIDOLI | CANAIUOLO | SAN GIMIGNANO | 2016.....13

round, pink berries, rose from a hillside town in Tuscany

DOMAINE VETRICCIE | GRENACHE BLEND | CORSICA | 20169

The island of Corsica, pink limestone and clay soil

WHITE

KOBAL ŠIPON | FURMINT | SLOVENIA | 2016 12

golden pear, white flowers, lemon peel, racy acidity

WHITEHALL LANE | SAUVIGNON BLANC | NAPA VALLEY | 2012 9

crisp, fresh melon, stewed pears, baked apples

DÜRNBERG | GRÜNER VELTLINER | AUSTRIA | 2015 12

white pepper, golden pear, fresh apples vibrant acidity

THEVENET & FILS | CHARDONNAY | BURGUNDY | 2015 14

white Burgundy, round, pear, balanced acidity

LA SOLITUDE | ROUSSANE, GRENACHE | COTES-DU-RHONE | 2015 ..10

creamy, stonefruit, apricots

RED

NALS MARGREID | SCHIAVA | ALTO ADIGE | 2015.....9

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

CARA NORD NEGRE | GARNATXA, SYRAH | CATALONIA | 2014..... 10

black & red currant, forest floor, savory, medium bodied

DOMAINE DES BÉRIOLES | PINOT NOIR | BURGUNDY | 2014 14

soft tannins, red raspberries, currants, touch of vanilla

TENUTA DI BIBBIANO | SANGIOVESE | CHIANTI CLASSICO | 2014 ..13

tart, dried fruit, savory and delicious

CHÂTEAU LIGNE | MERLOT & CABERNET | BORDEAUX | 201213

smooth & elegant, ripe berries, black pepper, big tannin

**Wine by the bottle is located on a separate menu.*

COCKTAILS

AFTER RAIN COMES SUNSHINE

STRAWBERRY BOURBON SMASH 12

Virgil Kaine Riptrack bourbon, strawberry, lemon, mint

IT'S ALWAYS ACCEPTABLE TO WEAR WHITE

NEGRONI BLANCO 12

Hat-Trick gin, Cocchi Americano, Carpano Bianco

SOUTHERN LIFE

COOL TEA TODDY.....11

Striped Pig rum, ginger tea, honey, lemon, basil

"HONEYDEW YOU WANT TO GET MARRIED?"

SORRY, BUT I CANTALOUPE"

IN DEW TIME 12

cherry-bomb infused tequila, honeydew, lime, chili salt

BEER & CIDER

ASK YOUR SERVER ABOUT OUR DRAFT BEER SELECTION

B&B SHANDY 8

Local draft beer & Cannonborough soda

BOTTLES & CANS

WESTBROOK | MOUNT PLEASANT, SC 6

Gose 4.4% / IPA 6.8%

REVELRY | CHARLESTON, SC 8

Gullah Cream Ale 5.5% / Lefty Loosey IPA 7% / 16 oz.

VICTORY | PHILADELPHIA, PA 6

Summer Love Golden Ale / 5.2%

TERRAPIN | ATHENS, GA 6

Maggie's Peach Farmhouse Ale / 5.3%

LEFT HAND | LONGMONT, CO 6

Polestar Pilsner / 5.5%

LONERIDER | RALEIGH, NC 6

Sundance Grapefruit Saison / 6%

RIVER RAT | COLUMBIA, SC 6

My Morning Stout / 6%

HOLY CITY | NOTH CHARLESTON, SC | 12OZ 6

Overly Friendly IPA / 7.6%

BENFORD | LANCASTER, SC | 12OZ 8

The Problem Solver Imperial IPA / 11.5%

WÖLFFER | LONG ISLAND, NY | 12OZ11

No. 139 Dry Rosé Cider / 6.9%

ISASTEGI | SAGARDO NATURALA8 | 15

traditional sour Basque cider, by the glass or half-bottle



DESSERTS

MILK CHOCOLATE CREMEUX

*spicy tamarind caramel, cherries, cocoa nibs,
crispy bits, cherry sorbet*

10

ICE CREAM & SORBET

two scoops of your choice:

*rhubarb sorbet / blackberry sorbet
tahini ice cream / coconut ice cream*

5

GOAT CHEESECAKE

blueberries, honey brittle, peach sorbet, fennel

9

BUTTERMILK TRES LECHES

*blackberries, milk jam, loquat-orange flower sorbet,
candied almonds*

8

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

6

CHEESE BOARD

Hunkadora (NC)

Anabasque (WI)

Coppinger (TN)

15



DESSERTS

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Coppinger (TN)

15

Butcher
& Bee

WINE

BY THE BOTTLE

\$30 BOTTLES

WHITE

MUSCADET SEVRE ET MAINE | SUR LIE | BEAUREGARD | LOIRE | 2015
racy, lemon curd, lime zest, mineral driven

SPORTOLETTI | GRECHETTO | UMBRIA | 2014
crisp, vibrant, aromas of apricots, flowers

BRADGATE | CHENIN BLANC | STELLENBOSCH | 2015
rich tropical pear, red pepper, green fig, lively finish

EGEO | VERDEJO | RUEDA | 2015
crisp, vibrant, aromas of grapefruit, and lime zest

ROSÉ

LEYDA ROSÉ | PINOT NOIR | CHILE | 2016
fresh raspberries, white flowers, citrus

DOMAINE VETRICCIE | GRENACHE BLEND | CORSICA | 2016
The island of Corsica, pink limestone and clay soil

RED

PAUL ACHS | ZWEIFELT | BURGENLAND | 2013
light, rustic, red cherries, orange zest

ZORZAL | CABERNET FRANC | TUPUNGATO VALLEY | 2015
spicy, bell pepper, black cherry, medium tannin

\$45 BOTTLES

SPARKLING

RAVENTÓS | BLANC | MACABEO BLEND | PENEDES | 2013
fresh, lively, yellow apple, pear, citrus and mineral notes

WHITE

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

GIO DOMINICO NEGRO | SERRA LUPINI | ARNEIS | PIEDMONT | 2015
peach pithe, grapefruit, stone, and lemon curd

SCLAVUS | ROBOLA | CEPHALONIA | GREECE | 2014
bright peach, citrus, golden apple, biodynamic

GROCHAU CELLARS | WILLAMETTE | MELON DE BOURGOGNE | 2015
Oregon white, bright, earthy, mineral driven

LES CLAUX USSEGLIO | CHÂTEAUNEUF-DU-PAPE BLANC | RHONE | 2013
golden hue, honeysuckle, pear, round acidity

BLOOMER CREEK EDELZWICKER | RIESLING BLEND | NEW YORK | 2014
Finger lakes family winery, dry, crisp sorbet, lime

ROSÉ

UMATHUM | ZWEIFELT BLEND | BURGENLAND | 2016
biodynamic, bold plum, earthy, fruity, pink peppercorn

LOS BERMEJOS | LISTÁN NEGRO | CANARY ISLANDS | 2016
fresh, elegant, mineral driven, volcanic soil

RED

UWE SCHEIFER | BLAUFRAKISCH | AUSTRIA | 2013
soft red currants, tart cherries, violets

POPULIS | ZINFANDEL, NERO D'AVOLA | MENDOCINO COUNTY | 2015
new world red blend, tobacco, leather, fresh tannin

VINA SASTRE | RIBERA DEL DUERO | 2013
full bodied, violets, lavender, savory, light smoke

J. BRIX | CARIGNAN | SAN DIEGO COUNTY | 2014
stewed cranberry, baked cherries, soft tannins, bright acid

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

\$60 BOTTLES

SPARKLING

PAPACITO | PRIMITIVO | OREGON | 2015

dark red, Lambrusco style, dried herbs, raspberry jam

WHITE

ITSAS MENDI | HONDARIBBI ZURI | TXAKOLINA | SPAIN | 2014

northern Spain, mineral driven, zesty acid, slight sparkle

RYME CELLARS 'HERS' | VERMENTINO | CARNEROS | 2014

husband and wife team, citrus, saline, rich texture

CIRO PICARIELLO | FIANO DI AVELLINO | CAMPANIA | 2013

bright, clean, natural wine made from a low yielding grape

RADIKON | PINOT GRIGIO | SLOVENIA | 2014

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

LIOGO | CHARDONNAY | SONOMA | 2015

lemon curd, green papaya, pear, vanilla, chalk

DOMAINE DE LA PINTÉ | SAVAGNIN | JURA | 2006

dried apricot, white flowers and wonderful acidity

FRANÇOIS MILLET | SAUVIGNON BLANC | SANCERRE | 2016

fresh, bright, preserved lemon, rosemary, sage

ROSÉ

GRACI | ETNA ROSATO | NERELLO MASCALESE | SICILY | 2015

Sicilian, light, volcanic soil, fresh minerality

RED

VINCA MINOR | CARIGNAN | CENTRAL COAST | 2014

soft raspberry, cranberry, eucalyptus from 85 year old vines

DOMAINE NOËLLAT | PINOT NOIR | BURGUNDY | 2014

earthy, dark cherry, traditional French pinot

OMERO | PINOT NOIR | WILLAMETTE VALLEY | 2014

light, juicy, fruit forward, whole cluster fermentated

DANIEL BOULAND 'DELYS' | GAMAY | BURGUNDY | 2014

beautiful non-palate fatiguing Beaujolais

PITHOS COS | FRAPPATO & NERO D'AVOLA | SICILY | 2014

light and easy drinking red from volcanic soils, anfora aged

WIND GAP | SOIF RED | CALIFORNIA | 2015

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

ELIZABETH SPENCER | CABERNET SAUVIGNON | NAPA VALLEY | 2014

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

VINCENT PARIS COZES HERMITAGE | SYRAH | RHONE | 2015

meaty, floral, herbaceous, fresh black fruit

\$90 BOTTLES

SPARKLING

ROBERT MONCUIT | LES MESNIL SUR OGER | CHAMPAGNE

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

JEAN-NOËL HATON | MARNE VALLEY | CHAMPAGNE

poached pear, apricot, white cherry, creamy, chalky finish

WHITE

KOUTSOYANNOPOULOS | KSERA HOMATA | ASSYRTIKO | GREECE | 2013

100 year old vine, dense with stonefruit, intense minerality

DOMAINE GUIBERTEAU | CHENIN BLANC | LOIRE | 2014

pure, finesse minerality, thundering but balanced acidity

PATAILLE MARSANNAY | CHARDONNAY | BURGUNDY | 2014

delicious and complex wine from a master of Marsannay

DOMAINE ROSTAING | VIOGNIER | NORTHERN RHONE | 2012

intensely aromatic, apricot jam, white peach, honeysuckle

OIKONOMOY | SITIA | CRETE | 2013

dry, richly aromatic, vivacious orchard fruits

RED

OIKONOMOY | LIATIKO | CRETE | 2006

ancient indigenous vines, velvety, robust fruit and tannins

BIG BASIN | GRENACHE BLEND | SANTA CRUZ MOUNTAINS | 2011

California Rhone style, medium bodied, spicy black berries

CASTEL NOARNA | CABERNET & MERLOT | DOLOMITI | ITALY | 2007

classic Bordeaux blend full of flavor, minerality, structured

MONTENIDOLI | 'SONO' | TUSCANY | 2007

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

LEVET CÔTE-RÔTIE | SYRAH | NORTHERN RHONE | 2008

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

\$120 BOTTLES

RED

LIGNIER | PINOT NOIR | CHAMBOLLE-MUSIGNY | BURGUNDY | 2013

light, soothing tannins, tart red berries