

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

SWEET CORN *herbsaint, butter, jalapeño*

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*

EVERYTHING BEETS *everything spice, pistachio*

GELERY SALAD *jalapeño pickled cherries, peanut vin*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED BROCCOLI *Calabrian chili oil, pickled ramps*

JULIE'S POTATO SALAD *blistered shishitos, green apple, raisins*

FARMER DAVE'S MELONS *bresaola, jalapeño vin, mint*

FRIES *B & B ketchup*

CHERRY BURRATA TARTINE *smoked Rainier cherries, Dozen Bakery rye, pistachio, mint* 10

PICKLED, SMOKED N' FRIED OKRA *cornmeal, ranch dipping sauce* 9

WATERMELON SALAD *peanut whipped feta, jalapeño vin, crispy chicken skin, pickled rind* 13

HEIRLOOM TOMATOES *hot honey mustard, charred corn, basil, goat feta* 14

GRILLED CAESAR *red butter lettuce, creamy rhubarb vin, parmesan, summer blossoms* 12

BEAR CREEK CHEESEBURGER* *American cheese, white onion, jalapeño, yellow mustard* 13

KOREAN FRIED QUAIL *2 birds, ramp kimchi, peanuts, scallions, gochujang* 21

GRILLED EGGPLANT *black garlic tahini, pickled cherries, pine nuts, chervil* 16

SEARED WILD MUSHROOM *pickled green tomato, spiced labneh, sunflower seeds, manchego* . . . 22

BRAISED LAMB *Israeli couscous, dukkah, pickled raisins, tomato confit, hot honey* 22

SUMMER RISOTTO *charred eggplant, roasted peppers, breadcrumbs, parmesan* 20

BROWN SUGAR PORK BELLY *Anson Mills white rice peas, bacon caramel, pork rind popcorn* . . . 25

BEEF & BROCCOLI* *Bear Creek steak, charred broccoli, sour corn vin, smoked peach jam* 27

PAN-SEARED GROUPER *dirty rice, grilled okra, tomato nage* 24

DRY-AGED SHORT RIBS *braised Bear Creek ribs, tamarind glaze, seasonal banchan* 40

AVOCADO CRISPY RICE

Carolina Gold crispy rice, escarole, peanuts, serrano chiles

14

FRIED CHICKEN

four-piece dark meat, Tennessee togarashi, n'duja butter

16

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

**This item may contain raw animal product. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

MEZZE \$5 each / 5 for \$20 / all for \$50

SWEET CORN *herbsaint, butter, jalapeño*
HUMMUS *tahini, spicy sauce, pita*
TURNIP CACIO E PEPE *turnips, parm, black pepper*
WHIPPED FETA *fermented honey, cracked black pepper, pita*
EVERYTHING BEETS *everything spice, pistachio*
FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*
GRILLED BROCCOLI *calabrian chile oil, pickled rampst*
JULIE'S POTATO SALAD *blistered shishitos, green apple, raisins*
CELERY SALAD *jalapeño pickled cherries, peanut vin*
PICKLED SHRIMP *gochujang, herbs, crispy shallot*
FARMER DAVE'S MELONS *coppa, jalapeño vin, mint*
FRIES *B & B ketchup*
SANDWICHES 11 EACH / ADD A MEZZE SIDE FOR 3

FRIED AVOCADO *sour mango aioli, pickled fresnos, baguette*
I.F.C. *Israeli fried chicken, harissa, tahini slaw, potato roll*
BEAR CREEK CHEESEBURGER* *American cheese, white onion, jalapeño, yellow mustard, potato roll*
CHICKEN SHAWARMA *lamb bacon, skhug aioli, roasted tomato, alfalfa sprouts, red onion, pita*
B.L.T. *Gifford's bacon, pickled green garlic aioli, red leaf lettuce, sourdough*

ADD SPROUTS, AVOCADO, OR A FRIED EGG 1. EA

ROASTED TURKEY *pistou, pepper jelly, pickled chiles, sourdough*
CRISPY CATFISH *pickled lemon tartar, tomato, escarole, potato roll*
MORE FUN STUFF
GRILLED CAESAR *grilled red butter lettuce, creamy rhubarb vin, parmesan, blossoms.* 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles* 14

ADD SHAWARMA SPICED CHICKEN THIGH 4.

TURKISH HUMMUS *crispy chickpeas, pine nuts, pita; served warm* 9

ADD CHORIZO, MUSHROOMS OR GROUND BEEF 2.

CHEF
Bryan Lee Weaver
Honest to GOODNESS

MEZZE *\$5 each*

FARMERS DAVE'S MELONS *coppa, jalapeño vin, mint*

HUMMUS *tahini, spicy sauce, pita*

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

PICKLED SHRIMP *gochujang, herbs, crispy shallot*

FRIES *house-made ketchup*

CELERY SALAD *jalapeño-pickled cherries, peanut vin*

PLATES

TURKISH HUMMUS *crispy chickpeas, pine nuts, pita, served warm* 9
ADD CHORIZO, MUSHROOMS OR GROUND BEEF FOR 2.

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

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

PB&J FRENCH TOAST *pine nut butter, blackberry jam* 12

BREAKFAST BURRITO *scrambled egg, hashbrown, chorizo, pepper-jack, pork green chile, crème fraîche*..14

FRIED AVOCADO SANDWICH *sunny egg, Gifford's bacon, comeback sauce, potato roll* 13

BEAR CREEK CHEESEBURGER* *American cheese, white onion, jalapeño, yellow mustard* 13
ADD AN EGG 1

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles*14

CHICKEN BISCUIT *Tennessee togarashi, honey butter, zucchini pickle*13

SIDES

GIFFORD'S BACON *two pieces* 6

TWO EGGS *any style* 3

BUTTERMILK BISCUIT *with jam & butter* 3

GRILLED SOURDOUGH *with jam* 4

PASTRY BASKET *chef's choice of 3 housemade pastries* 10

COFFEE & TEA

Drip Coffee / 3

Espresso / 2.75

*Stumptown Nitro
Cold Brew* / 4

Cappuccino / 3.50

Latte / 4

Assorted Teas / 2.50

BEVERAGES

Mexican Coca Cola / 3

Mexican Orange Fanta / 3

Mexican Sprite / 3

Abita Draft Root Beer / 3

Iced Tea / 2.50

Mint Lemonade / 3.50

CHEF

Bryan Lee Weaver

Honest ^{to} GOODNESS

DESSERTS

ICE CREAM SANDWICH

blackberry chip, corn cookie

6

PHATTY CAKES

spicy ginger cookies, vanilla mascarpone

5

BUTTERMILK TRES LECHES

louisiana berries, candied almonds

9

SPICED DARK CHOCOLATE POT DE CRÈME

meringue, cocoa nib, cayenne chile

9

CITRUS CHEESECAKE

goat cheese, lemon curd, spiced cookie crust, lemon
verbena meringue

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



DESSERTS

ICE CREAM SANDWICH

blackberry chip, corn cookie

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PHATTY CAKES

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AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



COCKTAILS

THAT HOODOO THAT YOU DO 11 <i>George Dickel Rye, Campari, Hoodoo, demerara, orange</i>	MANHATTAN LOVE CHILD 10 <i>Altos Reposado Tequila, Avera, demerara, Angostura, Peychauds</i>
SPICY LITTLE BRITT 9 <i>Broker's Gin, pineapple, lime, cilantro, jalapeño</i>	MUCHA MUCHACHA 13 <i>Vida Mezcal, Green Chartreuse, cucumber, lime, agave, smoked salt</i>
FOLLY BEACH 11 <i>Virgil Kaine rye, Dolin rouge, Amaro Angostura, Herbsaint, Angostura orange</i>	BIRD OR PLANE 13 <i>George Dickel Rye, Pig's Nose Scotch, Coco Lopez, pineapple, lime, Hoodoo float, mint, cherry</i>

DRAFT BEER

CZANN'S AMERICAN PALE ALE 7 <i>Memphis, TN</i>	YELLOWHAMMER T-MINUS 6 <i>Huntsville, AL</i>
SMITH & LENTZ SELECT IPA 7 <i>Nashville, TN (across the street)</i>	LITTLE HARPETH SAN FRAN LAGER 7 <i>Nashville, TN</i>
WISEACRE TINY BOMB PILSNER 7 <i>Memphis, TN</i>	PRAIRIE FLARE GOSE 7 <i>Tulsa, OK</i>
TIN MAN DAMASCENE 6 <i>Evansville, IN</i>	ANDERSON VALLEY BREWING BRINEY MELON GOSE 7 <i>Booneville, CA</i>
NEW HEIGHTS NOTHING FANCY 6 <i>Nashville, TN</i>	
FOUNDERS PORTER 6 <i>Grand Rapids, MI</i>	(10 OZ POUR)
JACKALOPE ROMPO RED RYE ALE 7 <i>Nashville, TN</i>	KENTUCKY BOURBON BARREL ALE 8 <i>Lexington, KY</i>
DOGFISH HEAD NAMASTE 7 <i>Milton, DE</i>	BOLD ROCK INDIA PRESSED APPLE CIDER 5 <i>Nellysford, VA</i>
BEARDED IRIS HOMESTYLE IPA 8 <i>Nashville, TN</i>	BALAST POINT GRAPEFRUIT SCULPIN IPA 7 <i>San Diego, CA</i>
BLACK ABBEY THE ROSE 7 <i>Nashville, TN</i>	BLACKBERRY FARM CLASSIC SAISON 6 <i>Walland, TN</i>

NON-ALCOHOLIC

ABITA ROOTBEER 3



WINE

SPARKLING

LAMBRUSCO DI SORBARA | ITALY | BARBOLINI13 | 48
raspberry, vanilla, orange peel, off dry/semi sweet

PROSECCO | ITALY | TERRE GAIE..... 9 |36
hints of apple, fruity aromas, refreshing

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

CREMANT DE LOIRE BRUT | FRANCE | CYRILLE SEVIN 62
white peach, pear, mint, almonds, dry

ROSÉ

MALBEC | FRANCE | 'A TABLE!' - FABIEN JOVES13 | 52
wild cherry, fresh berries, turkish honey, cool, refreshing

TEMPRANILLO/VIURA | SPAIN | LUIS ALEGRE..... 40
floral, ripe apricots, stony minerality

FEATURED WINE

LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO14 | 56
red berries, black tea, lavender, and a touch of smoke

PRIE BLANC | VALLE DE AOSTE | PAVESE ERMES 84
delicate, floral, esoteric and stunning. med body

WHITE

- MUSCADET | LA GRANGE | LOIRE | LUNEAU PAPIN8 | 36
racy, granite, lime zest, fresh grapefruit
- WHITE BLEND | FRANCE | CHATEAU LE PAYRAL11 | 44
pineapple, grapefruit, flint, clean and crisp finish
- ALBARINO | SPAIN | DAVID BOWLER SEREA13 | 52
citrus, green apple, grapefruit, herbal, minerality
- GODELLO | SPAIN | GODEVAL11 | 44
stone fruit, juicy citrus, peach pith, nutty finish
- CHARDONNAY | CALIFORNIA | LIOCO15 | 60
golden apple, honeydew, jasmine, saline, bright
- PINOT BLANC | AUSTRIA | BECKER 12|36
cool melon, stone fruit, wet stone and mineral finish
- SAUVIGNON BLANC | WILLAMETTE VALLEY | PATTI GREEN 59
white grapefruit, green apples, silky texture, crisp finish
- RIESLING-TROKEN | GERMANY | CLEMENSBUSCH 65
peach and lime blossom on the nose, inviting and juicy
- TOCAI FRIULANO | 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 50
tropical fruit, herbal, coastal nuance, lush flavor

RED

- PINOT NOIR | OREGON | AVERAEN14 | 56
strawberries, cherries, soft tannins
- BARBERA | ITALY | LULI13 | 52
juicy bing cherry, blackberries, black pepper, soft tannins
- RHONE BLEND | LOVE RED | CALIFORNIA | BROCC CELLARS13 | 52
medium body, fruity & earthy
- CAB/MERLOT | BIODYNAMIQUE-BORDEAUX | LE BERGEY 10 | 40
rich, full bodied, earth and chocolate notes
- CARIGNAN | SATIVA | MENDOCINO COUNTY | LIOCO15 | 70
bitter chocolate, mulberry, herbs de provence
- GAMAY | BEAUJOLAIS VILLAGES | STEPHANE AVIRON 25
ripe red fruits, earth & herbs
- PINOT NOIR/GAMAY | AVEYRON | LOU JO - | NICOLAS CARMARANS 90
bing cherry, violets, raspberry, clove and orange peel
- SANGIOVESE | ROSSO DI MONTEPULCIANO | GODIOLO 65
medium bodied, bright cherry and pluot notes
- ZINFANDEL | SONOMA COUNTY | VALRAVN 48
dark plum, boysenberry, licorice laced with pepper
- GRENACHE/SYRAH | CHATEAUNEUF DU PAPE | DOM. DE SAJE 90
soft, peppery, dark fruits and jammy, earthy finish