

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

**SWEET CORN** *herbsaint, butter, jalapeño*

**HUMMUS** *tahini, spicy sauce, pita*

**PEAS & BEANS** *pickled & marinated heirlooms, marcona almond*

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

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

**SUMMER SQUASH** *grilled & raw, candied tomato, cherry pepper*

**CELERY SALAD** *jalapeño pickled cherries, peanut vin*

**FIRE ROASTED CARROTS** *coconut, peanuts, sambal onions*

**CHARRED SHISHITO** *yuzu kosho, benne, aleppo*

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

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

**FRIES** *B & B ketchup*

## SANDWICHES *11 EACH / ADD A MEZZE SIDE FOR 3*

**FRIED AVOCADO** *sour mango aioli, pickled fresnos, baguette*

**B.L.T** *Gifford's bacon, pickled green garlic aioli, red leaf lettuce, sourdough*

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

**AL PASTOR B.L.T** *chile-grilled pineapple, Gifford's bacon, sour mango aioli, red leaf lettuce, sourdough*

**BEAR CREEK CHEESEBURGER\*** *American cheese, white onion, jalapeño, yellow mustard, potato roll*

**I.F.C.** *Israeli fried chicken, harissa, tahini slaw, potato roll*

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

**PORK TONKATSU** *breaded pork loin, Japanese BBQ sauce, pickles, white bread*

**SMOKED TURKEY** *Dreamweaver mustard, aged gouda, zucchini pickles, potato chips on potato roll*

## MORE FUN STUFF

**ROASTED CAESAR** *grilled red butter lettuce, smoked peach vin, parmesan, rye crouton. . . . . 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 FOR 2.

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

## MEZZE \$5 each

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

HUMMUS *tahini, spicy sauce, pita*

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

PEAS & BEANS *pickled & marinated heirlooms, marcona almond*

FRIES *house-made ketchup*

CELERY SALAD *jalapeño-pickled cherries, peanut vin*

**TERRA'S PASTRY BASKET** *pastry chef's choice of 3 housemade pastries* . . . . . 10

## PLATES

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

ADD CHORIZO, MUSHROOMS OR GROUND BEEF 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, berry 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 & butter* . . . . . 4

## 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**

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

**SWEET CORN** *herbsaint, butter, jalapeño*
**HUMMUS** *tahini, spicy sauce, pita*
**PEAS & BEANS** *pickled & marinated heirlooms, marcona almond*
**WHIPPED FETA** *fermented honey, cracked black pepper, pita*
**TURNIP CAGIO E PEPE** *turnips, parm, black pepper*
**SUMMER SQUASH** *grilled & raw, candied tomato, cherry pepper*
**CELERY SALAD** *jalapeño pickled cherries, peanut vin*
**FIRE ROASTED CARROTS** *coconut, peanuts, sambal onions*
**CHARRED SHISHITO** *yuzu kosho, benne, aleppo*
**JULIE'S POTATO SALAD** *blistered shishitos, green apple, raisins*
**FARMER DAVE'S MELONS** *ham, jalapeño vin, mint*
**FRIES** *B & B ketchup*
**CHERRY TOMATO TARTINE** *B & B ricotta, Dozen Bakery rye, basil, pickled red onion* . . . . . 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

**BLACK SEA BASS CRUDO** *tiger's milk, charred avocado, melon, okra chips* . . . . . 15

**ROASTED CAESAR** *red butter lettuce, smoked peach vin, parmesan, rye crouton* . . . . . 12

**BEAR CREEK CHEESEBURGER\*** *American cheese, white onion, jalapeño, yellow mustard, fries* . . . . 14

**KOREAN FRIED QUAIL** *2 birds, peanuts, scallions, gochujang* . . . . . 20

**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

**CAST IRON SIRLOIN** *tamarind marinade, pepperonata, bacon fat potatoes* . . . . . 27

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

**GRILLED PORK CHOP** *Carolina Red Lima Beans, bacon caramel* . . . . . 25

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

14

**FRIED CHICKEN**
*four skin-on thighs,  
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**

# DESSERTS

## ICE CREAM SANDWICH

peach ice cream, white chocolate marcona almond  
6

## PHATTY CAKES

spiced ginger cookies, vanilla mascarpone  
5

## BUTTERMILK TRES LECHES

seasonal fruit, 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



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CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



## COCKTAILS

<b>THE LOST SCOT</b> ..... 11 <i>Pig's Nose scotch, falernum, pineapple, ginger, lemon, ango</i>	<b>MANHATTAN LOVE CHILD</b> ..... 11 <i>Altos Reposado Tequila, Averna, demerara, ango, peychauds</i>
<b>MUCHA MUCHACHA</b> ..... 13 <i>Vida Mezcal, Green Chartreuse, cucumber, lime, agave, smoked salt</i>	<b>FOLLY BEACH</b> ..... 11 <i>Virgil Kaine rye, Dolin rouge, Amaro Angostura, Herbsaint, orange bitters</i>
<b>CHARLIE'S WAY</b> ..... 11 <i>Diplomatico reserva rum, Maraschino liqueur, Aperol, lime</i>	<b>THAT HOODOO THAT YOU DO</b> ..... 11 <i>George Dickel Rye, Campari, Hoodoo, demerara, orange</i>

## DRAFT BEER

<b>CZANN'S AMERICAN PALE ALE</b> ..... 7 <i>Nashville, TN</i>	<b>YELLOWHAMMER T-MINUS TANGERINE KOLSCH</b> ..... 6 <i>Huntsville, AL</i>
<b>SMITH &amp; LENTZ SELECT IPA</b> ..... 7 <i>Nashville, TN (across the street)</i>	<b>LITTLE HARPETH SAN FRAN LAGER</b> ..... 7 <i>Nashville, TN</i>
<b>WISEACRE TINY BOMB PILSNER</b> ..... 7 <i>Memphis, TN</i>	<b>(10 OZ POUR)</b>
<b>NEW HEIGHTS NOTHING FANCY CREAM ALE</b> ..... 6 <i>Nashville, TN</i>	<b>GREENFLASH SPANISH TRAMPOLINE IPA</b> ..... 8 <i>San Diego, CA</i>
<b>DUCK RABBIT MILK STOUT</b> ..... 7 <i>Farmville, NC</i>	<b>KENTUCKY BOURBON BARREL ALE</b> ..... 8 <i>Lexington, KY</i>
<b>BELL'S PORTER</b> ..... 7 <i>Kalamazoo, MI</i>	<b>BOLD ROCK INDIA PRESSED APPLE CIDER</b> ..... 5 <i>Nellysford, VA</i>
<b>JACKALOPE CASPER GOSE</b> ..... 7 <i>Nashville, TN</i>	<b>BALAST POINT GRAPEFRUIT SCULPIN IPA</b> ..... 7 <i>San Diego, CA</i>
<b>DOGFISH HEAD NAMASTE WITBIER</b> ..... 7 <i>Milton, DE</i>	<b>BLACKBERRY FARM CLASSIC SAISON</b> ..... 6 <i>Walland, TN</i>
<b>BEARDED IRIS HOMESTYLE IPA</b> ..... 8 <i>Nashville, TN</i>	
<b>BLACK ABBEY THE ROSE BELGIAN PALE ALE</b> ..... 7 <i>Nashville, TN</i>	

## NON-ALCOHOLIC

<b>ABITA ROOTBEER</b> ..... 3
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# WINE

## SPARKLING

- LAMBRUSCO DI SORBARA | ITALY | BARBOLINI .....13 | 48  
*raspberry, vanilla, orange peel, off dry*
- 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

- GRENACHE BLEND | CALIFORNIA | BANSHEE..... 13 | 52  
*biodynamic, deep, bright red berries, melon, nectarine pit*
- TEMPRANILLO/VIURA | SPAIN | LUIS ALEGRE..... 45  
*floral, ripe apricots, stony minerality*
- TXAKOLI | SPAIN | SALINE ..... 12 | 46  
*sparkling, floral, strawberry, citrus, light tannic*

## FEATURED WINE

- LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO .....14 | 56  
*red berries, black tea, lavender, a touch of smoke*
- PRIE BLANC | VALLE DE AOSTE | PAVESE ERMES..... 84  
*delicate, floral, esoteric and stunning medium body*

## WHITE

- MUSCADET | SÈVRE ET MAINE | LOIRE | PIERRE-LUC BOUCHAUD . . . 9 | 36  
*racy, apple, citrus, acidity, minerality, saline*
- WHITE BLEND | FRANCE | CHATEAU LE PAYRAL . . . . . 11 | 44  
*pineapple, grapefruit, flint, clean and crisp finish*
- ALBARINO | SPAIN | DAVID BOWLER SEREA . . . . . 13 | 52  
*citrus, green apple, grapefruit, herbal, minerality*
- GODELLO | SPAIN | GODEVAL . . . . . 11 | 44  
*stone fruit, juicy citrus, peach pith, nutty finish*
- CHARDONNAY | CALIFORNIA | LIOCO . . . . . 15 | 60  
*golden apple, honeydew, jasmine, saline, bright*
- MOSCHOFILERO | GREECE | FTERI . . . . . 12 | 45  
*intensely fragrant, jasmine, pomegranate, citrus*
- WHITE BLEND | LANGUEDOC | GUILHEM . . . . . 9 | 35  
*fresh, fleshy, yellow flowers, lively, limestone, bright*
- 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

- GAMAY | BEAUJOLAIS VILLAGES | STEPHANE AVIRON . . . . . 10 | 38  
*ripe red fruits, earth and herbs*
- TEMPRANILLO | SPAIN | EL JEFE . . . . . 10 | 40  
*deep, fresh, cherry, juicy, fruit forward*
- NERO D'AVOLA | IGB TERRE SICILIANE | ITALY | SIKELÈ . . . . . 11 | 50  
*dry, savory, peppery, tobacco, earth*
- RHONE BLEND | LOVE RED | CALIFORNIA | BROCC CELLARS . . . . . 13 | 52  
*medium body, fruity & earthy*
- CAB/MERLOT | BIODYNAMIQUE-BORDEAUX | LE BERGEY . . . . . 10 | 40  
*rich, full bodied, earth and chocolate notes*
- PINOT NOIR | OREGON | COMMUTER CUVÉE . . . . . 12 | 56  
*strawberry and cherry preserves, hint of baking spices*
- BARBERA | ITALY | LULI . . . . . 13 | 52  
*juicy cherry, blackberries, black pepper, soft tannins*
- CARIGNAN | SATIVA | MENDOCINO COUNTY | LIOCO . . . . . 15 | 70  
*bitter chocolate, mulberry, herbs de Provence*
- SANGIOVESE | ROSSO DI MONTEPULCIANO | GODIOLLO . . . . . 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*
- BAROLO | ITALY | FIGLI LUIGI ODDERO . . . . . 95  
*exotic spices, red berries, fresh acidity, tobacco, tannic*