

## DIPS & SPREADS \$8 each, comes with two pita

**HUMMUS** *tahini, spicy sauce*

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

**TURKISH HUMMUS** *crispy chickpeas, pine nuts, served warm*

**ADD CHORIZO, GROUND BEEF OR MUSHROOMS 2.**

**ADD WHITE TRUFFLES 10. EXTRA PITA 1.**

## PLATES

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

**B & B BISCUIT** *whipped feta, honey butter, maple-sage sausage, soft scrambled egg* . . . . . 10

**FALL FRENCH TOAST** *apple butter, Wisconsin maple syrup, candied nuts* . . . . . 12

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

**BEAR CREEK CHEESEBURGER\*** *American cheese, onion, jalapeño, yellow mustard, fries* . . . . . 13

**ADD AN EGG 1.**

**WILD MUSHROOMS** *green tomato jam, poached egg, spiced labna, manchego* . . . . . 18

**RABBIT TAMALE** *mole braised rabbit, cherry tomato, sunny egg* . . . . . 14

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

**DELICATA SQUASH** *barley, goat cheese, herbs, sunny-side egg* . . . . . 14

## SIDES

**GIFFORD'S BACON** *two pieces* . . . . . 6

**TWO EGGS** *any style* . . . . . 3

**FRIES** *B&B ketchup* . . . . . 3

**BUTTERMILK BISCUIT** *jam & butter* . . . . . 3

**GRILLED SOURDOUGH** *jam & butter* . . . . . 4

### TERRA'S

## PASTRY BASKET

*pastry chef's choice of three house-made 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**

## MEZZE \$5 each

PICKLE PLATE *seasonal variety of housemade pickles*

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

ZUCCHINI *grilled & raw, candied tomato, cherry pepper*

CELERY SALAD *jalapeño pickled cherries, peanut vin*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

BUTTERNUT SQUASH *pomegranate, parmesan, sage*

GRILLED RADISHES *green tahini, shallot butter*

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TURKISH HUMMUS *crispy chickpeas, pine nuts, served warm*

BABA GHANOUSH *Calabrian chili salsa*

## SANDWICHES 11 EACH / ADD A MEZZE OR FRIES FOR 3.

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

ROAST BEEF & CHEESE *BBQ sauce, onion straws, pickled red onion, American cheese*

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

AUTUMN GREENS *shaved collard greens, parmesan, pecans, pickled apricots* . . . . . 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

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## PLATES

MUSHROOM TOAST *Dozen Bakery sourdough, roasted garlic, pecorino* . . . . . 11

TIGER STYLE BRUSSELS *green curry, lime, fresh herbs, crunchy onions* . . . . . 13

SMOKED CABBAGE *tasso ham, slow egg, gouda, crispy shallots* . . . . . 13

AUTUMN GREENS *shaved collard greens, parmesan, pecans, pickled apricots* . . . . . 13

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

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

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

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

EGGPLANT RISOTTO *charred eggplant, roasted peppers, breadcrumbs, parmesan* . . . . . 20

BRAISED LAMB *chickpea stew, dukkah, spicy honey* . . . . . 22

GRILLED PORK CHOP *heirloom beans, bacon caramel* . . . . . 25

DRY-AGED SIRLOIN *tamarind marinade, pepperonata, beef fat potatoes* . . . . . 27

## GRILLED EGGPLANT

*black garlic tahini, pickled cherries, pine nuts*

16

## WHOLE BUCKSNORT TROUT

*roasted fall vegetables, burnt lemon*

30

## FRIED CHICKEN

*four thighs tossed in nduja butter & Tennessee togarashi*

18

CHEF

*Bryan Lee Weaver*

**Honest to GOODNESS**

# DESSERTS

## APPLE RICOTTA CAKE

house made ricotta, vanilla bean ice cream, bourbon  
caramel, dehydrated apple

8

## 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



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*Butcher  
& Bee*

# 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

TXAKOLI | SPAIN | SALINE ..... 12 | 46  
*sparkling, floral, strawberry, citrus, light tannic*

GRENACHE | CALIFORNIA | BANCHEE..... 13 | 52  
*biodynamic, deep, bright red berries, melon, nectarine pit*

## FEATURED WINE

LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO .....14 | 56  
*black pepper, red berries, black tea, lavender, a touch of smoke*

## WHITE

- WHITE BLEND | LANGUEDOC | GUILHEM .....9 | 35  
*fresh, fleshy, yellow flowers, lively, limestone, bright*
- PASSERINA | MARCHE | ITALY | VAGNONI MOLINA ..... 10 | 40  
*delicate, flowery, honey, ripe fruit, lemon, minerality*
- 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*
- RIESLING | GERMANY | MOSEL ST .....12 | 48  
*medium-bodied, off-dry, stone fruit, flowers*
- MUSCADET | SÈVRE ET MAINE | LOIRE | PIERRE-LUC BOUCHAUD .... 36  
*racy, apple, citrus, acidity, minerality, saline*
- WHITE BLEND | FRANCE | CHATEAU LE PAYRAL ..... 44  
*pineapple, grapefruit, flint, clean and crisp finish*
- MOSCHOFILERO | GREECE | FTERI ..... 45  
*intensely fragrant, jasmine, pomegranate, citrus*
- SAUVIGNON BLANC | WILLAMETTE VALLEY | PATTI GREEN ..... 59  
*white grapefruit, green apples, silky texture, crisp finish*
- CHARDONNAY | OREGON | ST. INNOCENT ..... 60  
*french in style, bright acidity, slight oak and stone fruit*
- 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*

## 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*
- RHONE BLEND | LOVE RED | CALIFORNIA | BROCC CELLARS .....13 | 52  
*medium body, fruity & earthy*
- PINOT NOIR | OREGON | COMMUTER CUVÉE .....12 | 56  
*strawberry and cherry preserves, hint of baking spices*
- LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO .....14 | 56  
*black pepper, red berries, black tea, lavender, touch of smoke*
- BARBERA | ITALY | IULI .....13 | 52  
*juicy cherry, blackberries, black pepper, soft tannins*
- UVA RARA BLEND | ITALY | CASTELLO DI STEFANAGO ..... 42  
*crushed red berries, herbs and floral notes*
- ZINFANDEL | SONOMA COUNTY | VALRAVN ..... 48  
*dark plum, boysenberry, licorice laced with pepper*
- NERO D'AVOLA | IGB TERRE SICILIANE | ITALY | SIKELÈ ..... 50  
*dry, savory, peppery, tobacco, earth*
- MONTEPULCIANO | ITALY | IL CACCIATORE DI SOGNI ..... 55  
*ripe, rich fruit, pepper and leather*
- PORTUGUESE BLEND | CALIFORNIA | FOUR HORSEMEN ..... 62  
*light body, dark plum, touch of pepper, earthy notes, gaskey*
- SANGIOVESE | ROSSO DI MONTEPULCIANO | GODIOLO ..... 65  
*medium bodied, bright cherry and pluot notes*
- CARIGNAN | SATIVA | MENDOCINO COUNTY | LIOCO ..... 70  
*bitter chocolate, mulberry, herbs de Provence*
- GRENAACHE/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, tabacco, tannic*