

MEZZE *\$5 each*

RUTABEGA REUBEN *pastrami, saurkraut, russian dressing*

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

BEETS *maple labna, citrus, dill*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

CELERY SALAD *jalapeño pickled cherries, peanut vin*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

BUTTERNUT SQUASH *pomegranate, parmesan, sage*

GRILLED RADISHES *green tahini, shallot butter*

DIPS & SPREADS *\$8 each, served with two pita*

ADD CHORIZO, GIFFORD'S BACON, BEEF OR MUSHROOMS 3. / EXTRA PITA 1.

HUMMUS *tahini, spicy sauce*

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

WHIPPED FETA *fermented honey, cracked black pepper*

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*

TROUT MELT *smoked rainbow trout, gouda, roasted tomato, Gifford's bacon, sourdough*

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

GRILLED CAULIFLOWER *harissa, spicy peanuts, pickled mustard seeds, sunchoke, potato roll*

MORE FUN STUFF

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

CHEF

Bryan Lee Weaver

Honest to GOODNESS

DIPS & SPREADS \$8 each, served with two pita

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WHIPPED FETA *fermented honey, cracked black pepper*

PLATES

AVOCADO CRISPY RICE *Carolina Gold crispy rice, escarole, peanuts, serrano chiles* 13

ADD SHAWARMA SPICED CHICKEN THIGH 4, ADD EGG 1.

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

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

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

ADD AN EGG 1.

MUSHROOM TOAD IN A HOLE *green tomato jam, poached egg, spiced labna, manchego* 18

PASTRAMI HASH *sweet potatoes, sauerkraut, horseradish, sunny duck egg* 16

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

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

SHREK SHUKA *tomatillo, feta, poached eggs, toast* 13

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

B&B BISCUIT

*whipped feta, honey butter,
maple-sage sausage, soft
scrambled egg*

10

COFFEE & TEA

Drip Coffee / 3

Espresso / 2.75

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

RUTABEGA REUBEN *pastrami, sauerkraut, russian dressing*

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

BEETS *maple labneh, citrus, dill*

CHICKPEA FRITTER *tomato ragu, Bloomsbury farm kalette*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

BUTTERNUT SQUASH *pomegranate, parmesan, sage*

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PLATES

BEET AND POTATO LATKES *crème fraîche, chives* 9

CELERY SALAD *peanut vinaigrette, jalapeno pickled raisins* 11

GRAVLOX *rye toast, sumac cream cheese, dill, fried capers* 10

AUTUMN GREEN SALAD *shaved greens, parmesan, pecans, pickled apricots* 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

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

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

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

ADD SHAWARMA SPICED CHICKEN THIGH 4.

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

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

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

RABBIT CAVATELLI *mole sauce, mushrooms, blistered tomato, red onion, cilantro* 22

DRY-AGED SIRLOIN *sunchoke puree, broccoli rabe, crispy sunchokes* 27

CHICKEN LIVER MOUSSE

apple butter, toast

8

GRILLED CLAMS & SAUSAGE

*low-country clams, fennel
bolognese, bacon-fat rye
croutons*

17

FRIED CHICKEN

*four thighs tossed in
'nduja butter & Tennessee
togarashi*

18

CHEF

Bryan Lee Weaver

Honest to GOODNESS

COCKTAILS

BEETS BY J 11	FLOWERS FOR ALBERT 11
<i>Cathead Vodka, beet, amaro, basil, ginger, lime, Prosecco</i>	<i>Broker's Gin, Cocchi Americano, Falernum, lime, Ango, orange</i>
THE LOST SCOT 11	THAT HOODOO THAT YOU DO 11
<i>Pig's Nose scotch, falernum, pineapple, ginger, lemon, ango</i>	<i>Virgil Kane Rye, Campari, Hoodoo, demerara, orange</i>
HAWKINS CRUSOE 11	MARIGOLD 13
<i>Diplomatico Reserva, El Dorado 8 yr, Bonal, Cynar</i>	<i>Batavia Arrack, Yellow Chartreuse, ginger, grapefruit, Tiki bitters, Ango</i>
SMOKE AND MIRRORS 11	
<i>Fidencio classico, Cynar, Demarara, salt, orange</i>	

DRAFT BEER

JACK'S HARD CIDER 7	SMITH & LENTZ SELECT IPA 8
<i>Biglerville, PA</i>	<i>Nashville, TN (across the street)</i>
WISEACRE TINY BOMB PILSNER 7	DUCK RABBIT MILK STOUT 7
<i>Memphis, TN</i>	<i>Farmville, NC</i>
NEW HEIGHTS NOTHING FANCY CREAM ALE 7	JACKALOPE SNOWMAN MOCHA STOUT 7
<i>Nashville, TN</i>	<i>Nashville, TN</i>
DOGFISH HEAD NAMASTE WITBIER 7	(10 OZ POUR)
<i>Milton, DE</i>	BLACKBERRY FARM CLASSIC SAISON 6
HONKY TONK SOUR CHERRY 7	<i>Walland, TN</i>
<i>Nashville, TN</i>	ALPINE DUET IPA 8
GZANN'S AMERICAN PALE ALE 7	<i>San Diego, CA</i>
<i>Nashville, TN</i>	BALLAST POINT MANGO EVEN KEEL IPA 7
BLACK ABBEY THE ROSE BELGIAN PALE ALE 7	<i>San Diego, CA</i>
<i>Nashville, TN</i>	DARK HORSE SCOTTY KARATE SCOTCH ALE 9
LITTLE HARPETH SAN FRAN LAGER 7	<i>Marshall, MI</i>
<i>Nashville, TN</i>	GREEN FLASH DOUBLE STOUT 8
BEARDED IRIS HOMESTYLE IPA 8	<i>San Diego, CA</i>
<i>Nashville, TN</i>	

NON-ALCOHOLIC

ABITA ROOT BEER 5



WINE



SPARKLING

- PROSECCO | ITALY | TERRE GAIE 9 | 36
hints of apple, fruity aromas, refreshing
- LAMBRUSCO DI SORBARA | ITALY | BARBOLINI 13 | 48
raspberry, vanilla, orange peel, off dry
- PINOT NOIR/DORNFELDER | GERMANY | LATITUDE 50 N SEKT ROSE . . . 50
fragrant, strawberry fruit, hint of lemon zest, dry
- CREMANT DE LOIRE BRUT | FRANCE | CYRILLE SEVIN 62
white peach, pear, mint, almonds, dry
- LES MURGIERS EXTRA BRUT | FRANCE | FRANCIS BOULARD 95
fresh, vigorous, high acidity, green apples, very 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

- CABERNET FRANC/CORVINA | ITALY | MARCATO DUO 52
red-berry fruits, hint of coffee, soft tannin finish

WHITE

WHITE BLEND | LANGUEDOC | GUILHEM9 | 35
fresh, fleshy, yellow flowers, lively, limestone, bright

PASSERINA | MARCHE | ITALY | VAGNONI MOLINA11 | 40
delicate, flowery, honey, ripe fruit, lemon, minerality

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

RIESLING | GERMANY | MOSEL ST12 | 48
medium-bodied, off-dry, stone fruit, flowers

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

BLANC DE MORGEX | ITALY | ERMES PAVESE 65
citrus, stone fruit, white pepper, and fresh-cut herbs

TOCAI FRIULANO | ITALY | LA DUE TERRE 75
exuberant acidity, full bodied, dried apricot, mango

CHENIN BLANC | ISRAEL | SHVO 80
dried fruit, French oak, full bodied, clean finish

RED

BORDEAUX BLEND | FRANCE | CHATEAU LE BERGEY11 | 40
medium body, black cherry, cassis, and subtle oak

TEMPRANILLO | RIOJA SPAIN | GRAN CERDO12 | 46
juicy plum, red cherry, fresh & vibrant, soft texture, spice

BARBERA | ITALY | IULI13 | 52
juicy cherry, blackberries, black pepper, soft tannins

RHONE BLEND | LOVE RED | CALIFORNIA | BROCC CELLARS 13 | 52
medium body, fruity & earthy

PINOT NOIR | OREGON | COMMUTER CUVÉE 14 | 56
strawberry and cherry preserves, hint of baking spices

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

CABERNET FRANC/CORVINA | ITALY | MARCATO DUO 52
red-berry fruits, hint of coffee, soft tannin finish

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 | GODIOLLO 65
medium bodied, bright cherry and pluot notes

CARIGNAN | SATIVA | MENDOCINO COUNTY | LIOCO 70
bitter chocolate, mulberry, herbs de Provence

CAB FRANC BLEND | ISRAEL | KISHOR 72
medium bodied, firm, round tannin, long fruit finish

GRENADE/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