

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

SWEET PAPAS BRAVAS *citrus aioli, parmesan*

GRANOLA BOWL *citrus, maple labneh, peanut granola*

ISRAELI SALAD *mango, pineapple, cucumber, red onion, herbs*

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

ADD CHORIZO, GIFFORDS BACON, BEEF OR MUSHROOMS 3. / EXTRA PITA 1.

HUMMUS *tahini, spicy sauce*

WHIPPED FETA *fermented honey, cracked black pepper*

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

B&B BISCUIT

whipped feta, honey butter, soft scrambled egg and choice of: avocado, maple-sage sausage or Gifford's bacon

10

PLATES

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

ADD SHAWARMA SPICED CHICKEN THIGH 4, ADD EGG 1.

SPRING GREENS SALAD *Bloomsbury Farm lettuces, parmesan, pecans, pickled apricots* 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

BREAKFAST BURRITO *scrambled egg, hashbrown, chorizo, pepperjack, spicy green chile, crème fraiche* 14

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

CHICKEN & WAFFLES *fried chicken thighs, n'duja, cornbread waffle, hot honey, hickory syrup* . . 16

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

SHAKSHUKA* *harissa, poached eggs, sourdough croutons* 13

ADD FETA 1, ADD BAHARAT BEEF 3, ADD MUSHROOMS 3.

SMOKED TROUT TARTINE *sourdough, gouda, tomato, sunny-sideis* 12

SIDES

GIFFORD'S BACON *two pieces* 5

TWO EGGS *any style* 3

FRIES *B&B ketchup* 3

BUTTERMILK BISCUIT *jam & butter* 3

COFFEE & TEA

PROUDLY SERVING



Drip Coffee / 3

Espresso / 2.75

Americano / 3^{c/h}

Cortado / 3.50

Cappuccino / 3.50

Latte / 4^{c/h}

Assorted Teas / 2.50

^{c/h} CAN BE SERVED HOT OR COLD

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

Matchless Coffee Soda / 5

CHEF

Bryan Lee Weaver

Honest to GOODNESS

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

BEETS *maple labna, citrus, dill*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

CHICKPEA FRITTER *tomato ragu, Bloomsbury Farm kalette*

ISRAELI SALAD *mango, pineapple, cucumber, red onion, herbs*

SPRING RADISHES *bone marrow, hot sauce, lemon, salt*

SWEET CORN *butter, serrano, herbsaint*

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*

SHORT RIB GRILLED CHEESE *talleggio, root beer onions, Dreamweaver, sourdough*

HATCH CHILE CHEESEBURGER* *Bear Creek beef, American cheese, bacon*

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

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*

BBQ TURKEY *Dreamweaver mustard, aged gouda, zucchini pickles, potato chips*

MORE FUN STUFF

SPRING GREENS SALAD *Bloomsbury lettuces, parmesan, pecans, pickled apricots* 13

ADD SHAWARMA SPICED CHICKEN THIGH 4.

AVOCADO CRISPY RICE *Carolina Gold crispy rice, shaved collard green, peanuts, serrano chile* 14

ADD SHAWARMA SPICED CHICKEN THIGH 4.

CHICKEN FRIED CAULIFLOWER *Coconut gravy, hot sauce, pickles* 14

GNOGCHI* *Gifford's bacon, slow poached egg, chives* 15

CHEF

Bryan Lee Weaver

Honest to GOODNESS

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

BEETS *maple labneh, citrus, dill*

CHICKPEA FRITTER *tomato ragu, tahini*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

SPRING RADISHES *bone marrow, hot sauce, lemon, salt*

ISRAELI SALAD *mango, pineapple, cucumber, red onion, herbs*

SWEET CORN *butter, serrano, herbsaint*

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

ADD CHORIZO, GIFFORDS 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*

PLATES

LAMB MEATBALLS *lime yogurt, black lentils, sambal onions, aleppo* 14

RAMP TOAST *Dozen Bakery sourdough, ricotta, kimchi* 15

SPRING GREENS SALAD *Bloomsbury Farm lettuces, parmesan, pecans, pickled apricots* 13
ADD SHAWARMA SPICED CHICKEN THIGH 4.

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

B&B RICOTTA *black olive crumble, spicy greens, benne cracker, strawberries* 15

AVOCADO CRISPY RICE *Carolina Gold crispy rice, winter greens, peanuts, serrano chiles* 14
ADD SHAWARMA SPICED CHICKEN THIGH 4.

HATCH CHILE CHEESEBURGER* *Bear Creek beef, American cheese, bacon, fries* 14

GRILLED EGGPLANT *black garlic tahini, pickled cherries, olive oil* 16

GNOCCHI* *Gifford's bacon, miso, poached egg, chives* 20

ARROZ CONEJO *braised rabbit, yellow rice, smoked tomatos, sour corn* 21

SCALLOPS *potato puree, sorrel, crunchy garlic topping* 22

PAPPARDELLE *Spring vegetables, whey, green almond gremolata* 22

BEAR CREEK STEAK* *carrot ribbons, English peas, harissa, crispy parsnips* 22

BONE-IN PORKCHOP *coconut collard greens, baked beans* 25

**CHICKEN FRIED
CAULIFLOWER STEAK**

*coconut gravy, hot sauce,
house pickled vegetables*

20

ROOT BEER QUAIL

*two birds fried, tossed in
'nduja butter & Tennessee
togarashi*

22

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.

DESSERTS

by Terra Nelson

DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs
9

BROWN BUTTER CUSTARD PIE

strawberry glaze, housemade frosted flake
crust, meringue, dehydrated strawberry
crumble
9

DJ FUDGY CAKES

dark chocolate cookies, rich fudge filling
5

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

by Terra Nelson

DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs
9

BROWN BUTTER CUSTARD PIE

strawberry glaze, housemade frosted flake
crust, meringue, dehydrated strawberry
crumble
9

DJ FUDGY CAKES

dark chocolate cookies, rich fudge filling
5

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00

ASSORTED TEAS / 2.50



COCKTAILS

BEETS BY J. 11 <i>Fidencio mezcal, beet, amaro, basil, ginger, lime, prosecco</i>	FLOWERS FOR ALBERT. 11 <i>Broker's Gin, Cocchi Americano, Falernum, lime, Ango, orange</i>
THE LOST SCOT 11 <i>Pig's Nose scotch, falernum, pineapple, ginger, lemon, ango</i>	HERMANA DE DIABLA 11 <i>Rittenhouse rye, brandy, demerara, Ancho Reyes, peychaud's</i>
LUCKY RABBIT 11 <i>Altos reposado, lime, pineapple, cane, liquor 43, mole bitters</i>	FOOL ME TWICE 11 <i>Smith & Cross, Ron Miel, lime, Pineapple, amaro, cane</i>

DRAFT BEER

JACK'S HARD CIDER 7 <i>Biglerville, PA</i>	SMITH & LENTZ SELECT IPA 8 <i>Nashville, TN (across the street)</i>
NEW HEIGHTS NOTHING FANCY CREAM ALE 7 <i>Nashville, TN</i>	EINSTOCK TOASTED PORTER. 8 <i>Iceland</i>
BELL'S OBERON ALE 7 <i>Kalamazoo, MI</i>	(10 OZ POUR)
CREATURE COMFORTS ATHENA BERLINER WEISSE 7 <i>Athens, GA</i>	BLACKBERRY FARM CLASSIC SAISON 6 <i>Walland, TN</i>
HONKY TONK SOUR CHERRY 7 <i>Nashville, TN</i>	STONE DEVASTATINGLY DANK DOUBLE IPA 8 <i>San Diego, CA</i>
GZANN'S AMERICAN PALE ALE 7 <i>Nashville, TN</i>	BALLAST POINT GRAPEFRUIT SCULPIN IPA 7 <i>San Diego, CA</i>
GREEN FLASH BLONDE 7 <i>San Diego, CA</i>	
BLACK ABBEY THE ROSE BELGIAN PALE ALE 7 <i>Nashville, TN</i>	
LITTLE HARPETH SAN FRAN LAGER 7 <i>Nashville, TN</i>	
BEARDED IRIS HOMESTYLE IPA 8 <i>Nashville, TN</i>	
JACKALOPE LOVEBIRD HEFEWEIZEN 7 <i>Nashville, TN</i>	

NON-ALCOHOLIC

MEXICAN COKE, FANTA, SPRITE 3
ABITA ROOT BEER 5
MATCHLESS COFFEE SODA 5 <i>Nashville, TN</i>



WINE

SPARKLING

- PROSECCO | ITALY | TERRE GAIE10 | 36
hints of apple, fruity aromas, refreshing
- LAMBRUSCO DI SORBARA | ITALY | BARBOLINI13 | 48
raspberry, vanilla, orange peel, off dry
- PINOT NOIR / CHARDONNAY | ARGENTINA | CRUZAT12 | 46
red fruits, elegant tanins, balanced acidity
- 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

- ESPADEIRO | PORTUGAL | QUINTA DE GOMARIZ 12 | 46
tart strawberry, crisp acidity, mineral ed
- PINOT NOIR / CHARDONNAY | OREGON | LOVE DRUNK 13 | 52
strawberry, rasberry, watermelon rind, hint of kiwi
- GRENACHE BLEND | CALIFORNIA | BANSHEE. 11 | 44
white peach, citrus, rhubarb, and pomegranate

FEATURED WINE

- RUCHE | ITALY | LA MONDIANESE12 | 48
medium body, clean & fresh, roses, dark red berry

WHITE

PASSERINA | MARCHE | ITALY | VAGNONI MOLINA 11 | 40
delicate, flowery, honey, ripe fruit, lemon, minerality

ALBARINO | SPAIN | ALBAMAR 13 | 52
stone fruit, juicy citrus, peach pith, nutty finish

GODELLO | SPAIN | VALDESIL 11 | 44
Meyer lemon, tart pear, flowers, full body, mineral 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

WHITE BLEND | FRANCE | CHATEAU LE PAYRAL 11 | 44
pineapple, grapefruit, flint, clean and crisp finish

MOSCHOFILERO | GREECE | FTERI 45
intensely fragrant, jasmine, pomegranate, citrus

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

GAMAY | FRANCE | STEPHANE AVIRON 10 | 38
light bodied, light tannin, raspberry, black currant

RUCHE | ITALY | LA MONDIANESE 12 | 48
medium body, clean & fresh, roses, dark red berry

BARBERA | ITALY | IULI 13 | 52
juicy cherry, blackberries, black pepper, soft tannins

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

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

CAB FRANC / CORVINA | ITALY | MARCATO DUO 13 | 52
medium bodied, red-berry fruit, hint of coffee, 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

LISTAN NEGRO | CANARY ISLANDS | FONTON DE ORO 56
medium bodied, dark cherry, white pepper, light tannin

MONTEPULCIANO | ITALY | IL CACCIATORE DI SOGNI 55
ripe, rich fruit, pepper and leather

SYRAH | CALIFORNIA | TERRE ROUGE 60
raspberry, smoky, slight oak, peppery, cinnamon

PORTUGUESE BLEND | CALIFORNIA | FOUR HORSEMEN 62
dark plum, touch of pepper, earthy notes

AUBUN / TEMPRANILLO | FRANCE | CLOS DE MOURRES 65
light-medium bodied, dry bright red fruit, cherry, cassis

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

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

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, tabacco, tannic