

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

PAPAS BRAVAS *peppercorn aioli, parmesan*

GRANOLA BOWL *maple labneh, peanut granola, fruit*

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

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

ADD CHORIZO, GIFFORDS BACON, OR BEEF 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* 14
ADD SHAWARMA SPICED CHICKEN THIGH 4, ADD EGG 1.

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

BEAR CREEK CHEESEBURGER* *American cheese, onion, jalapeño, yellow mustard, fries* 16
ADD AN EGG 1.

GRILLED SUMMER SQUASH *walnut sauce, herbs, sorrel oil, two sunny eggs* 14

CHANTERELLE TOAST *garlic confit, parmesan, parsley, sourdough, two sunny eggs* 15

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

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

SHAKSHUKA* *harissa, poached eggs, sourdough croutons, feta* 15

AVOCADO TOAST* *grilled pita, green hummus, tomato, spring greens, two sunny eggs* 12

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 Sprite / 3

Cheerwine / 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

SIDES

GIFFORD'S BACON *two pieces* 5

TWO EGGS *any style* 3

FRIES *B&B ketchup* 3

BUTTERMILK BISCUIT *jam & butter* 3

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

PAPAS BRAVAS *peppercorn aioli*

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

SWEET CORN *butter, serrano, herbsaint*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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

ADD CHORIZO, GIFFORD'S BACON OR BEEF 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.

CHUCK Y CHEESE *Bear Creek beef, taleggio, root beer onions, Dreamweaver, sourdough*

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

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

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

SMOKED TURKEY PITA *green hummus, heirloom tomato, zucchini pickles, spring lettuces, feta*

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

BLT'S

TROUT MELT

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

11

CLASSIC

*Gifford's bacon, peppercorn
aioli, tomato, sourdough*

11

ADD AVOCADO OR AN EGG 1.

CHEF

Bryan Lee Weaver

Honest to GOODNESS

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

PAPAS BRAVAS *peppercorn aioli, parmesan*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

GRILLED OKRA *charred citrus kosho, benne*

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

SWEET CORN *butter, serrano, herbsaint*

FARMER DAVE'S MELONS *potato chips, black lime vinaigrette*

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

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

HUMMUS *tahini, spicy sauce*

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

WHIPPED FETA *fermented honey, cracked black pepper*

PLATES

CHANTERELLE TOAST *garlic confit, parmesan, parsley, sourdough* 14

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

CHARRED GREEN BEANS* *country ham, peaches, green peanut oil, cured egg yolk* 15

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

ROASTED BONE MARROW *ramp butter, everything spice, sourdough* 15

TOMATO & PEACH SALAD *sorrel, nigella, olive oil crouton, peach-benne vin* 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

BEAR CREEK STEAK* *Tennessee togarashi, miso, cucumber, charred onions* 25

SCALLOPS*** *potato puree, sorrel, crunchy garlic topping* 24

CRAWFISH FETTUCCINE*** *chanterelles, corn, breadcrumbs* 28

YEMENITE CHICKEN *grilled half chicken, curried rice, coconut milk, brûléed lemon* 35

*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.

***This item does contain shellfish

GRILLED EGGPLANT

*black garlic tahini,
pickled cherries, olive oil*

16

CHICKEN FRIED CAULIFLOWER

*coconut gravy, hot sauce,
house pickled vegetables*

20

CHEF

Bryan Lee Weaver

Honest to GOODNESS

DESSERTS

by Terra Nelson

BANANA PUDDING

vanilla wafer, marshmallow

9

DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs

9

PISTACHIO PAVLOVA

lemon mascarpone, seasonal fruit

9

ICE CREAM SANDWICH

fudgy cookies, halva ice cream

5

COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50

LATTE / 4.00



DESSERTS

by Terra Nelson

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vanilla wafer, marshmallow

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DARK CHOCOLATE GUINNESS PIE

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COFFEE & TEA

DRIP / 3.00

ESPRESSO / 2.75

AMERICANO / 3.00

CAPPUCCINO / 3.50

CORTADO / 3.50





COCKTAILS

ELEVEN FLIPS

Brandy, St. George Coffee, cinnamon, whole egg,
angostura
12

THE LATE NIGHT

Espresso, Monkey Shoulder, Nikka Coffey, Ginger,
Orange Bitters
13

AFTER DINNER

QUINTA INFANTADO TAWNY PORT / *8*

COCCHI DI TORINO / *7*

AVERNA / *10*

CIACIARO / *9*

AMARO MONTENEGRO / *13*

CYNAR / *9*

BRUTO AMERICANO / *12*

FERNET BRANCA / *12*

AMARO SIBILLA / *12*

CHARTREUSE GREEN / *14*

CHARTREUSE YELLOW / *14*

SUZE / *11*

WHISKEY

MONKEY SHOULDER / *10*

BLANTON'S / *18*

WHISTLE PIG RYE / *20*

NIKKA COFFEY GRAIN / *18*

LAPHROAIG / *13*



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COCKTAILS

CURIOUS JORGE 11 <i>Fidencio mezcal, lime, Benane, cane</i>	STRAWBERRY LETTER 23 11 <i>Broker's Gin, strawberry, lemon, coconut, honey</i>
THE CROSSFADE 11 <i>Krogstag aquavit, sorrel, lime, orgeat, egg white, tumeric</i>	HERMANA DE DIABLA 11 <i>Rittenhouse rye, brandy, demerara, Ancho Reyes, peychaud's</i>
LUCKY RABBIT 11 <i>Altos reposado tequila, lime, piña, cane, liquor 43, mole bitters</i>	FOOL ME TWICE 11 <i>Smith & Cross rum, Ron Miel, lime, piña, amaro, cane</i>

DRAFT BEER

NEW HEIGHTS NOTHING FANCY CREAM ALE 7 <i>Nashville, TN</i>	BEARDED IRIS HOMESTYLE IPA 8 <i>Nashville, TN</i>
BELL'S OBERON ALE 7 <i>Kalamazoo, MI</i>	SMITH & LENTZ SELECT IPA 8 <i>Nashville, TN (across the street)</i>
WISEACRE TINY BOMB 7 <i>Memphis, TN</i>	EINSTOCK TOASTED PORTER 8 <i>Iceland</i>
PERENNIAL HOPFENTEA BERLINER WEISSE 7 <i>St Louis, MO</i>	(10 OZ POUR)
HONKY TONK SOUR CHERRY 7 <i>Nashville, TN</i>	BLACKBERRY FARM CLASSIC SAISON 6 <i>Walland, TN</i>
JACKALOPE LOVEBIRD HEFEWEIZEN 7 <i>Nashville, TN</i>	WOLFFER ESTATE ROSE CIDER 8 <i>The Hamptons, Long Island, NY</i>
NEW HEIGHTS COFFEE AND CREAM ALE 7 <i>Nashville, TN</i>	
CIGAR CITY CITRA PALE ALE 7 <i>Tampa, FL</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>	

NON-ALCOHOLIC

MEXICAN COKE, CHEERWINE, 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
- 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

- TXAKOLINA | SPAIN | SALINE 12 | 46
floral, strawberry, citrus, light, tannic
- PINOT NOIR / CHARDONNAY | OREGON | LOVE DRUNK 13 | 52
strawberry, raspberry, watermelon rind, hint of kiwi
- GRENACHE BLEND | FRANCE | DOMAINE SAINTE LUCIE 11 | 44
white peach, citrus, rhubarb, and pomegranate

FEATURED WINE

- TEMPRANILLO BLEND | SPAIN | INEDITO13 | 52
plum, baking chocolate, moderate acidity, easy tannin

WHITE

GAVI ITALY LA SMILLA	11 42
<i>subtle fruit, hint of wood, smooth minerality</i>	
SAUVIGNON BLANC FRANCE JEAN-FRANCOIS MERIEAU	12 48
<i>ripe apple, stone fruit, round palate, soft freshness</i>	
CHARDONNAY CALIFORNIA LIOCO	15 60
<i>golden apple, honeydew, jasmine, saline, bright</i>	
RIESLING GERMANY MOSEL ST	12 48
<i>medium-bodied, off-dry, stone fruit, flowers</i>	
WHITE BLEND FRANCE CHATEAU LE PAYRAL	11 44
<i>pineapple, grapefruit, flint, clean and crisp finish</i>	
MOSCHOFILERO GREECE FTERI	45
<i>fragrant, jasmine, pomegranate, citrus, soft tannin</i>	
CHARDONNAY OREGON ST. INNOCENT	60
<i>french in style, bright acidity, slight oak and stone fruit</i>	

SAUVIGNON BLANC OREGON PATRICIA GREEN CELLARS	60
<i>bright & fresh, tropical fruit, apples, crisp acidity</i>	
SANCERRE FRANCE CLAUDE RIFFAULT	65
<i>medium to full bodied, fleshed fruit, citrus, fine minerality</i>	
BLANC DE MORGEX ITALY ERMES PAVESE	65
<i>citrus, stone fruit, white pepper, and fresh-cut herbs</i>	
CHENIN BLANC ISRAEL SHVO	80
<i>dried fruit, French oak, full bodied, clean finish</i>	

SKIN CONTACT

CATAVELA BIANCO ITALY DENAVOLO RIVERGARO	15 60
<i>citrus, overripe pineapples, apricots, chalk, soft tannin</i>	
TOCAI FRIULANO ITALY LA DUE TERRE	75
<i>exuberant acidity, full bodied, dried apricot, mango</i>	

RED

GAMAY FRANCE STEPHANE AVIRON	10 38
<i>light bodied, light tannin, raspberry, black currant</i>	
BARBERA ITALY CONTI NUOLI	14 54
<i>dark fruit, earthy & peppery, soft tannins, full bodied</i>	
TEMPRANILLO BLEND SPAIN INEDITO	13 52
<i>plum, baking chocolate, moderate acidity, easy tannin</i>	
RED BLEND LOVE RED CALIFORNIA BROCC CELLARS	13 52
<i>medium bodied, fruity & earthy</i>	
PINOT NOIR CALIFORNIA STRANGWAYS	14 56
<i>medium to full body, plum, pepper, smoky</i>	
CAB FRANC / CORVINA ITALY MARCATO DUO	13 52
<i>medium bodied, red-berry fruit, hint of coffee, soft tannins</i>	
UVA RARA BLEND ITALY CASTELLO DI STEFANAGO	42
<i>crushed red berries, herbs and floral notes</i>	
ZINFANDEL SONOMA COUNTY VALRAVN	48
<i>dark plum, boysenberry, licorice laced with pepper</i>	
LISTAN NEGRO CANARY ISLANDS FONTON DE ORO	56
<i>medium bodied, dark cherry, white pepper, light tannin</i>	
PRIMITIVO ITALY LI VELI	55
<i>red fruit, spice, orange bitters, medium tannin</i>	

RUCHE ITALY LA MONDIANESE	48
<i>medium body, clean & fresh, roses, dark red berry</i>	
MONTEPULCIANO ITALY IL CACCIATORE DI SOGNI	55
<i>ripe, rich fruit, pepper and leather</i>	
GOT (MALBEC) FRANCE JEAN-FRANCOIS MERIEAU	60
<i>bright, light acidity, lingering fruit, soft tannin finish</i>	
SYRAH CALIFORNIA TERRE ROUGE	60
<i>raspberry, smoky, slight oak, peppery, cinnamon</i>	
PORTUGUESE BLEND CALIFORNIA FOUR HORSEMEN	62
<i>dark plum, touch of pepper, earthy notes</i>	
AUBUN / TEMPRANILLO FRANCE CLOS DE MOURRES	65
<i>light-medium bodied, dry bright red fruit, cherry, cassis</i>	
CARIGNAN SATIVA MENDOCINO COUNTY LIOCO	70
<i>bitter chocolate, mulberry, herbs de Provence</i>	
CAB FRANC BLEND ISRAEL KISHOR	72
<i>medium bodied, firm, round tannin, long fruit finish</i>	
GRENACHE/SYRAH CHATEAUNEUF DU PAPE DOM. DE SAJE	90
<i>soft, peppery, dark fruits and jammy, earthy finish</i>	
BAROLO ITALY FIGLI LUIGI ODDERO	95
<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	