



BRUNCH

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

ADD CHORIZO, GIFFORD'S BACON OR LAMB 3 / EXTRA PITA 1

HUMMUS *tahini, spicy sauce*

WHIPPED FETA *fermented honey, cracked black pepper*

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

PLATES

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

ADD STEAK 6, SHAWARMA CHICKEN THIGH 4, OR AN EGG 1.

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

BEAR CREEK BURGER* *whipped feta, Gifford's bacon, zucchini pickles, spicy sauce, fries* 16

ADD AN EGG 1.

SUMMER GREENS *Bloomsbury lettuce, heirloom tomato, pistachio, tahini green goddess* 14

ADD STEAK 6, SHAWARMA CHICKEN THIGH 4, OR AN EGG 1.

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

"CHICKEN FRIED" CAULIFLOWER* *coconut gravy, hot sauce, house pickled vegetable, sunny egg . .* 13

CHEERRY TOMATO TOAST* *garlic confit, B&B ricotta, basil, Dozen's sourdough, two sunny eggs. .* 13

FLUFFO-NUTTER *hot honey peanut butter, bananas foster, marshmallow, Dozen's sourdough .* 12

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* 14

B&B BISCUIT *whipped feta, honey butter, soft scrambled egg.* 10

CHOICE OF AVOCADO, MAPLE-SAGE SAUSAGE OR GIFFORD'S BACON

SIDES

BACON WRAPPED DATES *parmesan, pomegranate molasses.* 5

ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs* 5

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 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

**Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

LUNCH



MEZZE *5 each*

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs*

SWEET CORN *butter, serrano, herbsaint*

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

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

HUMMUS *tahini, spicy sauce*

WHIPPED FETA *fermented honey, cracked black pepper*

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

ADD CHORIZO, GIFFORD'S BACON OR BEEF 3

EXTRA PITA 1

SANDWICHES *11 EACH / ADD A MEZZE OR FRIES FOR 3*

BEAR CREEK BURGER* *whipped feta, Gifford's bacon, zucchini pickles, spicy sauce*

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

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

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

FRIED GREEN TOMATO *red leaf lettuce, feta pimento cheese, BBQ chips, potato roll*

B.L.TORTA *pork belly, crispy tomatillo, hot sauce, iceberg, cilantro aioli, brioche*

CLASSIC B.L.T *Gifford's bacon, peppercorn aioli, tomato, sourdough*

ADD AVOCADO OR AN EGG 1

MORE FUN STUFF

CHICKEN FRIED CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables* 14

TOMATO & PEACH SALAD *sorrel, nigella, olive oil crouton, peach-benne vin* 15

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

ADD SHAWARMA SPICED CHICKEN THIGH 4.

CHEF

Bryan Lee Weaver

Honest to GOODNESS



DINNER

MEZZE \$5 each

BACON WRAPPED DATES *parmesan, pomegranate molasses*

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

FIRE ROASTED CARROTS *coconut, peanuts, sambal onions*

SHISHITOS *peppercorn aioli, parmesan, pickled red onion*

ISRAELI SALAD *heirloom tomato, cucumber, red onion, herbs*

BLOOMING SHALLOT *Dreamweaver aioli*

CORN SALAD *summer peppers, tamale crouton, creme fraiche*

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

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

HUMMUS *tahini, spicy sauce*

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

WHIPPED FETA *fermented honey, cracked black pepper*

PLATES

WATERMELON SALAD *feta, basil, mint, black lime vinaigrette* 13

SABICH *crispy pita, fried eggplant, tahini, skhug, amba* 14

CHERRY TOMATO TOAST *garlic confit, B&B ricotta, basil, Dozen's sourdough*. 11

SQUID SALAD *Castelvetrano olives, croutons, jalapeño, cucumber, chile-lime vin* 14

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

ADD STEAK 6 OR SHAWARMA CHICKEN THIGH 4.

SUMMER GREENS *Bloomsbury lettuce, heirloom tomato, pistachio, tahini green goddess*. . . . 14

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BONE MARROW *ramp butter, everything spice, Dozen's sourdough*. 15

LAMB MEATBALLS *lime yogurt, black lentils, sambal onions, aleppo* 16

BEAR CREEK BURGER* *whipped feta, Gifford's bacon, zucchini pickles, spicy sauce, fries* 16

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

"CHICKEN FRIED" CAULIFLOWER *coconut gravy, hot sauce, house pickled vegetables* 20

SCALLOPS*** *potato puree, sorrel, Calabrian chile, crunchy garlic topping*. 24

SNAPPER AMANDINE *smoked tomato, pickled okra, summer beans, marcona almonds*. 23

45 DAY DRY AGED STEAK* *B&B steak sauce* 45

CHEF

Bryan Lee Weaver

**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*

DESSERTS

by Terra Nelson

BANANA PUDDING

vanilla wafer, marshmallow

9

APPLE RICOTTA CAKE

b&b ricotta, lemon mascarpone, bourbon
caramel, shortbread crumble

9

DARK CHOCOLATE GUINNESS PIE

pretzel crust, whipped cream, cocoa nibs

9

GERMAN CHOCOLATE CAKE

coconut pecan filling, dark chocolate icing

9

WAFFLE & ICECREAM

maple ice cream, cookie crumble, caramel

9

COFFEE & TEA

DRIP / 3

ESPRESSO / 2.75

AMERICANO / 3

CAPPUCCINO / 3.5

CORTADO / 3.5

LATTE / 4



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ESPRESSO / 2.75

AMERICANO / 3

CAPPUCCINO / 3.5

CORTADO / 3.5

LATTE / 4



COCKTAILS

POST MELÓN	11
<i>blanco tequila, watermelon, Aperol, ginger, lime</i>	
SPILL THE TEA	11
<i>Broker's Gin, lemon, Camomile syrup, Chartreuse, egg white</i>	
LUCKY RABBIT	11
<i>Altos reposado tequila, lime, piña, cane, liquor 43, mole bitters</i>	
CURIOUS JORGE	11
<i>Fidencio mezcal, lime, Benane, cane</i>	
HERMANA DE DIABLA	11
<i>Rittenhouse rye, brandy, demerara, Ancho Reyes, peychaud's</i>	
FOOL ME TWICE	11
<i>Smith & Cross rum, Ron Miel, lime, piña, amaro, cane</i>	
THE CROSSFADE	11
<i>Krogstag aquavit, sorrel, lime, orgeat, egg white, tumeric</i>	

WINES BY THE GLASS

SPARKLING

PROSECCO ITALY TERRE GAIE	10/36
PINOT NOIR / CHARDONNAY ARGENTINA CRUZAT	12/46

ROSÉ/SKIN CONTACT

ESPADEIRO VINHO VERDE PORTUGAL ANTONIO SOUSA	12/46
PINOT NOIR / CHARDONNAY OREGON LOVE DRUNK	13/52

GRENACHE BLEND FRANCE DOMAINE SAINTE LUCIE	11/44
ORACOLO ITALY CORDANI	15/60

WHITE

GAVI ITALY LA SMILLA	11/42
SAUVIGNON BLANC FRANCE JEAN-FRANCOIS MERIEAU	12/48
MUSCADET CLISSON FRANCE FAMILLE LIEUBEAU	13/52
CHARDONNAY CALIFORNIA LIOCO	15/60
RIESLING GERMANY MOSEL ST	12/48
WHITE BLEND FRANCE CHATEAU LE PAYRAL	11/44
TXAKOLI SPAIN SALINE	12/46

RED

GAMAY FRANCE STEPHANE AVIRON	10/38
BARBERA ITALY CONTI NUVOLI	14/54
TEMPRANILLO BLEND SPAIN INEDITO	13/52

RED (CONT.)

RED BLEND LOVE RED CALIFORNIA BROG CELLARS	13/52
CAB FRANC / CORVINA ITALY MARCATO DUO	13/52
PINOT NOIR OREGON COMMUTER CUVÉE	14/56

DRAFT BEER

CIGAR CITY GUAYABERA CITRA PALE ALE	7
<i>Tampa, FL</i>	
NEW HEIGHTS NOTHING FANCY CREAM ALE	7
<i>Nashville, TN</i>	
BOULEVARD UNFILTERED WHEAT	7
<i>Kansas City, MO</i>	
WISEACRE TINY BOMB	7
<i>Memphis, TN</i>	
GRIMM MANGO GUAVA POP! BERLINER WEISSE	7
<i>Brooklyn, NY</i>	
GREEN FLASH BLONDE	7
<i>San Diego, CA</i>	
HONKY TONK SOUR CHERRY	7
<i>Nashville, TN</i>	
JACKALOPE LOVEBIRD HEFEWEIZEN	7
<i>Nashville, TN</i>	
BLACK ABBEY THE ROSE BELGIAN PALE ALE	7
<i>Nashville, TN</i>	
LITTLE HARPETH UPSTREAM LAGER	7
<i>Nashville, TN</i>	
BEARDED IRIS HOMESTYLE IPA	8
<i>Nashville, TN</i>	
SMITH & LENTZ SELECT IPA	8
<i>Nashville, TN (across the street)</i>	
FOUNDERS PORTER	7
<i>Grand Rapids, MI</i>	

(10 OZ POUR)

BLACKBERRY FARM CLASSIC SAISON	6
<i>Walland, TN</i>	
AVERY APRICOT SOUR	7
<i>Boulder, CO</i>	
WOLFFER ESTATE ROSE CIDER	8
<i>The Hamptons, Long Island, NY</i>	

Butcher
& Bee

WINE

SPARKLING

- PROSECCO | ITALY | TERRE GAIE 36
hints of apple, fruity aromas, refreshing
- PINOT NOIR / CHARDONNAY | ARGENTINA | CRUZAT 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

- ESPADAIRO VINHO VERDE | PORTUGAL | ANTONIO SOUSA 46
floral, citrus, light, tannic
- PINOT NOIR / CHARDONNAY | OREGON | LOVE DRUNK 52
strawberry, raspberry, watermelon rind, hint of kiwi
- GRENACHE BLEND | FRANCE | DOMAINE SAINTE LUCIE 44
white peach, citrus, rhubarb, and pomegranate

FEATURED WINE

- TEMPRANILLO BLEND | SPAIN | INEDITO 52
plum, baking chocolate, moderate acidity, easy tannin
- SYRAH | FRANCE | QUE PASA? | DOMAINE LEONINE 68
wild berries, cranberry, tobacco, soft tannin

WHITE

GAVI ITALY LA SMILLA	42
<i>subtle fruit, hint of wood, smooth minerality</i>	
SAUVIGNON BLANC FRANCE JEAN-FRANCOIS MERIEAU	48
<i>ripe apple, stone fruit, round palate, soft freshness</i>	
CHARDONNAY CALIFORNIA LIOCO	60
<i>golden apple, honeydew, jasmine, saline, bright</i>	
RIESLING GERMANY MOSEL ST	48
<i>medium-bodied, off-dry, stone fruit, flowers</i>	
WHITE BLEND FRANCE CHATEAU LE PAYRAL	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>	
TXAKOLI SPAIN SALINE	46
<i>dry, citrus, crisp, effervescent</i>	

RED

GAMAY FRANCE STEPHANE AVIRON	38
<i>light bodied, light tannin, raspberry, black currant</i>	
BARBERA ITALY CONTI NUVOLE	54
<i>dark fruit, earthy & peppery, soft tannins, full bodied</i>	
TEMPRANILLO BLEND SPAIN INEDITO	52
<i>plum, baking chocolate, moderate acidity, easy tannin</i>	
RED BLEND LOVE RED CALIFORNIA BROG CELLARS	52
<i>medium bodied, fruity & earthy</i>	
PINOT NOIR OREGON COMMUTER CUVÉE	56
<i>sweet baking spice, lush fruit, soft tannin finish</i>	
RUCHE ITALY LA MONDIANESE	48
<i>medium body, clean & fresh, roses, dark red berry</i>	
CAB FRANC / CORVINA ITALY MERCATO DUO	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>	
NEGROAMARO ITALY CONTRADE	50
<i>cherry, blueberry jam, cocoa, smooth tannins</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>	

MUSCADET CLISSON FRANCE FAMILLE LIEUBEAU	52
<i>citrus fruits, medium acidity, green apple, apricot</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 HERMES 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

ORACOLO ITALY CORDANI	60
<i>plums, lychee, robust tangy fruit, vanilla, dry</i>	
TOCAI FRIULANO ITALY LA DUE TERRE	75

MONTEPULCIANO ITALY IL CACCIATORE DI SOGNI	55
<i>ripe, rich fruit, pepper and leather</i>	
COT (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>	
ARAGONEZ PORTUGAL MONTALTO	60
<i>wildfruit, light chocolate flavor, medium tannin</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, Herbes 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>	
MERLOT ITALY LE DUE TERRE	92
<i>bold, tawny, forest fruits, chocolate, herbs</i>	
BAROLO ITALY FIGLI LUIGI ODDERO	95
<i>exotic spices, red berries, fresh acidity, tobacco, tannic</i>	