

Butcher & Bee

WEEKLY FRESH MENU
6 22 2019

ESTD 2011
HONESTY · HONESTY · HONESTY

PASTRY BASKET 10

selection of house-made pastries

MIMOSA CARAFE 50

sparkling wine & cold-pressed juice

ISRAELI BREAKFAST 30

for two

EXPERIENCES



HOUSE-MADE PICKLE PLATE
local seasonal vegetables **5**

BACON WRAPPED DATES
parmesan **2ea.**

SUMMER SUCCOTASH
butterbeans, heirloom tomatoes, sweet corn, lemon buttermilk **6**

MOROCCAN CARROTS
pistachio tahini, dukkah **6**

FALAFEL
tahini **5**

FRIES
house-made ketchup **5**

ANSON MILLS GRITS
pimento cheese **6**

MATBUKHA
saffron tomato sauce, tahini, pita **6**

WHIPPED FETA
fermented honey, black pepper **6**

HUMMUS
tahini, schug, pita **5**

NEUSKES BACON
five thick cut slices **6**

ROASTED BEETS
horseradish labneh, preserved lemon, crispy rye berries **6**

HOUSE-MADE PASTRIES donut / pecan sticky bun / vegan muffin **4 / 10**

QUICHE seasonal veggies, mixed greens **8**

LOCAL PEACH SALAD shishito peppers, crispy cornbread, tahini dressing, candied coriander **12**
add chicken **4** / avocado **2**

MORNING HUMMUS poached egg, tahini, schug, harissa, marinated chickpeas, pita **11**
add chicken shawarma **5** / lamb kebab **7**

SHAKSHUKA* poached eggs, saffron tomato sauce, tahini, peppers **12**
add lamb kebab **7**

ANSON MILLS RICE BOWL* poached egg, seasonal veggies, almond butter, turmeric onion **12**
add avocado **2** / chicken **4** / lamb **7**

MIXED BERRY FRENCH TOAST cream cheese filling, oat crumble, mint **13**

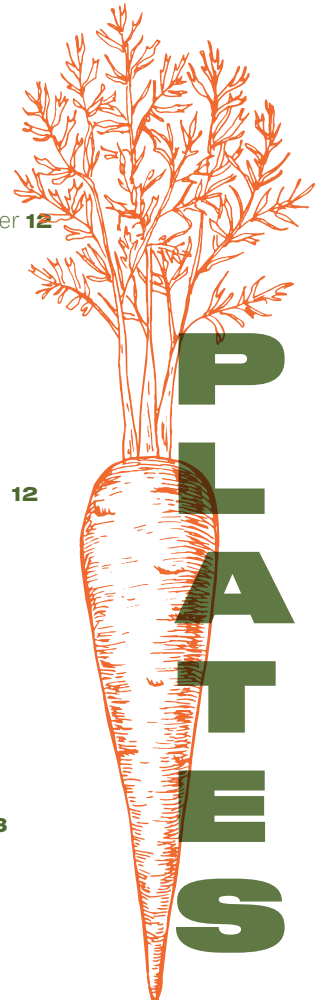
CHARCOAL GRILLED BEEF TIPS tahini, tomato, leek confit, sunny egg, dill **14**

AVOCADO TOAST fried egg, za'atar, house-made nine grain bread **10**

TAMAGO SANDWICH soft scrambled egg, miso mayo, brioche, chives **10**

ROAST BEEF* smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal **13**

REDHEADED STRANGER CHEESEBURGER & FRIES Hatch chiles, Benton's bacon, buttermilk ranch, brioche bun **15**



*CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

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ESTD 2011
HONESTY · HONESTY · HONESTY

MEZZE EXPLOSION 17
per person

BALLER LUNCH 45
for two

COOKIE BOX 8
to share

EXPERIENCES



HOUSE-MADE PICKLE PLATE
local seasonal vegetables **5**

BACON WRAPPED DATES
parmesan **2ea.**

SUMMER SUCCOTASH
butterbeans, heirloom tomatoes, sweet corn, lemon buttermilk **6**

FALAFEL
tahini **5**

EGGPLANT SALAD
harissa, tahini, cilantro **5**

ROASTED BEETS
horseradish labneh, preserved lemon, crispy rye berries **6**

MOROCCAN CARROTS
pistachio tahini, dukkha **6**

BRUSSELS SPROUTS
kaffir lime labneh, dates, peanuts, chili oil **8**

WHIPPED FETA
fermented honey, black pepper **6**

HUMMUS
tahini, schug, pita **5**

FRIES
house-made ketchup **5**

LOCAL PEACH SALAD shishito peppers, crispy cornbread, tahini dressing, candied coriander **12**
add chicken +4 | avocado 2*

KALE SALAD legumes, onions, honey roasted peanuts, benne seeds, herb dressing **10**
add chicken +4 | avocado +2*

HUMMUS BOWL tahini, schug, harissa, marinated chickpeas, pita **10**
add chicken shawarma +6 | lamb* +8 | soft boiled egg* +2*

ANSON MILLS RICE BOWL* soft boiled egg, seasonal veggies, almond butter, turmeric onion **12**
add avocado +2 | chicken +4 | lamb +8

GRILLED MUSHROOM PITA local kale, black garlic tahini, parmesan, toasted hazelnuts **13**
add a mezze +3

ROAST BEEF* smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal **13**
add a mezze +3

SABICH PITA eggplant, potato, boiled egg, cabbage, tahini, amba, schug, herbs **12**
add a mezze +3

VEGGIE BURGER green tahini, feta, roasted tomato, B&B pickles, brioche bun **12**
add a mezze +3

KEBABS one skewer, Israeli salad, tahini, farro verde, pita **15**
choice of chicken shawarma | shrimp* | vegetable | lamb**

REDHEADED STRANGER

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WEEKLY FRESH MENU
6 24 2019

ESTD 2011
HONESTY · HONESTY · HONESTY

MEZZE EXPLOSION 17
person

FIRE YOUR FAVORITES 35
person

FINISH STRONG 50
table

EXPERIENCES



HOUSE-MADE PICKLE PLATE
local seasonal vegetables **5**

SUMMER SUCCOTASH
butterbeans, heirloom tomatoes,
sweet corn, lemon buttermilk **6**

GRILLED RADISHES
brown butter tahini, honey harissa **5**

PERSIAN HERB SALAD
warm spices, feta, toasted walnuts **7**

FALAFEL
tahini **5**

BACON WRAPPED DATES
parmesan **2ea.**

ROASTED BEETS
horseradish labneh, preserved lemon,
crispy rye berries **6**

WHIPPED FETA
fermented honey, black pepper **8**
styled out +5

HUMMUS
tahini, schug, pita **6**
styled out +5

MOROCCAN SPICED CARROTS
pistachio tahini, dukkah **6**

BRUSSELS SPROUTS
kaffir lime labneh, dates,
peanuts, chili oil **8**

EGGPLANT SALAD
tahini, harissa, cilantro **5**

FANCY GARLIC BREAD ciabatta, black garlic honey butter **5**

CHEESE BOARD spring fever, bellamy blue, 12 month gouda, accoutrements **15**

KALE SALAD legumes, red onion, honey roasted peanuts, herb dressing **10**

LOCAL PEACH SALAD shishito peppers, crispy cornbread, tahini dressing, candied coriander **12**

GRILLED HEIRLOOM SUMMER SQUASH chermoula, hazelnut muhammara, sheeps milk feta **10**

CLAMMER DAVE'S CLAMS kimchi, pork belly, citrus coconut broth **17**

ROASTED CAULIFLOWER cashew butter, cauliflower couscous, smoked garlic oil **17**

PAN SEARED LOCAL FISH spring vegetables, ginger lime tahini, crispy Carolina Gold rice **25**

IRAQI FRIED CHICKEN smoked za'atar ranch, Jimmy Red cornbread, B&B pickles **22**

CHARGRILLED STEAK* heirloom potato, eggplant labneh, tarragon butter, chimichurri **24**

KEBABS two skewers, Israeli salad, farro verde, tahini, pita **30**
choice of vegetables | shrimp | chicken | lamb 3 for 45 | 4 for 60



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AFTER DINNER MENU

WHIPPED DULCEY 8
castella cake, peaches, sorghum

CHOCOLATE TAHINI CREMEUX 8
benne seed, date honey, balsamic frozen yogurt

SEMOLINA CAKE 8
orange blossom, lemon shortbread, blueberry-fennel ice cream

ASSORTED ICE CREAM & SORBET 3
daily variety

CHEESE BOARD 15
Spring Fever, Bellamy Blue, 12-month gouda

HORCHATAGAFFO 6
whey caramel



TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- MACCHIATTO 3
- CORTADO 3.50
- ICED COFFEE 3.50
- CAPPUCCINO 4
- LATTE 4.50
- MOCHA 5
- CHAI LATTE 4.5
- HONEY LAVENDER LATTE 5
- ASSORTED TEAS 2.5

+ chocolate or vanilla for 0.50
+ shot of espresso for 1.50

AFTER DINNER DRINKS

- GOZIO AMARETTO 9
- KAHLUA 8
- BAILEY'S IRISH CREAM 8
- FERNET BRANCA 4
- AMARO RAMAZOTTI 9
- WATHEN'S SINGLE BARREL BOURBON 13
- JOHN L. SULLIVAN WHISKEY 9
- PIERRE FERRAND COGNAC 11
- GRAND MARNIER 8
- KIRK & SWEENEY 13-YEAR RUM 12
- JOHNNY WALKER BLACK SCOTCH 13
- MACALLAN 12-YEAR SCOTCH 15



AFTER DINNER MENU

WHIPPED DULCEY 8
castella cake, peaches, sorghum

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benne seed, date honey, balsamic frozen yogurt

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whey caramel



TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- MACCHIATTO 3
- CORTADO 3.50
- ICED COFFEE 3.50
- CAPPUCCINO 4
- LATTE 4.50
- MOCHA 5
- CHAI LATTE 4.5
- HONEY LAVENDER LATTE 5
- ASSORTED TEAS 2.5

+ chocolate or vanilla for 0.50
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WINE BY THE GLASS



WEEKLY FRESH MENU
6 24 2019

FLIGHTS

PRETTY IN PINK

three of our favorite rosé wines **15**

PINOT ENVY

don't get jealous try three pinot noirs **15**

SPARKLING

STELLINA | PROSECCO | ITALY | NV **9/34**

MEINKLANG | PINOT NOIR ROSÉ | AUSTRIA | 2018  **12/46**

ROSÉ

PHILIPPE VIALLET | GAMAY | SAVOIE | 2017 **9/34**

ICONIC 'SECRET IDENTITY' | IT'S A SECRET | CA | 2018 **12/46**

GRAN MORAINÉ | PINOT NOIR | OREGON | 2017 **11/42**

UMATHUM | ZWEIFELT BLEND | AUSTRIA | 2017 **12/46**

SIDEBAR | SYRAH | RUSSIAN RIVER | 2017 **10/38**

SO FRESH & SO CLEAN

MOVIA | PINOT GRIGIO | SLOVENIA | 2017  **11/42**

LES VIGNERONS | PICPOUL | LANGUEDOC | 2017 **10/38**

PROGETTO CALCARIUS | BAMBINO | PUGLIA | 2017  **11/42**

J. MOURAT | CHARDONNAY | CARNEROS | 2017 **13/50**

ADELAIDA | RHÔNE BLEND | PASO ROBLES | 2016 **12/46**

SILK & SEQUINS

AMEZTOI | TXAKOLI ROJA | SPAIN | 2017 **12/46**

KING & CANNON | PINOT NOIR | OREGON | 2017 **13/50**

SATTLER | ST LAURENT | AUSTRIA | 2017 **12/46**

MOMMESSIN | GAMAY | FRANCE | 2014 **11/42**

SASSABRUNA | SANGIOVESE | MAREMMA | 2015 **13/50**

KIKO CALVO 'BIGARDO' | TEMPRANILLO | SPAIN | 2017  **14/54**

 DENOTES ORGANIC OR BIODYNAMIC



COCKTAILS

CHARLESTON SOUR **11**

Virgil Kaine ginger bourbon, lemon-rosemary shrub

MINTY MELON DAIQUIRI **11**

light and aged rums, melon purée, mint, lime

GRAPEFRUIT LIMONADA **11**

vodka, grapefruit, sumac rosewater, bubbles

DRAGON'S BREATH **11**

Vida mezcal, cactus fruit, lime, habanero, salt-n-peppa

BEER & CIDER



DRAFTS

CHAMPION | CHARLOTTESVILLE, VA
Shower Beer Czech Style Pils 4.5% **8**

OAK ROAD | SUMMERVILLE, SC
Munich Dunkel 5.1% **8**

BIRDS FLY SOUTH | GREENVILLE, SC
"Rustic Sunday" Saison 7.0% **8**

TRADESMAN | CHARLESTON, SC
"John Beere" Specialty Grain 4.8% **8**

BOTTLES/CANS

BULL CITY CIDERWORKS | DURHAM, NC
Off Main Cider 6% **6**

WÖLFFER | LONG ISLAND, NY
No. 139 Dry Rosé Cider 6.9% **10**

STIEGL | AUSTRIA
"Radler" Grapefruit 3.2% (16.9oz) **8**

GREEN BENCH | ST PETE, FL
"Bench Life" Premium Lager 4.6% **6**

MUNKLE | CHARLESTON, SC
"Brugge City Brune" Belgian Style Brown Ale 6.2% **6**

ANDERSON VALLEY | BOONVILLE, CA
Framboise Rosé Gose 4.2% **6**

GOLD STAR | ISRAEL
Dark Lager 4.9% **7**

BIRDSONG | CHARLOTTE, NC
Paradise City Session IPA 4.8% (16oz) **8**

SIXPOINT | BROOKLYN, NY
Sparkler Brut IPA 7% **6**

KNEE DEEP | AUBURN, CA
Sloow Mo American IPA 6.5% **6**

LEGAL REMEDY | ROCK HILL, SC
Double Indemnity Double IPA 8.6% **7**

WESTBROOK | MT. PLEASANT, SC
White Thai 5% **6**

LEFT HAND | LONGMONT, CO
Nitro Milk Stout 6% (16oz) **8**