

Butcher & Bee

WEEKLY FRESH MENU
8 17 2019

GOODNESS · HONESTY ·
ESTD
2011

HOUSE-MADE PASTRIES 4

pecan sticky bun /
vegan muffin

MIMOSA CARAFE 50

sparkling wine &
cold-pressed juice

ISRAELI BREAKFAST 30

for two

EXPERIENCES



HOUSE-MADE PICKLE PLATE
local seasonal vegetables 5

BACON WRAPPED DATE
parmesan 2ea. 6

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

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 6 | lamb kebab 8

SHAKSHUKA* poached eggs, saffron tomato sauce, tahini, peppers 12
add lamb kebab 8

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

MIXED FRUIT 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

B.L.T. Nueske's bacon, heirloom tomatoes, aeroponic lettuce, miso mayo, brioche 13

REDHEADED STRANGER CHEESEBURGER & FRIES Hatch chiles, Nueske'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.

Butcher & Bee

WEEKLY FRESH MENU
8 15 2019

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 DATE
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 vegetables, 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

B.L.T. Nueske's bacon, heirloom tomato, aeroponic lettuce, miso mayo, brioche **13**
add a mezze +3

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

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

REDHEADED STRANGER

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



Butcher & Bee

WEEKLY FRESH MENU
8 16 2019

ESTD 2011
GOODNESS · 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**

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

FALAFEL
tahini **5**

BACON WRAPPED DATE
parmesan **2 ea.**

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 sofia, 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**

MOJO GLAZED EGGPLANT tomatillo harissa, blistered tomatoes, pickled pearl onions **14**

PAN SEARED LOCAL FISH summer vegetables, ginger lime tahini **25**

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

CHARGRILLED STEAK* heirloom potato, eggplant labneh, tarragon butter, chimichurri **26**

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



VARIETY
• THE SPICE
• OF LIFE

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AFTER DINNER MENU

WHIPPED DULCEY 8
castella cake, peaches, sorghum

CHOCOLATE GATEAU 8
coconut, black sesame, lime

LEBANESE SEMOLINA PUDDING 8
white chocolate crumb, sweet corn ice cream, blueberries

ASSORTED ICE CREAM & SORBET 3
daily variety

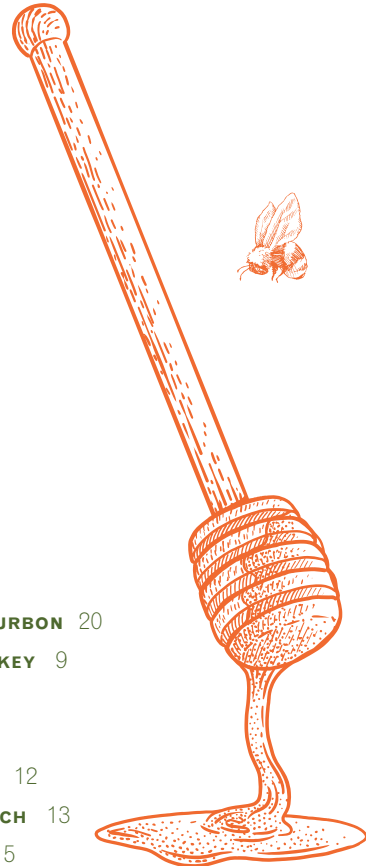
TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- MACCHIATTO 3
- CORTADO 3.50
- ICED COFFEE 3.50
- CAPPUCCINO 4
- LATTE 4.50
- MOCHA 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 7
- VIRGIL KAINE BOURBON 9
- BASIL HAYDEN 13
- WATHEN'S SINGLE BARREL BOURBON 20
- JOHN L. SULLIVAN IRISH WHISKEY 9
- PIERRE FERRAND COGNAC 11
- GRAND MARNIER 12
- KIRK & SWEENEY 23-YEAR RUM 12
- JOHNNY WALKER BLACK SCOTCH 13
- MACALLAN 12-YEAR SCOTCH 15



AFTER DINNER MENU

WHIPPED DULCEY 8
castella cake, peaches, sorghum

CHOCOLATE GATEAU 8
coconut, black sesame, lime

LEBANESE SEMOLINA PUDDING 8
white chocolate crumb, sweet corn ice cream, blueberries

ASSORTED ICE CREAM & SORBET 3
daily variety

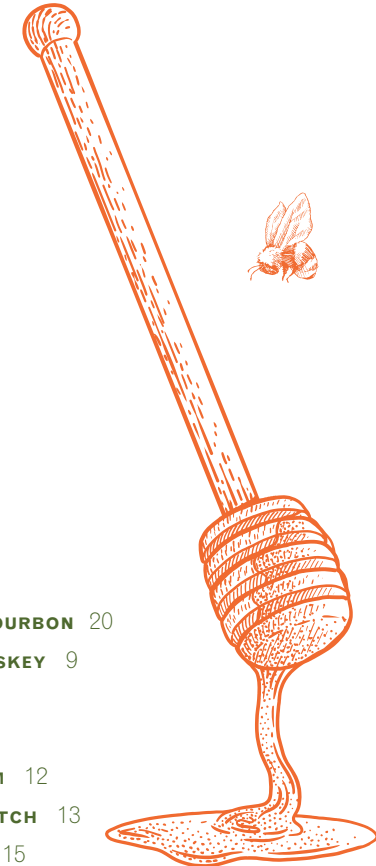
TEA & COFFEE

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

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

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WINE BY THE GLASS

FLIGHTS

PRETTY IN PINK

three of our favorite rosé wines **15**

SPARKLING

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

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

FRUKSTEREO | "THIS IS NOT A CIDER" CIDER | SWEDEN | **12**

SUMMER OF ROSÉ

SO FRESH & SO CLEAN

WESZELI | ZWEIGELT BLEND | AUSTRIA | 2018  **12/46**

WILLAKENZIE | PINOT NOIR | OREGON | 2017 **11/42**

BIRICHINO | GRENACHE, CINSULT | MENDOCINO | 2018  **11/42**

PULLUS | PINOT GRIGIO | SLOVENIA | 2018 **12/46**

BODY & BRAINS

CHAPOUTIER 'MATHILDA' | GRENACHE | VICTORIA | 2017  **10/38**

DOMAINE SAINT-CYR | GAMAY | BEAUJOLAIS | 2018  **12/46**

ICONIC 'SECRET IDENTITY' | IT'S A SECRET | CA | 2018 **11/42**

MAGUELONNE | GRENACHE, CINSULT | RHÔNE | 2018  **10/38**

G.D. VAJRA | NEBBIOLO | PIEDMONT | 2018  **12/46**

DIAMOND FANCY

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

TERRE SPARSE | UVA RARA | CALUSO | 2018  **12/46**

DOMAINE COLLOTTE | PINOT NOIR | MARSANNAY | 2018  **13/50**

FURLANI 'MINÖ' | MONTAGNA | TRENTO | 2018  **12/46**

TRIED & TRUE

VILLA WOLF | SAUVIGNON BLANC | PFALZ | 2017 **10/38**

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

DELTA | PINOT NOIR | CALIFORNIA | 2017 **11/42**

RECANATI | CABERNET, MERLOT | ISRAEL | 2017 **12/46**

 DENOTES ENVIRONMENTALLY FRIENDLY FARMING

COCKTAILS

BLACKBERRY BASIL FIZZ **11**

vodka, blackberry basil shrub, bubbles

PEACH WHISKEY TEA **11**

black tea infused virgil kaine bourbon, peach, lemon, honey, bergamot sugar

CHARLESTON COOLER **11**

striped pig rum, cherry heering, orange, pineapple, bitters

DRAGON'S BREATH **11**

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



WEEKLY FRESH MENU

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BEER & CIDER



DRAFTS

TRADESMAN | CHARLESTON, SC
Brut IPA 7.2% **8**

COAST | CHARLESTON, SC
Kolsch 4.8% **8**

FREEHOUSE | CHARLESTON, SC
"Basic Beach" Raspberry Sour 4.1% **8**

BIRDS FLY SOUTH | GREENVILLE, SC
"Noodles" Rice Lager 4.0% **8**

BOTTLES/CANS

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

SHIP'S WHEEL | CHARLESTON, SC
Semi-Dry Cider 5.5% **6**

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

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

ALLAGASH | PORTLAND, ME
"White" Belgian Witbier **6**

COAST | CHARLESTON, SC
Hefeweizen 5.3% **6**

GLUTENBERG | MONTREAL
"Blanche" Gluten-Free Belgian Wit 5.0% (16oz) **8**

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**

CENTRAL STATE | INDIANAPOLIS
"Lono" Tropical Farmhouse Ale 6.0% **8**

CAPTAIN LAWRENCE | ELMSFORD, NY
"Orbital Tilt" IPA 5.9% **6**

EVIL TWIN | STRATFORD, CT
"Citra Sunshine Slacker" IPA 4.5% **8**