

10 02 2019

Butcher & Bee

GOODNESS · HONESTY ·
ESTD 2015

**CHEF'S DIP
FULLY LOADED 15**

**ALL
MEZZE 25**
for 3 - 5 people

EXPERIENCES



MEZZE

BACON WRAPPED DATES 🌿
parmesan **2 ea.**

BUTTERED CORN 🌿
herbsaint, garlic, serrano **5**

FIRE ROASTED CARROTS 🌿🌿
coconut, peanuts, sambal onions **6**

SUMMER VEG 🌿
charred pole beans, garlic scapes,
scallions, pinenut vin **5**

FRIES 🌿🌿
B&B ketchup **5**

DIPS

HUMMUS 🌿🌿
tahini, spicy sauce **8**

WHIPPED FETA 🌿
fermented honey, black pepper **8**

BABA GAZUKES 🌿
roasted squash, Rocky Glade sweet
peppers, chile oil **8**

*chorizo / bacon +3
extra pita +1*

AVOCADO CRISPY RICE 🌿🌿 Carolina Gold crispy rice, collard greens, peanuts, serrano chiles **16**
add steak 6 | add shawarma chicken thigh 4*



GRILLED CABBAGE CAESAR 🌿 parmesan, bottarga, chile oil, crispy anchovy **13**
add steak 6 | add shawarma chicken thigh 4*

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

SANDWICHES *add a mezza to any sandwich +3*

BÁNH BEE chorizo rillette, lemongrass pork, pickled carrots, jalapeño **11**

TOMATO FOCACCIA* farmer Dave's heirlooms, lemon caper aioli **11**
add Gifford's bacon or avocado 4

LAMB MERGUEZ* crispy pita, whipped feta, red onion, aleppo pickled cucumbers **11**

CUBANO smoked ham, pork shoulder, pickle relish, triple mustard, swiss **11**

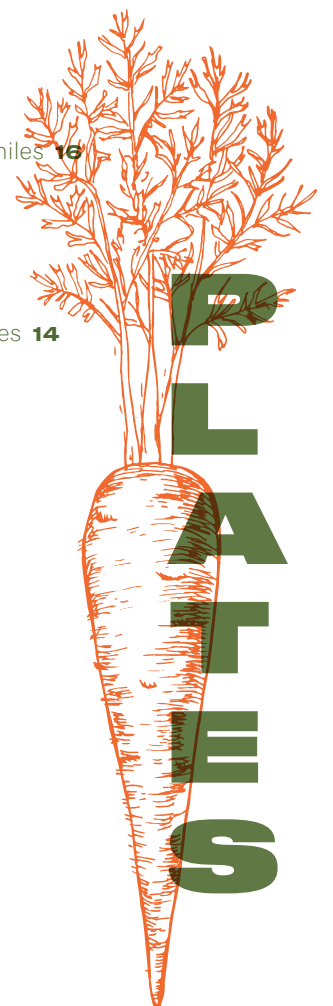
IFC za'atar breaded chicken thigh, harissa slaw, skhug, fermented honey, potato bun **11**

FALAFEL PITA 🌿🌿 hummus, skhug, cucumbers, sumac onions, herbs **11**

BEAR CREEK BURGER* calabrian salsa, pepper jack cheese, lettuce, Duke's **11**

ROASTED TURKEY* yuzu kosho aioli, banana pepper vinaigrette, lettuce, tomato **11**

🌿 *vegan* 🌿 *gluten free*



*THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS.
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

09 28 2019

GOODNESS • HONESTY
ESTD 2015

BABA GAZUKES 🌿 roasted squash, Rocky Glade sweet peppers, chile oil **8**

HUMMUS 🌿🌿 tahini, spicy sauce **8**

WHIPPED FETA 🌿 fermented honey, black pepper **8**

chorizo +3 | bacon +3 | israeli salad +2 | extra pita +1

STUFFED FRENCH TOAST peanut butter cream cheese, berry compote, peanuts, cereal crunch **12**

FARMHOUSE HASH* butterball potatoes, sweet & spicy peppers, green garlic aioli, queso fresco, two sunny eggs **14** *add chorizo 3*

AVOCADO TOAST* green hummus, heirloom tomatoes, urfa pepper, two sunny eggs, pita **16**

B&B BISCUIT* whipped feta, honey butter, soft scrambled egg, avocado or Gifford's bacon **14**

CHILAQUILLES* chile colorado, roasted poblanos, crema, pickled jalapenos, two sunny eggs **15**

SHAKSHUKA* spicy tomato, benne + caraway cracker, Israeli salad, baked egg **15**

GREEN EGGS & LAMB* braised lamb, slow poached eggs, buttermilk biscuit, avocado hollandaise **16**

AVOCADO CRISPY RICE 🌿🌿 Carolina Gold crispy rice, collard greens, peanuts, serrano chiles **16**

add steak 6 | add shawarma chicken thigh 4*



SIDES

BACON WRAPPED DATES 🌿 parmesan, pomegranate molasses **2 each**

GIFFORD'S BACON 🌿 two pieces **5**

TWO EGGS * 🌿 any style **3**

FRENCH FRIES 🌿🌿 B&B ketchup **3**

BUTTERMILK BISCUIT butter & jam **3**

🌿🌿 *vegan* 🌿 *gluten free - minor cross contamination may occur; for Celiac, please communicate with server*



BEVERAGES

MEXICAN COCA COLA 3

MEXICAN SPRITE 3

**ABITA DRAFT
ROOTBEER 3**

ICED TEA 2.50

MINT LEMONADE 3.50

SEASONAL KOMBUCHA 5
Folklore Ferments



COFFEE & TEA

DRIP 3

ESPRESSO 2.75

AMERICANO 3.50 ^{C/H}

CORTADO 3.50

CAPPUCCINO 3.50

LATTE 4 ^{C/H}

ASSORTED TEAS 2.50

Yunnan Black Gold, Milky Oolong, Sencha Superior, Yerba Dark Cocoa, Mountain Top Mint, Lavender With Love.

^{C/H} **SERVED COLD OR HOT**

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Butcher & Bee

WEEKLY FRESH MENU
10 01 2019

ODNESS · HONEST ·
ESTD
2015
CO. P.Y.

EXPERIENCES

ALL MEZZE 40
for 3 - 5 people

CHEF'S CHOICE 45
per person



MEZZE

MEZZE

BACON WRAPPED DATES 🌿
parmesan **2 per date**

CRISPY POTATOES 🌿
Dreamweaver, crème fraîche, sweet peppers **5**

B&B PICKLES 🌿 🌿
assorted seasonal veg **5**

FIRE ROASTED CARROTS 🌿 🌿
coconut, peanuts, sambal onions **8**

BUTTERED CORN 🌿
herbsaint, garlic, serrano **5**

FALL TABBOULEH
farro, apples, sumac labneh **5**

GRILLED SUMMER VEG 🌿
pinenut vin, herbs **7**

FARMER DAVE'S MELONS 🌿 🌿
muscadine vin, dried lime **6**

DIPS

HUMMUS 🌿 🌿
tahini, spicy sauce **8**

WHIPPED FETA 🌿
fermented honey, black pepper **8**

BABA GAZUKES 🌿
roasted squash, Rocky Glade sweet peppers, calabrian oil **8**

chorizo / bacon **+3**
israeli salad **+2**
extra pita **+1**

GRILLED BABY EGGPLANT 🌿 🌿 green tahini, pickled cherries, pinenuts **16**

HEIRLOOM TOMATO TOAST* lemon caper aioli, urfa pepper, parmesan, sourdough **10**

STEAK TARTARE* 🌿 smoked tomato aioli, red chile vin, shoestring potatoes, egg yolk **12**

PESTO TURNIPS 🌿 almonds, basil, green beans, parmesan **12**

GRILLED CABBAGE CAESAR 🌿 parmesan, bottarga, chile oil, crispy anchovy **13**
add steak* **6** | add shawarma chicken thigh **4**

AVOCADO CRISPY RICE 🌿 🌿 Carolina Gold crispy rice, collards, peanuts, serrano chiles **16**
add steak* **6** | add shawarma chicken thigh **4**

SEARED MUSHROOMS 🌿 spiced labneh, green tomato, sunflower seeds, parmesan **18**

BRAISED GIFFORD'S BACON sweet pea cavatelli, charred radicchio, crème fraîche **18**

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

SUNBURST FARM'S TROUT* 🌿 grilled whole, roasted vegetables, green garlic, chimichurri **30**

ISRAELI HOT CHICKEN 🌿 honey brined & crispy fried thighs, skhug, black lime **18**

PORK CHOP* Sea Island Red Peas, concord grapes, calabrian chiles **29**

HARISSA SIRLOIN* 🌿 grilled okra, smoked cherry tomatoes **30**



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WINE BY THE GLASS



ASK ABOUT OUR WEEKLY STAFF PICK

SPARKLING

- PROSECCO | TERRE DI MARCA | ITALY | NV 12/46
- SAUVIGNON BLANC | ORBIS MONDERANID | PET NAT | MARLBOROUGH | NEW ZEALAND NV 13/52
- PINOT NOIR | CHARDONNAY | CRUZAT | ARGENTINA | NV 12/46
- LAMBRUSCO | BARBOLINI | ITALY 14/56

ROSÉ

- CARIGNAN | LIOCO | 'INDICA' | MENDOCINO | CALIFORNIA 14/56

WHITE

- MOSCATEL DE ALEJANDRÍA | CACIQUE MARAVILLA | SKIN CONTACT | BIO BIO VALLEY | CHILE 14/56
- PINOT GRIGIO | PETER ZEMMER | ITALY 10/38
- CORTESE | LA SMILLA | GAVI | PIEDMONT, ITALY 12/46
- MOSCOFILERO | FTERI | GREECE 11/42
- CHARDONNAY | LIOCO | MENDOCINO | CALIFORNIA 15/60
- TXAKOLI | HIRUZTA | BASQUE COUNTRY | SPAIN 12/46
- RIESLING | SCHLOSSMUHLENHOF | GERMANY 12/48
- GRUNER VETLINER | ZUSCHMANN SCHOFFMANN | AUSTRIA 13/52
- VERDEJO | ISAAC CANTALAPIEDRA | 'CANTAYANO' | CASTILLA Y LEON | SPAIN 15/60

RED

- CINSAULT + | DOMAINE BENJAMIN TAILLANDIER | 'LAGUZELLE' | MINERVOIS | FRANCE 13/52
- TEMPRANILLO | BODEGAS LACUS | 'INEDITO' | RIOJA | SPAIN 13/52
- PINOT NOIR | BIRICHINO | 'SAINT GEORGES' | CENTRAL COAST | CALIFORNIA 16/64
- GRACIANO | VINA ZORZAL | NAVARRA | SPAIN 11/44
- GRENACHE + | SANTA DUC | 'LES VIELLES VIGNES' | COTES DU RHONE | FRANCE 13/52
- SYRAH | GALIL MOUNTAIN WINERY | UPPER GALILEE | ISRAEL 13/52
- CORVINA | RONDINELLA | CANTINA NEGRAR | 'LE ROSELLE' | VALPOLICELLA RIPASSO | ITALY 15/60

COCKTAILS

SOUTHERN BELLE 14

Belle Meade Bourbon, Aperol, Cocchi Torino, Hoodo Liqueur, Black Walnut Bitters

BEESCO SOUR 10

Verbena Infused Pisco, Kabuso, Lemon, Egg White

HIGH WIRE 12

High Wire amaro, Horizon Gin, Lemon

WHITE PAW 11

Cathead Vodka, Prickly Pear Liqueur, Basil, Cucumber, Soda

APPELY EVERY AFTER 13

Stolen Rum, Allspice Dram, Apple Puree, Lime, Ginger

ABUELITA 11

Banhez Mezcal, Altos Tequila, Nola Liqueur, Ancho Reyes, Chocolate Mole Bitters

LADY WILLPOWER 11

Buffalo Trace, Cherry Heering, Urfa Pepper Shrub, Orange Bitters

NUTCASE 11

Cathead Pecan Vodka, Nocino Walnut Liqueur, Allspice Dram, Sassafrass & Sorgum Bittes

GRAVEYARD SHIFT 11

Rittenhouse Rye, Louisa's Coffee Caramel Pecan liqueur, Aaverna, nitro cold brew

BEER & CIDER



SEASONAL KOMBUCHA | NASHVILLE, TN
Folklore Ferments + High Garden Tea 5

'SCHNICKELFRITZ' WEISSBIER | ST. LOUIS, MO
Urban Chestnut Brewing Co. 7

GERMAN PILSNER | NASHVILLE, TN
Smith & Lentz 7

'NOTHING FANCY' CREAM ALE | NASHVILLE, TN
New Heights Brewing 7

SOUR CHERRY ALE | NASHVILLE, TN
Honky Tonk Brewing Co. 7

'THE ROSE' BELGIAN BLONDE ALE | NASHVILLE, TN
The Black Abbey Brewing Company 6

ROMPO RED RYE ALE | NASHVILLE, TN
Jackalope Brewing Company 7

1927 IPA | NASHVILLE, TN
Tennessee Brew Works 7

MOSAIC IPA | NASHVILLE, TN
Smith & Lentz 8

UNCLE RICK'S PILSNER | ASHEVILLE, NC
Wicked Weed Brewing 8

RADLER | SAN FRANCISCO, CA
T.W. Pitchers 8

SESSION IPA | ASHEVILLE, NC
Wicked Weed Brewing 8

DOMAINE DUPAGE COUNTRY ALE | CHICAGO, IL
Two Brothers Brewing 8

CHAI-WALKER | NASHVILLE, TN
Jackalope Brewing Company 7

HERE GOSE NOTHING | NORMAL, IL
DESTIHL Brewery 7

NO. 139 ROSÉ CIDER | LONG ISLAND, NY
Wölffer Estate (10 oz) 8

'TANK 7' FARMHOUSE ALE | KANSAS CITY, MO
Boulevard Brewing Company (10 oz) 7

CLASSIC SAISON | WALLAND, TN
Blackberry Farm (10 oz) 6

