

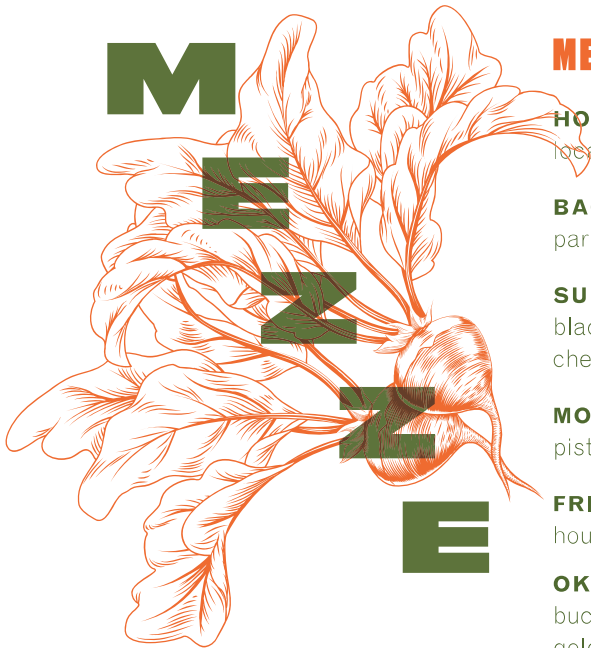
Butcher & Bee

PASTRIES 4

assorted selection

**MIMOSA
CARAFE 50**sparkling wine &
cold-pressed juice**ISRAELI
BREAKFAST 30**

for two

**EXPERI-
ENCES**HONESTY · HONESTY ·
ESTB
2011**MEZZE****HOUSE-MADE PICKLE PLATE**
local seasonal vegetables **5****BACON WRAPPED DATE**
parmesan **2ea.****SUMMER WATERMELON**
black lime peanut crumble, feta
cheese, fresh herbs **6****MOROCCAN CARROTS**
pistachio tahini, dukkah **6****FRIES**
house-made ketchup **5****OKRA AND SHISHITOS**
buckwheat tahini, sunflower dukkah,
golden raisin honey **9****NEUSKES BACON**
five thick cut slices **6****ANSON MILLS GRITS**
pimento cheese **6****MATBUKHA**
saffron tomato sauce,
tahini, pita **6****DIPS****WHIPPED FETA**
fermented honey, black pepper **6****HUMMUS**
tahini, schug **5***extra pita +1***KALE SALAD** pumpkin seed tahini, bread and seed crumble, grilled lemon vinaigrette **10**
add chicken +4 | avocado +2***MORNING HUMMUS** poached egg, tahini, schug, harissa, marinated chickpeas, pita **11**
*add chicken shawarma 6 | lamb kebab 8***QUICHE** seasonal veggies, mixed greens **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***APPLE CINNAMON FRENCH TOAST** cream cheese filling, oat crumble **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****DOUBLE CHEESEBURGER & FRIES** special sauce, American cheese, B&B pickles, brioche bun **15**

Butcher & Bee

WEEKLY FRESH MENU
10 8 2019

OPNESS · HONESTY ·
ESTB
2011

MEZZE EXPLOSION 17

per person

BALLER LUNCH 45

for two

COOKIE BOX 8

to share

EXPERIENCES



MEZZE

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

BACON WRAPPED DATE
parmesan **2ea.**

SUMMER WATERMELON
black lime peanut crumble, feta cheese, fresh herbs **6**

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

FRIES
house-made ketchup **5**

OKRA AND SHISHITOS
buckwheat tahini, sunflower dukkah, golden raisin honey **9**

MOROCCAN CARROTS
pistachio tahini, dukkha **6**

DIPS

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

HUMMUS
tahini, schug **5**

extra pita +1

KALE SALAD pumpkin seed tahini, bread and seed crumble, grilled lemon vinaigrette **10**
add chicken shawarma +6 | 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

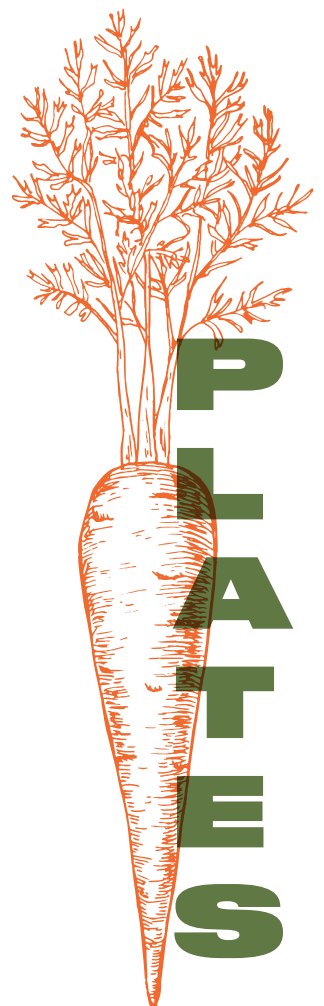
ROAST BEEF* smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal **13**
add a mezze +3

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

FISH & CHIPS pickles, tartar sauce, salt & vinegar chips, lettuce, Kaiser roll **16**
add a mezze +3

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

DOUBLE CHEESEBURGER & FRIES special sauce, American cheese, B&B pickles, brioche bun **15**



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

**MEZZE
EXPLOSION 17**

person

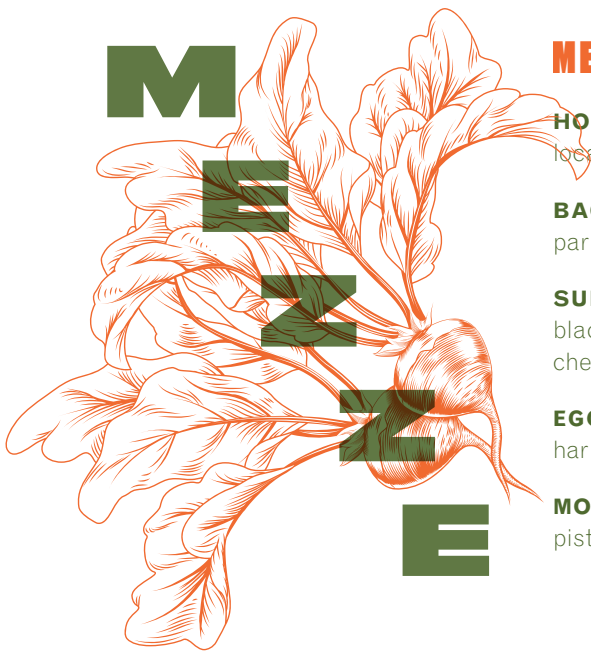
**FIRE YOUR
FAVORITES 35**

person

**FINISH
STRONG 50**

table

**EXPERI-
ENCES**



MEZZE

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

BACON WRAPPED DATE
parmesan **2ea.**

SUMMER WATERMELON
black lime peanut crumble, feta
cheese, fresh herbs **6**

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

MOROCCAN CARROTS
pistachio tahini, dukkah **6**

OKRA AND SHISHITOS

buckwheat tahini, sunflower dukkah,
golden raisin honey **9**

DIPS

WHIPPED FETA

fermented honey, black pepper **8**

HUMMUS

tahini, schug **6**

extra pita +1

ISRAELI NAAN Persian herbs, walnuts, eggplant spread **7**

CHEESE BOARD chef's selection **18**

KALE SALAD pumpkin seed tahini, bread and seed crumble, grilled lemon vinaigrette **10**

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

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

MARKET FISH summer vegetables, ginger lime tahini **28**

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**



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AFTER DINNER MENU

SUNFLOWER DULCEY 3

castella cake, puffed sorghum, muscadine grapes, buttermilk

CHOCOLATE GATEAU 3

coconut, black sesame, lime

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

LEBANESE SEMOLINA PUDDING 3

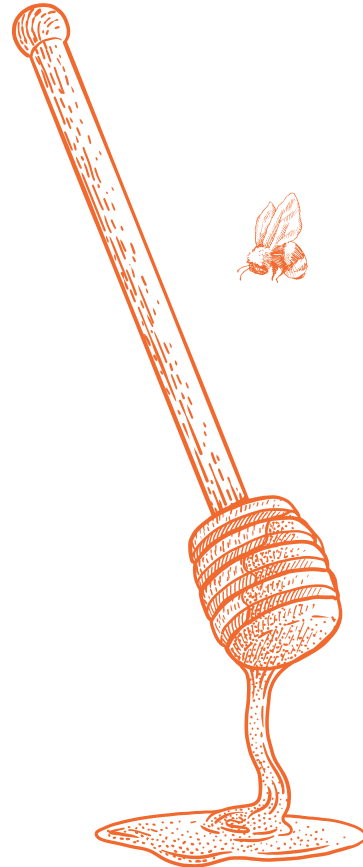
white chocolate crumb, sweet corn ice cream, blueberries

ASSORTED ICE CREAM & SORBET 3

daily variety

AFTER DINNER DRINKS

- GOZIO AMARETTO 9
- KAHLUA 8
- BAILEY'S IRISH CREAM 8
- FERNET BRANCA 7
- VIRGIL KAINÉ BOURBON 9
- BASIL HAYDEN 13
- 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

SUNFLOWER DULCEY 3

castella cake, puffed sorghum, muscadine grapes, buttermilk

CHOCOLATE GATEAU 3

coconut, black sesame, lime

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

LEBANESE SEMOLINA PUDDING 3

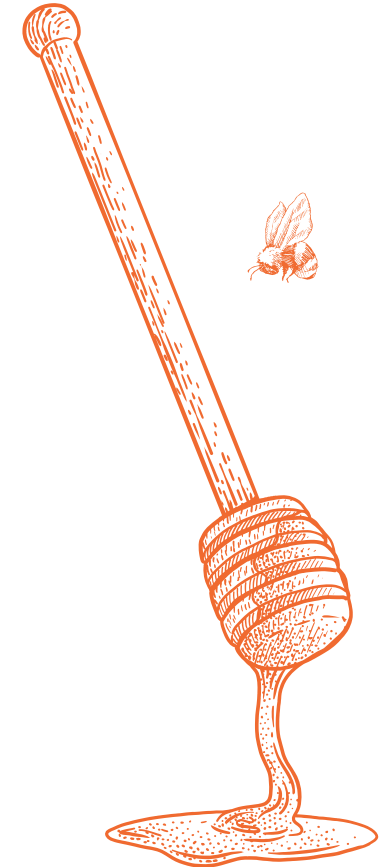
white chocolate crumb, sweet corn ice cream, blueberries

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- JOHNNY WALKER BLACK SCOTCH 13
- MACALLAN 12-YEAR SCOTCH 15



WINE BY THE GLASS



WEEKLY FRESH MENU
10 5 2019

FLIGHTS

TWO TICKETS TO PARADISE
gets you three tastes of wines from our favorite islands **15**

WHAT THE FRENCH YOU DOIN'?
exploring three fun wines made in France **15**

BUBBLES & CIDER

PERE MATA 'GRAN RISERVA' | CAVA | SPAIN | 2014 **11/42**

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

SHIPS WHEEL | GRAPEFRUIT CIDER | CHARLESTON **6**

WÖLFFER | NO. 139 DRY ROSÉ CIDER | LONG ISLAND **10**

A ROSE IS A ROSE IS A ROSE...OR IS IT

LIOCO | CARIGNAN | MENDOCINO | 2018 **13/104 (1500ml)**

BEDROCK | MONASTRELL BLEND | SONOMA | 2018 **10/38**

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

SO FRESH & SO CLEAN

PHILLIPE VIALLET | JACQUÉRE | SAVIOE | 2018 **10/38**

HIRSCH | GRÜNER VELTLINER | AUSTRIA | 2018 **12/46**

PAZO CILLEIRO | ALBARIÑO | RIAS BAIXAS | 2017 **11/42**

LOCATIONS | VERMENTINO | CORSICA | 2017 **12/46**

INCONNU | CHARDONNAY | CALIFORNIA | 2017 **13/50**

TRIED & TRUE

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

GUISEPPE CORTESE | BARBERA | PIEDMONT | 2017 **12/46**

VEGA ESCAL | GRENACHE, CABERNET | PRIORAT | 2015 **14/54**

DENOTES ENVIRONMENTALLY FRIENDLY FARMING

BEER



DRAFTS

LOW TIDE | CHARLESTON, SC
"Don't Drill" IPA 7.2% **8**

MUNKLE | CHARLESTON, SC
Pilsner 5.1% **8**

PRAIRIE ARTISAN ALES | TULSA, OK
"Vape Tricks" Sour Cherry Ale 5.9% **8**

GHOST MONKEY | CHARLESTON, SC
"Mulie" Lime & Ginger Witbier 6% **8**

BOTTLES/CANS

PONYSAURUS | DURHAM, NC
"Bière de Garde" Belgian White 6.3% (16 oz) **8**

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

COAST | CHARLESTON, SC
Kölsch 4.8% **6**

BLACKBERRY FARM | WALLAND, TX
Fenceline Belgian-style Ale 5.9% **6**

GLUTENBERG | MONTREAL
Blonde Ale 4.5% (16oz) **8**

TRADESMAN BREWING | CHARLESTON, SC
"Transmission Fluid" Beet & Ginger Wheat 6.0% **6**

ANDERSON VALLEY | BOONVILLE, CA
Blood Orange Gose 4.2% **6**

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

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

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



COCKTAILS

KACHUCUMBER 11
hot pepper and cucumber infused gin, lime, green chartreuse

ROSE CARDAMOM TEA 11
black tea infused virgil kaine bourbon, rose cardamom syrup, lemon, honey

CHARLESTON COOLER 11
striped pig rum, cherry heering, orange, pineapple, bitters

YOU MAKE MY HEART BEET 11
el jimador blanco, pomegranate & beet syrup, ramazotti amaro