

# Butcher & Bee

**DIP DUO 10**

hummus, whipped feta,  
pita

**MIMOSA  
CARAFE 50**

sparkling wine &  
cold-pressed juice

**ISRAELI  
BREAKFAST 30**

for two

**EXPERI-  
ENCES**

GOODNESS · HONESTY ·  
ESTD  
2011

**MEZZE****HOUSE-MADE PICKLE PLATE**

local seasonal vegetables **5**

**BACON WRAPPED DATE**

parmesan **2ea.**

**MOROCCAN CARROTS**

pistachio tahini, dukkah **6**

**DIPS****WHIPPED FETA**

fermented honey, black pepper **6**

**HUMMUS**

tahini, schug **5**

extra pita **1**

**SIDES****FRIES**

house-made ketchup **5**

**NEUSKES BACON**

five thick cut slices **6**

**ANSON MILLS GRITS**

pimento cheese **6**

**TOAST & JAM**

house bread **4**

**BREAKFAST SAUSAGE**

two house made patties **5**

**TWO EGGS**

any style **4**

**SEASONAL DOUGHNUT 4**

**QUICHE** seasonal veggies, mixed greens **8**

**KALE SALAD** shaved vegetables, 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**

**GREEN SHAK AND EGGS\*** poached eggs, winter greens shakshuka, pickled chiles **13**  
add lamb kebab **8**

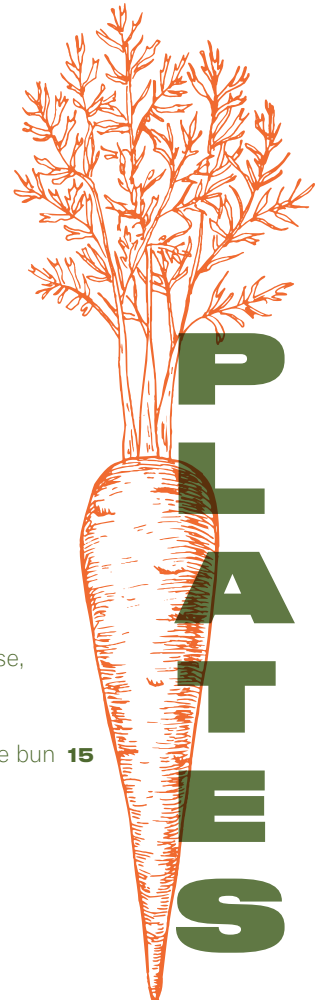
**APPLE CINNAMON FRENCH TOAST** cream cheese filling, oat crumble **13**

**SEASONAL VEGETABLE HASH** sunny egg, pickled mustard seeds **14**

**AVOCADO TOAST** mizuna salad, pickled shallots, radish, house-made sourdough bread **10**  
add egg **2**

**BREAKFAST SANDWICH** soft scrambled egg, breakfast sausage, american cheese, dijonnaise,  
english muffin **12**

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



VARIETY  
THE SPICE  
OF LIFE

# Butcher & Bee

WEEKLY FRESH MENU  
11 13 2019

ESTB 2011  
HONESTY · HONESTY · HONESTY

**MEZZE EXPLOSION 14**  
per person

**BALLER LUNCH 35**  
for two

**COOKIE BOX 8**  
to share

**EXPERIENCES**

## MEZZE

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

**BACON WRAPPED DATE**  
parmesan **2ea.**

**MARINATED FETA**  
house sourdough **8**

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

**FRIES**  
house-made ketchup **5**

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

## DIPS

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

**HUMMUS**  
tahini, schug **5**  
extra pita **+1**



**MORE THAN 25**  
♦ LOCAL FARMS & PURVEYORS REPRESENTED ON OUR DAILY MENU ♦

**KALE SALAD** pumpkin seed tahini, bread and seed crumble, grilled lemon vinaigrette **10**  
add chicken\* shawarma **+6** | avocado **+2** | soft boiled egg\* **+2**

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

**ANSON MILLS GRAIN BOWL\*** apples, squash, watermelon radish, date vinaigrette **12**  
add soft boiled egg **2** | avocado **2** | chicken **4** | lamb **7**

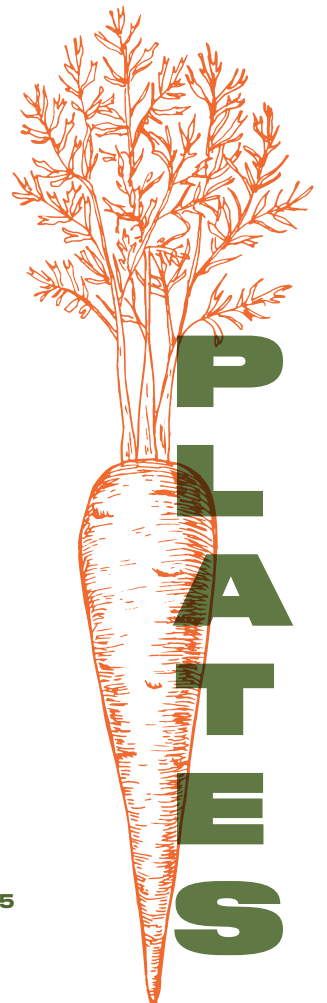
**ROAST BEEF\*** smoked onion jam, red peppers, miso mayo, roasted tomato, pan de cristal **13**  
add a mezza **+3**

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

**IFC** Carolina Reaper marinated chicken, mint chutney, spicy aioli, seasonal pickles, brioche bun **14**  
add a mezza **+3**

**FISH SANDWICH** pickles, tartar sauce, salt & vinegar chips, lettuce, kaiser roll **16**  
add a mezza **+3**

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



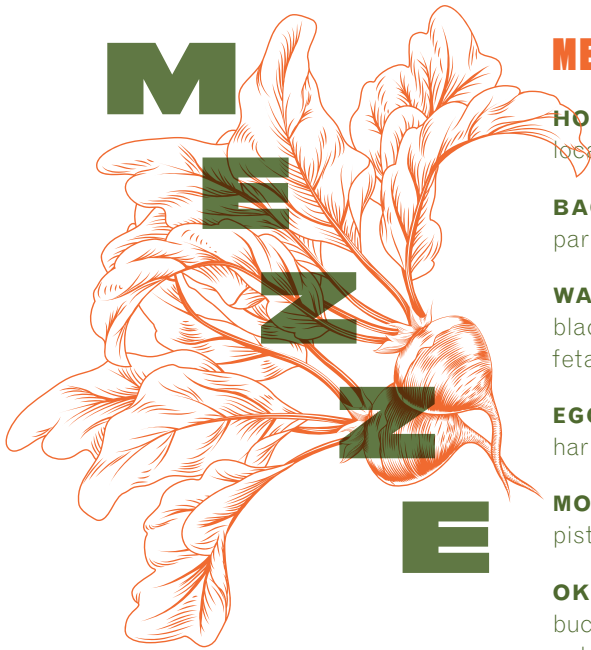
**MEZZE  
EXPLOSION 17**  
person

**FIRE YOUR  
FAVORITES 35**  
person

**FINISH  
STRONG 50**  
table

**EXPERI-  
ENCES**

ESTD  
2011  
HONESTY · HONESTY · HONESTY



**MEZZE**

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

**BACON WRAPPED DATE**  
parmesan **2ea.**

**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*

**MORE THAN 25**  
♦ ♦ ♦  
**LOCAL FARMS & PURVEYORS REPRESENTED ON OUR DAILY MENU**  
♦ ♦ ♦

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

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

**ROASTED SQUASH** endive, pomegranate, apple **15**

**FRIED QUAIL** Jimmy Red grits, roasted turnips, fermented honey **19**

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

**LOCAL FISH** turmeric curry, quinoa, lime **28**

**SMOKED & ROASTED CHICKEN** Israeli couscous, toasted almonds, currants **25**

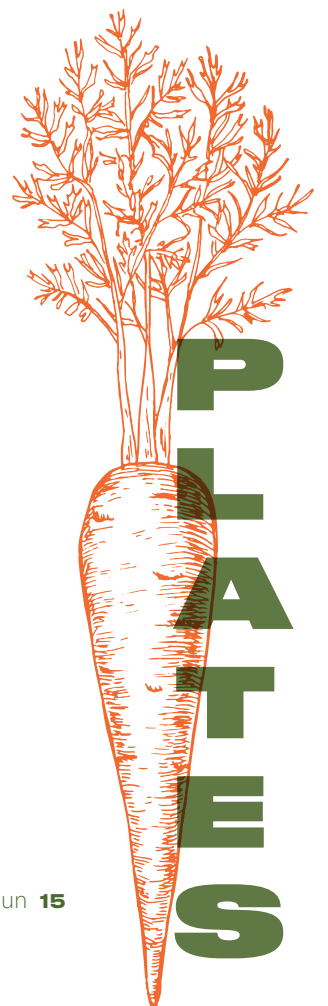
**CHARGRILLED STEAK\*** heirloom potato, eggplant labneh, tarragon butter, chimichurri **27**

**VARIETY**  
♦ ♦ ♦  
**THE SPICE OF LIFE**  
♦ ♦ ♦  
**WHOLE SNAPPER** chermoula, grilled lemon **32**

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

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

**LOWCOUNTRY BURGER & FRIES** pimento cheese, Nueske's bacon, brioche bun **15**



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



# AFTER DINNER MENU

**DULCEY 8**  
fall raspberries, castella cake, buttermilk

**CHOCOLATE GATEAU 8**  
coconut, black sesame, lime

**BUTTERSCOTCH PUDDING 8**  
poached figs, gingersnap, orange sherbet

**ASSORTED ICE CREAM & SORBET 4**  
daily variety



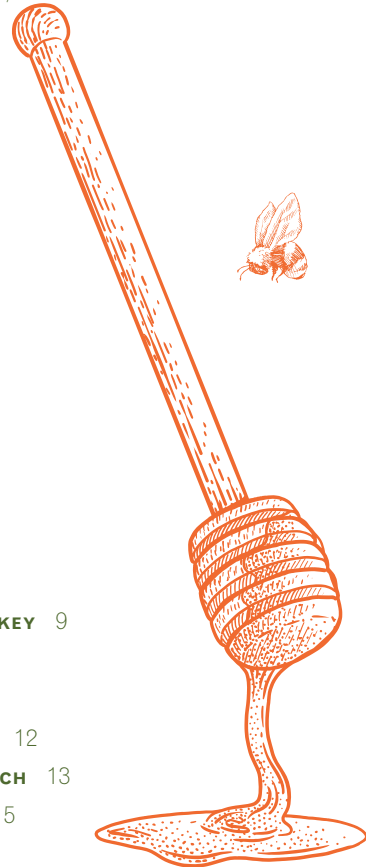
## TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- MACCHIATTO 3
- CORTADO 3.50
- ICED COFFEE 3.50
- CAPPUCCINO 4
- LATTE 4.50
- MOCHA 5
- 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
- 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



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# WINE BY THE GLASS



WEEKLY FRESH MENU  
11 6 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

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

**BERLUCCI** | PINOT NOIR ROSÉ | FRANCIACORTA | NV **11/42**

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

**BETTER WINE CO.** | DRY ROSÉ CIDER | MARYLAND **8**

**SHIP'S WHEEL** | DRY HOPPED HARD CIDER | CHARLESTON, SC **7**

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

**PULLUS** | PINOT GRIGIO | SLOVENIA | 2018 **11/42**

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

**DOMAINE DIABLES 'BONBON'** | GRENACHE | PROVENCE | 2018 **13/50**

## SO FRESH & SO CLEAN

**PHILLIPE VIALLET** | JACQUÈRE | 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**

**MARQUES 'COOL'** | LISTAN NEGRO | CANARY ISLANDS | 2017 **11/42**

**EL INQUILINO** | TEMPRANILLO | RIOJA | 2016 **12/46**

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

**CHÂTEAU ST COSME** | GRENACHE | RHÔNE | NV **10/38**

DENOTES ENVIRONMENTALLY FRIENDLY FARMING



# 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

**THE WILSON 11**  
vodka, lychee rosemary syrup, lemon, bubbles

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

# BEER



**DRAFTS**  
**REVELRY** | CHARLESTON, SC  
Gullah Cream Ale 4.5% **8**

**PRAIRIE ARTISAN ALES** | KREBS, OK  
Prairie Standard Saison 5.8% **8**

**SLOOP BREWING** | HOPEWELL JCT, NY  
"Juice Bomb" Northeastern IPA 6.5% **8**

**FATTY'S BEER WORKS** | MOUNT PLEASANT, SC  
"F Light" American Light Lager 4.1% **8**

## BOTTLES/CANS

**CAPTAIN LAWRENCE** | ELMSFORD, NY  
"6th Borough" Pilsner 5.0% **6**

**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**

**GREEN BENCH** | ST. PETERSBURG, FL  
"Turbid 7" New England-style IPA 6.5% (16oz) **10**