

Butcher & Bee

DIP DUO 10

hummus, whipped feta, pita

MIMOSA CARAFE 50

sparkling wine & cold-pressed juice

ISRAELI BREAKFAST 30

for two

EXPERIENCES

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

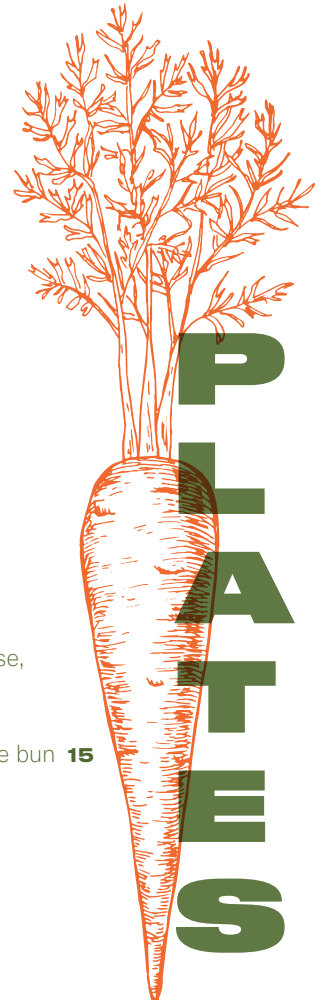
APPLE CINNAMON FRENCH TOAST cream cheese filling, oat crumble 13

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
12 6 2019

ESTB 2011
HONESTY · HONESTY · HONESTY

MEZZE EXPLOSION 15
per person

BALLER LUNCH 35
for two

COOKIE BOX 8
to share

EXPERIENCES

MEZZE

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

BACON WRAPPED DATES
merguez sausage, romesco **12**

FRIES
house-made ketchup **5**

FALAFEL
herb tahini **7**

DIPS

SUNFLOWER MUHAMMARA
fried shallot crumble, pita **7**

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 ♦



MARINATED FETA house sourdough **8**

LITTLE GEM SALAD winter radish, pickled shallot, creamy feta dressing, bread & seed crumble **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**

GRILLED CHEESE gouda, smoked onion jam, marinated mushroom aioli, sourdough **12**
add fries or assorted pickles **+3**

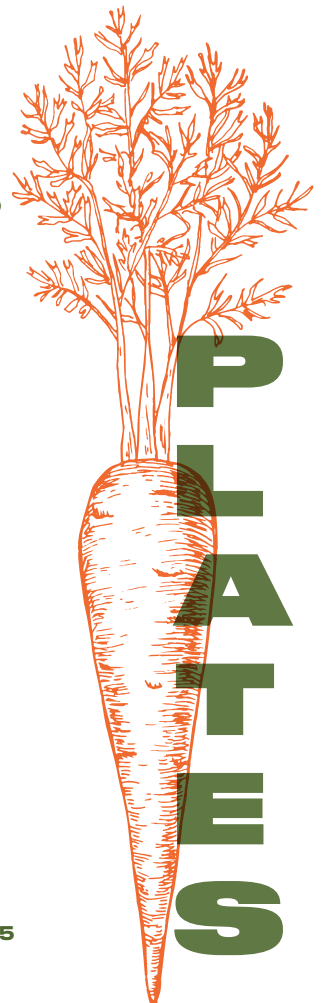
PULLED SQUASH persimmon bbq, fennel & persimmon slaw, B&B pickles, kiaser roll **13**
add fries or assorted pickles **+3**

THE BEE CHEESESTEAK sliced brisket, sauteed onions and peppers, provolone **13**
add fries or assorted pickles **+3**

IFC Carolina Reaper marinated chicken, mint chutney, spicy aioli, seasonal pickles, brioche bun **14**
add fries or assorted pickles **+3**

SHRIMP BAHN MI daikon, cucumber, carrot, herbs, spicy mayo, jalapeños, kaiser roll **14**
add fries or assorted pickles **+3**

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



**MEZZE
EXPLOSION 17**
per person

**FIRE YOUR
FAVORITES 35**
per person

**BON BON
BOX 12**
8 to share

**EXPERI-
ENCES**

ESTD
2011
HONESTY · HONESTY · HONESTY



MEZZE

MARCONA ALMONDS
lavender, sumac 4

HOUSE-MADE PICKLE PLATE
local seasonal vegetables 5

BACON WRAPPED DATES
merguez sausage, romesco 12.

MARINATED FETA
house bread 8

ISRAELI NAAN
herbs salad, walnuts, eggplant spread 7

FALAFEL
herb tahini 7

DIPS

WHIPPED FETA
fermented honey, black pepper 8

HUMMUS
tahini, schug 6

SUNFLOWER MUHAMMARA
fried shallot crumble, pita 7

extra pita +1



SHAVED APPLE FENNEL SALAD preserved lemon, macadamia, dill, tahini vinaigrette 11

BEEF TARTARE sunchokes, pickled chiles, cured egg yolk 14

LAMB KOFTA walnuts, shakshuka, sheep's milk feta 15

SEARED HALOUMI brussels sprouts, orange, nigella seeds, white balsamic vinaigrette 11

ROASTED SQUASH endive, pomegranate, apple 15

FRIED QUAIL jimmy red grits, roasted turnips, fermented honey 18

DAVE'S CLAMS turmeric curry, lime 22

DUCK CONFIT mushrooms, rye berries, watercress 19

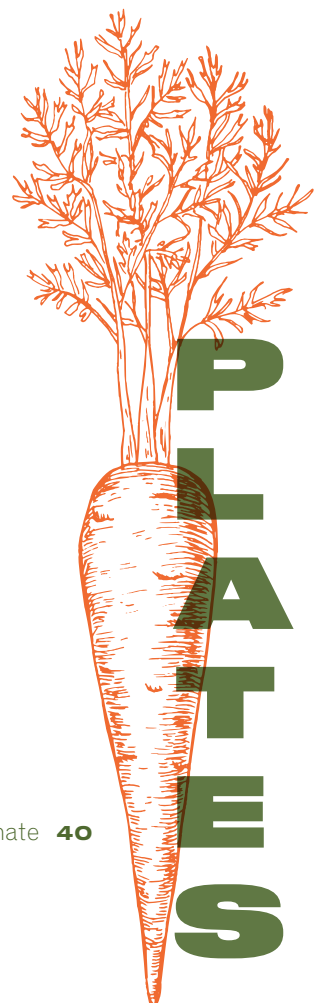
SMOKED CHICKEN israeli couscous, toasted almonds, currants 27

WHOLE SNAPPER chermoula, grilled lemon 34

CHARCOAL GRILLED RIBEYE* kabocha squash, ancho chile, mushroom conserva, pomegranate 40

KEBABS two skewers, farro verde, tahini, pita 30

choice of chicken | shrimp | lamb | vegetable 3 for 45 | 4 for 60



*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



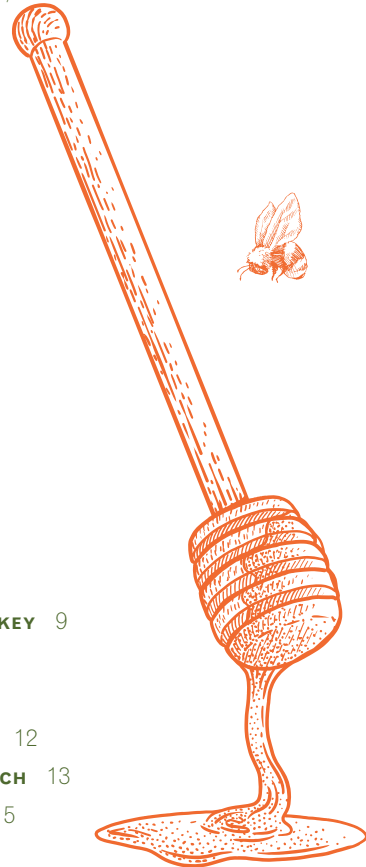
TEA & COFFEE

- 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
12 8 2019

FLIGHTS

CHOOSE TO SPARKLE

enjoy three sparkling wines from around the globe **15**

WHAT THE FRENCH?

explore three unique red wine from France **15**

BUBBLES & CIDER

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

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

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

SHIP'S WHEEL | DRY HOPPED CIDER | CHARLESTON **7**

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

PULLUS | PINOT GRIGIO | SLOVINIA 2018 **10/38**

DOMAINE COLLOTTE | PINOT NOIR | MARSANNAY, FR 2018 **12/46**

SO FRESH & SO CLEAN

ETYEKI | PINOT GRIGIO | HUNGARY 2016 **9/34**

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

BERTHIER | SAUVIGNON BLANC | LOIRE, FR 2018 **11/42**

DOMAINE BERGERIE | CHENIN BLANC | ANJOU, FR 2015 **10/38**

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

TRIED & TRUE

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

MARQUES 'COOL' | LISTAN NEGRO | CANARY ISLANDS, FR 2017 **10/38**

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

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

DOMAINE DE L'R 'SO 2' | CABERNET FRANC | LOIRE, FR 2017 **12/46**

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

MUNKLE | CHARLESTON, SC

Pilsner 5.0% **8**

FREEHOUSE | CHARLESTON, SC

"Battery Brown" Ale 5.1% **8**

SLOOP BREWING | HOPEWELL JCT, NY

"Juice Bomb" IPA 6.5% **8**

LOW TIDE | JOHNS ISLAND, SC

"Weizen Tide" Hefeweizen 5.1% **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 15" New England-style IPA 6.5% (16oz) **8**

LEFT HAND | LONGMONT, CO

Milk Stout 6.0% (16oz) **8**

BELL'S | COMSTOCK, MI

Robust Porter 5.6% **6**