

LUNCH MENU

Butcher & Bee

12 05 2019

GOODNESS · HONESTY ·
ESTD
2015

**CHEF'S DIP
FULLY LOADED 15**

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

EXPERI- ENCES



MEZZE

BACON WRAPPED DATE 🌿
parmesan \$2 ea.

CABBAGE CAESAR 🌿
parmesan, bottarga, chile oil, crispy anchovy 7

CREAMY KALE 🌿🌿
turmeric coconut cream, pickled and crispy onions 7

ROASTED BABY CARROTS 🌿🌿
tamari, coconut, peanuts, sambal onions 8

FRIES 🌿🌿
B&B ketchup 5

DIPS

add chorizo, bacon or mushroom to any dip +3

HUMMUS 🌿🌿
tahini, spicy sauce 8

WHIPPED FETA 🌿
fermented honey, black pepper 8

TURKISH HUMMUS 🌿
pine nuts, dreamweaver hot sauce, served warm 10

extra pita +1

MATZO BALL SOUP shredded chicken, schmaltzy root vegetables, dill 10

BASIC BEE SALAD 🌿🌿 mixed lettuces, green apple, pepitas, tahini green goddess dressing 10
add grilled steak* 6 | add shawarma chicken thigh 4

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

TURNIP CACIO E PEPE 🌿 turnip noodles, Parmeggiano Reggiano, black pepper 14

SANDWICHES *add a mezza to any sandwich +3*

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

LAMB MERGUEZ* crispy pita, whipped feta, red onion, aleppo pickled cucumbers 10

CUBANO smoked ham, pork shoulder, pickle relish, triple mustard, swiss 12

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

FALAFEL PITA 🌿 hummus, skhug, cucumbers, sumac onions, herbs 9

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

TURKEY MELT* smoked cheddar, Gifford's bacon, green apples, banana peppers 11

THE 'SHROOM TOV horseradish dijon, caramelized onions, swiss, mushroom au jus 12



VARIETY
THE SPICE
OF LIFE

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

*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.

DINNER MENU

Butcher & Bee

WEEKLY FRESH MENU
12 6 2019

ALL MEZZE 40
for 3 - 5 people

CHEF'S CHOICE 45
per person

EXPERIENCES
ESTB 2015
HONESTY · HONESTY · HONESTY

MEZZE



MEZZE

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

SWEET POTATO LATKES 🌿
crème fraîche, apple butter **6**

CREAMY KALE 🌿 🌿
turmeric coconut cream,
pickled and crispy onions **7**

CABBAGE CAESAR 🌿
parmesan, bottarga, chile oil,
crispy anchovy **7**

FARRO TABBOULEH
apples, herbs, sumac labneh **6**

ROASTED BABY CARROTS 🌿 🌿
tamari, coconut, peanuts,
sambal onions **8**

SQUASH CUSTARD 🌿
parmesan, pomegranate,
sugar brûlée **7**

DIPS

add chorizo, bacon or mushrooms to any dip +3

HUMMUS 🌿 🌿
tahini, spicy sauce **8**

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

TURKISH HUMMUS 🌿
pine nuts, dreamweaver hot sauce
served warm **10**

extra pita +1

GRILLED LAMB RIBLETS 🌿 turkish coffee rub, benne seeds, scallions **16**

BASIC BEE SALAD 🌿 🌿 mixed lettuces, green apple, pepitas, tahini green goddess dressing **10**
add grilled steak 6 | add shawarma chicken thigh 4*

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

TURNIP CACIO E PEPE 🌿 turnip noodles, Parmeggiano Reggiano, black pepper **14**

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

MUSHROOM TOAST garlic confit, sherry, parmesan, Dozen Bakery sourdough **12**

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

BRAISED GIFFORD'S BACON winter squash cavatelli, charred radicchio, crème fraîche **18**

TALLOW SEARED SIRLOIN* 🌿 sunchoke purée, 48 hour dijon demi, crispy chokes & chips **34**

ROASTED CAULIFLOWER 🌿 🌿 caramelized onion tehina, zavoro pepper vin, herb salad **20**

ISRAELI FRIED CHICKEN 🌿 sumac, persian lime, tulsu basil, local honey **18**

LAMB MERGUEZ KEBAB* Israeli couscous, preserved lemon yogurt, aleppo cucumbers, pita **25**

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



VARIETY
• THE SPICE
• OF LIFE
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BRUNCH MENU

Butcher & Bee

WEEKLY FRESH MENU

12 8 2019

GOODNESS · HONESTY ·
ESTD 2015 · N.Y.

TURKISH HUMMUS 🌿 pine nuts, dreamweaver hot sauce, served warm **10**

HUMMUS 🌿🌿 tahini, spicy sauce **8**

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

chorizo +3 | bacon +3 | mushrooms +3 | extra pita +1

PUMPKIN SPICE FRENCH TOAST sweet potato, toasted marshmallow, pecans **12**

FARMHOUSE HASH* sweet potatoes, mushrooms, green garlic aioli, queso fresco, two sunny eggs **15**
add chorizo 3

BASIC BEE SALAD 🌿🌿 mixed lettuces, green apple, pepitas, tahini green goddess dressing **10**
add egg 2 | add avocado 3 | add grilled steak* 6 | add shawarma chicken thigh 4*

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

CHILAQUILLES* red chile, salsa verde, creme fraiche, pickled jalapenos, two sunny eggs **15**

SHAKSHUKA* spicy tomato stew, shaved fennel salad, baked eggs, pita **16**

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

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

SIDES

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

GIFFORD'S BACON 🌿 two pieces **5**

TWO EGGS* 🌿 any style **3**

ANSON MILLS GRITS 🌿 smoked cheddar **5**

FRENCH FRIES 🌿🌿 B&B ketchup **3**

BUTTERMILK BISCUIT butter & jam **3**

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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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AFTER DINNER MENU



APPLE OF MY EYE CHEESECAKE 9

bourbon salted caramel, apple, brown sugar

CHOCOLATE CAKE 8

tahini cream cheese frosting, sesame chocolate crumble

SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

YUZU NAPOLEON 8

white chocolate, sour cherry, puff pastry



TEA & COFFEE

- DRIP / AMERICANO 3
- ESPRESSO 2.75
- CORTADO 3.50
- CAPPUCCINO 3.50
- LATTE 4

- ASSORTED TEAS 2.5**
Yunnan Black Gold, Milky Oolong, Sencha Superior, Yerba Dark Cocoa, Mountain Top Mint, Lavender With Love.

WHISKEY

- MONKEY SHOULDER 10
- BLANTON'S 18
- WHISTLE PIG RYE 20
- LAPHROAIG 13
- W.L. WELLER 12-YEAR 40
- WILLIAM LARUE WELLER | 2018 70
- ELMERT. LEE 32

- E.H. TAYLOR 27
- OLD RIP VAN WINKLE 10-YEAR 55
- VAN WINKLE SPECIAL RESERVE 12-YEAR 64
- PAPPY VAN WINKLE 15-YEAR 120

DIGESTIFS

- MONTENEGRO 13
- TAYLOR FLADGATE PORT 8
- COCCHI DITORINO 7
- AVERNA 10
- CIACIARO 9
- CYNAR 9
- BRUTO AMERICANO 12
- FERNET BRANCA 12
- CHARTREUSE GREEN & YELLOW 14
- SUZE 11



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WINE BY THE GLASS



SPARKLING

- PROSECCO** | TERRE DI MARCA | ITALY | NV **12/48**
- SAUVIGNON BLANC** | ORBIS MONDERANID | PET NAT | MARLBOROUGH | NEW ZEALAND NV **13/52**
- SYRAH** | CARIGNAN | DURAS | LES TETES | TETE NAT 'IGNY RUSE' | RHONE VALLEY, FRANCE **15/60**
- LAMBRUSCO** | BARBOLINI | ITALY **14/56**

ROSÉ

- CINSAULT** | SYRAH | DOMAIN RIMBERT | 'PETIT COCHON BRONZE' | FRANCE **11/44**

WHITE

- MOSCATEL DE ALEJANDRÍA** | CACIQUE MARAVILLA | SKIN CONTACT | BIO BIO VALLEY | CHILE **14/56**
- CORTESE** | LA SMILLA | GAVI | PIEDMONT, ITALY **12/48**
- TXAKOLI** | HIRUZTA | BASQUE COUNTRY | SPAIN **12/46**
- SCHEUREBE** | HUXELREBE | PINOT NOIR | TEUTONIC WINE CO. | 'SPROCKETS' | WILLAMETTE VALLEY | ORGEON **13/52**
- GRUNER VETLINER** | ZUSCHMANN SCHOFFMANN | AUSTRIA **13/52**
- VERDEJO** | ISAAC CANTALAPIEDRA | 'CANTAYANO' | CASTILLA Y LEON | SPAIN **15/60**
- CHARDONNAY** | CLAUDIE JOBARD | 'MONTAGNE LA FOLIE' | RULLY | COTE CHALONNAISE | FRANCE **18/72**

RED

- PINOT NOIR** | BIRICHINO | 'SAINT GEORGES' | CENTRAL COAST | CALIFORNIA **16/64**
- NEBBIOLO** | NINO NEGRI | 'QUADRIO' | VALTELLINA SUPERIORE | ITALY **11/44**
- TEMPRANILLO** | BODEGAS LACUS | 'INEDITO' | RIOJA | SPAIN **13/52**
- 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**
- MONTEPULCIANO** | LA CALCINARA | "IL CACCIATORE DI SOGNI" | CONERO | ITALY **13/52**
- STAFF SELECTION** | AQ

COCKTAILS

HERBAN MARTINI **12**

Bristow Gin, Kummel, Lime, Cocchi Americano

CHERRY GOOD TIME **10**

Cathead Pecan Vodka, Luxardo, Lemon, Chocolate Bitters

RYE HEADED STRANGER **11**

Rittenhouse Rye, Tarragon, Orange, Cherry Heering, Pimms, Lambic

SHERWOOD SOUR **11**

Bahnez Mezcal, Apple Jack, Ginger, Lime, Egg White

WOO GIRL **13**

Cathead Vodka, Creme de Yvette, Yellow Chartreuse, Lemon, St. Germain, Prosecco

BEESCO SOUR **10**

Verbena Infused Pisco, Kabuso, Lemon, Egg White

KILT IN THE WIND **14**

Jura Scotch, Montenegro

FIRE SIDE CHAT **10**

Buffalo Trace, Grapefruit, Orange, Heavy Cream, Ginger, Rhubarb Bitters

BEER & CIDER

SEASONAL KOMBUCHA | NASHVILLE, TN

Folklore Ferments + High Garden Tea **5**

WHITE THAI | MT. PLEASANT, SC

Westbrook Brewing Company **8**

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**

MUNICH DUNKEL | NASHVILLE, TN

Hollow Pointe Brewery **7**

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**

DOUBLE PADDLE DOPPELBOCK | NASHVILLE, TN

Little Harpeth Brewing **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**

ROTATING NITRO STOUT | VARIED LOCATION

Inquire for details **MP**

