

Butcher & Bee

DIP DUO 10

hummus, whipped feta,
pita

**MIMOSA
CARAFE 50**

sparkling wine &
cold-pressed juice

**ISRAELI
BREAKFAST 30**

for two

**EXPERI-
ENCES**

ESTD
2011
HONESTY · HONESTY · HONESTY

MEZZE

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

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

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

HUMMUS
tahini, schug **5**

SUNFLOWER MUHAMMARA
fried shallot crumble **7**

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**



QUICHE seasonal veggies, mixed greens **8**

LITTLE GEM SALAD winter radish, pickled shallot, creamy feta dressing, bread & seed crumble **10**
add chicken shawarma +6 | avocado +2 | falafel +5 | soft boiled egg +2*

MORNING HUMMUS poached egg, tahini, schug, harissa, pita **11**
add chicken shawarma 6 | falafel +5 | lamb kebab 8

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

ANSON MILLS GRAIN BOWL* apples, broccolini, radish, shaved fennel, dandelion greens, date vinaigrette **12**
add egg 2 | avocado 2 | chicken 4 | lamb 7

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 BURRITO soft scrambled egg, breakfast sausage, cheddar cheese, potatoes, salsa verde **12**

"THE NUMBER SIX" fried chicken, house hot sauce, shredded lettuce, pickles, mayo, brioche **14**

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



Butcher & Bee

WEEKLY FRESH MENU
1 30 2020

ESTB 2011
HONESTY · HONESTY · HONESTY

MEZZE EXPLOSION 15
per person

BALLER LUNCH 35
for two

SEA SALT CHOCOLATE CHIP COOKIE 2

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** | falafel **5**

HUMMUS BOWL tahini, schug, harissa, pita **10**
add chicken shawarma **6** | lamb kebab* **8** | soft boiled egg* **2** | falafel **5**

ANSON MILLS GRAIN BOWL* apples, squash, watermelon radish, date vinaigrette **12**
add chicken shawarma **6** | soft boiled egg **2** | avocado **2** | falafel **5** | lamb kebab* **8**

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

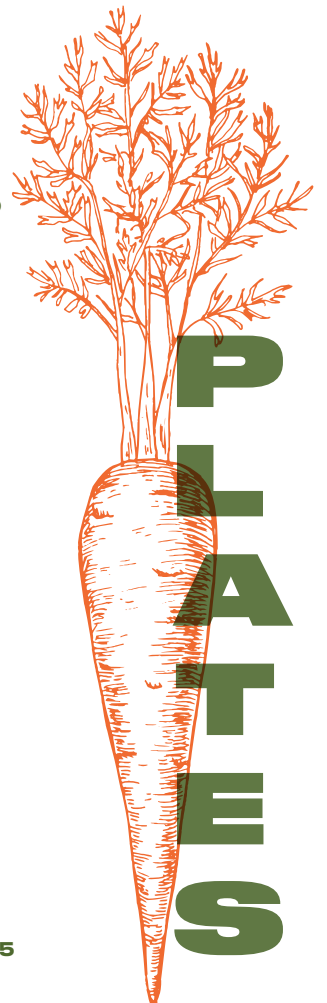
PULLED SQUASH mustard bbq sauce, slaw, B&B pickles, kaiser roll **13**
add fries or assorted pickles **3**

VEGGIE BURGER vegan XO mayo, red cabbage kimchi, pan de cristal **12**
add fries or assorted pickles **3**

"THE NUMBER SIX" fried chicken, hot sauce, shredded lettuce, pickles, mayo, brioche **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**



Butcher & Bee

ESTB 2011
HONESTY · HONESTY · HONESTY

MEZZE EXPLOSION 15
per person

FIRE YOUR FAVORITES 35
per person

FIST BUMP 5
buy a round for the kitchen

EXPERIENCES



MEZZE

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

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

MARINATED FETA
house bread **8**

FALAFEL
herb tahini **7**

CHICKPEA FRITTERS
sweet garlic puree, pumpkin seed gremolata **5**

DIPS

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

HUMMUS
tahini, schug, crispy chickpeas **6**

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

extra pita +1

BRAIDED BREAD feta, thyme, confit lemon oil **7**

ROASTED CARROT SALAD celery, hazelnuts, citrus vinaigrette **11**

BEET TOAST smoked labneh, trout roe, everything spice, brioche **13**

CONFIT POTATOES raclette cheese sauce, chili oil, bacon bits, chives **10**

LAMB MEATBALLS walnuts, shakshuka, sheep's milk feta **15**

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

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

ROASTED MUSHROOMS rye berries, spigarello, miso **18**

LOCAL FISH saffron tomato broth, braised fennel **24**

SMOKED CHICKEN israeli couscous, toasted almonds, currants **27**

WHOLE FLOUNDER chermoula, grilled lemon **34**

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

KEBABS choice of two skewers, Israeli salad, farro verde, tahini, pita **30**
choice of shrimp, vegetables, chicken or lamb (3 for 45, 4 for 60)

25+ LOCAL PURVEYORS FEATURED

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



VARIETY
THE SPICE
OF LIFE



AFTER DINNER MENU



AFTER DINNER MENU



AFTER DINNER MENU



AFTER DINNER MENU

WHITE CHOCOLATE MALABI 8
cranberry, poached pear, parsnip,
ginger crumble
+ house limoncello 6

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cranberry, poached pear, parsnip,
ginger crumble
+ house limoncello 6

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cranberry, poached pear, parsnip,
ginger crumble
+ house limoncello 6

WHITE CHOCOLATE MALABI 8
cranberry, poached pear, parsnip,
ginger crumble
+ house limoncello 6

CHOCOLATE GATEAU 8
arak cherries, coffee, cardamom
caramel
+ Quinta de la Rosa Porto 9

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arak cherries, coffee, cardamom
caramel
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BUTTERSCOTCH PUDDING 8
poached figs, gingersnap, orange
sherbet
+ sweet sparkling rosé 6

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poached figs, gingersnap, orange
sherbet
+ sweet sparkling rosé 6

ASSORTED ICE CREAM & SORBET 4
daily variety
+ Carpano Antica sweet vermouth 9

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daily variety
+ Carpano Antica sweet vermouth 9

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daily variety
+ Carpano Antica sweet vermouth 9

ASSORTED ICE CREAM & SORBET 4
daily variety
+ Carpano Antica sweet vermouth 9



WINE BY THE GLASS

BUBBLES & CIDER

- MILLE | PROSECCO | ITALY | 2018 **9/34**
- MEINKLANG* | PINOT NOIR ROSÉ | AUSTRIA | 2018 **12/46**
- WÖLFFER | NO. 139 DRY ROSÉ | LONG ISLAND **10**
- SHIP'S WHEEL | DRY HOPPED CIDER | CHARLESTON | 2018 **7**

SO FRESH & SO CLEAN

- BERTHIER* | SAUVIGNON BLANC | LOIRE, FRANCE | 2018 **11/42**
- MYLONAS | SAVATIANO | GREECE | 2018 **10/38**
- HIRSCH* | GRÜNER VELTLINER | AUSTRIA | 2018 **12/46**
- SALTO DEL USERO* | MACABEO | SPAIN | 2017 **9/34**
- CLÉMENCE | ROUSETTE | SAVOIE, FRANCE | 2017 **11/42**
- INIZI | VIOGNIER | MENDOCINO, CALIFORNIA | 2017 **10/38**

TRIED & TRUE

- DELTA | PINOT NOIR | CALIFORNIA | 2017 **11/42**
- EL INQUILINO* | TEMPRANILLO | RIOJA, SPAIN | 2016 **12/46**
- DOMAINE DU CROS | FER SERVADOU | MARCIALLAC, FR | 2015 **11/42**
- GUISEPPE CORTESE | BARBERA | PIEDMONT, ITALY | 2017 **12/46**
- DOMAINE VERQUIÈRE* | GRENACHE | RASTEAU, FR | 2017 **13/50**
- BELHARA ESTATE | MALBEC | MENDOZA, ARGENTINA | 2017 **10/38**

*DENOTES ENVIRONMENTALLY FRIENDLY FARMING



HOLIDAY AT THE HIVE **11**

orange-anise infused vodka, orange liqueur, citrus

KACHUCUMBER **12**

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

BEER



DRAFTS

WESTBROOK | CHARLESTON, SC

Chs Pils 5.0% **8**

FREEHOUSE | CHARLESTON, SC

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

CAPTAIN LAWRENCE | ELMSFORD, NY

"Hop Commander" IPA 6.5% **8**

FATTY'S | CHARLESTON, SC

Oyster Stout 5.5% **8**

BOTTLES & CANS

CHAMPION | CHARLOTTESVILLE, VA

"Shower Beer" Pilsner 4.5% **6**

COAST | CHARLESTON, SC

Kölsch German Ale 4.8% **6**

FREEHOUSE | CHARLESTON, SC

"Folly's Pride" Blonde Ale 4.8% **6**

EVIL TWIN | STRATFORD, CT

"Low Life" Hopy Pilsner 5.5% (16oz) **6**

TRADESMAN BREWING | CHARLESTON, SC

"Transmission Fluid" Beet & Ginger Wheat 6.0% **6**

GOLD STAR | ISRAEL

Dark Lager 4.9% **7**

BIRDSONG | CHARLOTTE, NC

"Paradise City" Session IPA 4.8% **6**

BIRDS FLY SOUTH | GREENVILLE, SC

"Night Like These" Dry Irish Stout 4.0% (16oz) **8**

LEFT HAND | LONGMONT, CO

Milk Stout 6.0% **8**

FULLSTEAM | DURHAM, NC

"Coffee is for Closers" Coffee Porter 6.0% **6**