

LUNCH MENU

# Butcher & Bee

02 10 2020

GOODNESS · HONESTY ·  
ESTD 2015

**CHEF'S DIP  
FULLY LOADED 15**

**ALL  
MEZZE 30**  
for 3 - 5 people

## EXPERIENCES



### 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

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

**FRIES** 🌿🌿  
B&B ketchup 5

### DIPS

*add chorizo, bacon or mushrooms to any dip +3*  
🌿 *add shaved truffles +6 / gram*

**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*

**LOCAL LETTUCES** 🌿🌿 lemon tahini dressing, winter veg, candied walnuts, raisins, kumquat 12



**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 mezze to any sandwich +3*

**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

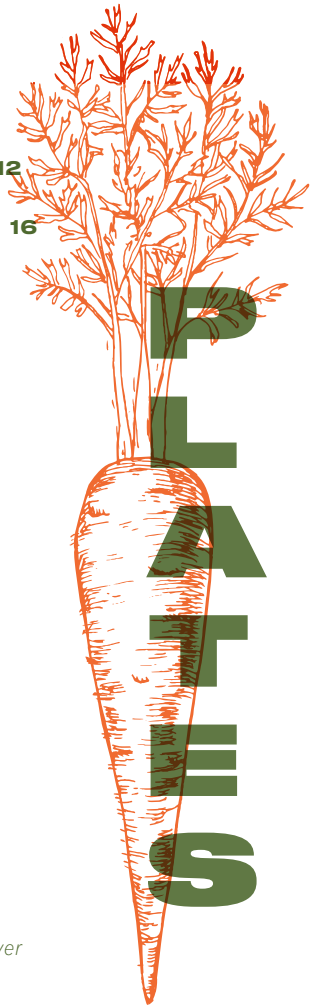
**FALAFEL PITA** 🌿🌿 hummus, skhug, cucumbers, sumac onions, herbs 9

**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

🌿🌿 *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.

# Butcher & Bee

WEEKLY FRESH MENU  
02 07 2020

**ALL MEZZE 35**  
for 3 - 5 people

**CHEF'S CHOICE 45**  
per person

**EXPERIENCES**  
GOODNESS · HONESTY · ESTB 2016



## MEZZE

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

**SWEET POTATOES** 🌿  
satsuma, labneh, almonds,  
pickled chiles **7**

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

**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**  
🌿 add shaved truffles **+6 / gram**

**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**

## WINTER TRUFFLE ADDITION 6 / gram

Add to ANY dish or look for our suggestions denoted with a 🌿

**LOCAL LETTUCES** 🌿🌿 lemon tahini dressing, winter veg, candied walnuts, raisins, kumquat **12**

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

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

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

**BEAR CREEK STEAK TARTARE\*** 🌿 smoked tomato aioli, red chile vin, crispy potatoes, egg yolk **12**

**MUSHROOM TOAST** 🌿 garlic confit, sherry, parmesan, Dozen Bakery sourdough **15**

**TIGER STYLE KALETTES** 🌿 green curry, mascarpone, crispy onions, lime **14**

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

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

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

**SEARED SIRLOIN\*** 🌿🌿 sunchoke purée, dijon demi, crispy chokes & chips **34**

**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 TROUT\*** 🌿 grilled whole, turmeric & coconut creamy spinach **30**

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



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WEEKLY FRESH MENU

02 07 2020

GOODNESS · HONESTY ·  
ESTD  
2015

EXPERIENCE

## ISRAELI BREAKFAST 60

serves 3-4 people  
includes all of the following;

### DIPS

whipped feta and hummus,  
grilled pita, cucumbers

### FAMILY STYLE SHAKSHUKA\*

spicy tomato stew, shaved fennel salad,  
four baked eggs, queso fresco  
choice of mushrooms or baharat beef

### SIDES choice of two

bacon wrapped dates, gifford's bacon,  
french fries or buttermilk biscuits

## DIPS

add chorizo, bacon or  
mushrooms to any dip +3

🍄 add shaved truffles +6 / gram

### 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

**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

**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, poached 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

**FRENCH FRIES** 🌿 B&B ketchup 3

**BUTTERMILK BISCUIT** butter & jam 3



VARIETY  
THE SPICE  
OF LIFE



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

## BEVERAGES

**MEXICAN COCA COLA** 3

**MEXICAN SPRITE** 3

**ABITA DRAFT  
ROOTBEER** 3

**ICED TEA** 2.50

**MINT LEMONADE** 3.50

## COFFEE & TEA

**DRIP** 3

**ESPRESSO** 2.75

**AMERICANO** 3.50 <sup>C/H</sup>

**CORTADO** 3.50

**CAPPUCCINO** 3.50

**LATTE** 4 <sup>C/H</sup>

**ASSORTED TEAS** 2.50

Yunnan Black Gold, Milky Oolong,  
Sencha Superior, Yerba Dark Cocoa,  
Moon Mint, Lavender With Love.

<sup>C/H</sup> SERVED COLD OR HOT

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# AFTER DINNER MENU



## APPLE OF MY EYE CHEESECAKE 9

bourbon salted caramel, apple, brown sugar chocolate crumble

## YUZU NAPOLEON 8

white chocolate, sour cherry, puff pastry

## SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

## COCONUT ORANGE PUDDING 8

dark chocolate, candied orange peel



## LIQUID DESSERT

3 ounce pours

**MALVASIA ARBE GARBE** | Russian River, California 2018 **18**

**RUBY PORT** Quevedo | Porto, Portugal NV **8**

**VIN SANTO** Volpaia | Chianti, Italy 2013 **26**

**FINE TAWNY PORT** Quinta do Tedo | Porto, Portugal NV **10**

## 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.

## AMARO & DIGESTIFS

**AMARO CIOCIARO** 9

**AMARO DI ANGOSTURA** 9

**AMARO MONTENEGRO** 13

**AMARO SEGESTA** 8

**AVERNA** 12

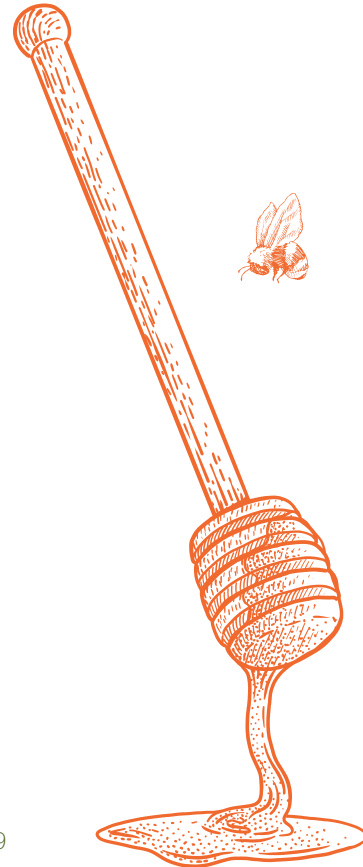
**BONAL** 8

**CYNAR** 9

**FERNET BRANCA** 9

**FERNET BRANCA MENTE** 9

**HIGHWIRE AMARO** 12



# AFTER DINNER MENU



## APPLE OF MY EYE CHEESECAKE 9

bourbon salted caramel, apple, brown sugar chocolate crumble

## YUZU NAPOLEON 8

white chocolate, sour cherry, puff pastry

## SWEET POTATO PIE 8

ginger snap crust, marshmallow fluff

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## 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.

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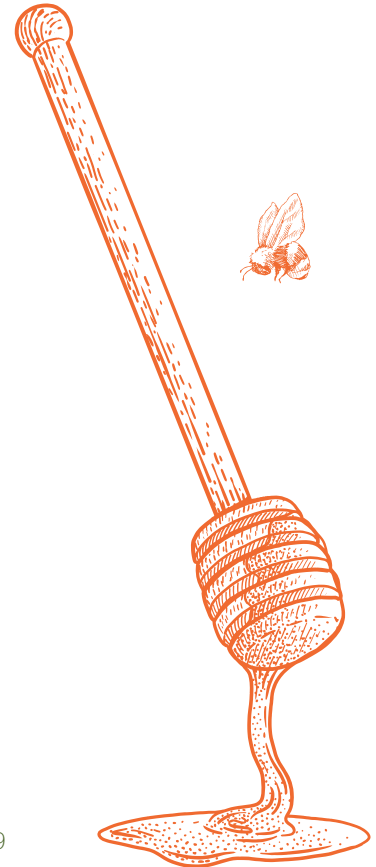
**BONAL** 8

**CYNAR** 9

**FERNET BRANCA** 9

**FERNET BRANCA MENTE** 9

**HIGHWIRE AMARO** 12



# 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

- CARIGNANE** | **GRENACHE** | KIVELSTADT CELLARS | 'TWICE REMOVED' | MENDOCINO, CALIFORNIA **12/48**

## WHITE

- SEMILLÓN** | MANUEL MICHELINI | 'PLOP!' | SKIN CONTACT | MENDOZA | ARGENTINA **12/48**
- 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 SCHOFMANN | AUSTRIA **13/52**
- CHARDONNAY** | PASCAL CLEMENT | BURGUNDY | FRANCE **16/64**

## 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**
- GRENACHE +** | SANTA DUC | 'LES VIELLES VIGNES' | COTES DU RHONE | FRANCE **13/52**
- MERLOT** | **CABERNET FRANC** | CHATEAU TOUR BAYARD | MONTAGNE SAINT EMILION | FRANCE **16/64**
- SYRAH** | GALIL MOUNTAIN WINERY | UPPER GALILEE | ISRAEL **13/52**
- CORVINA** | **RONDINELLA** | CANTINA NEGRAR | 'LE ROSELLE' | VALPOLICELLA RIPASSO | ITALY **15/60**
- MONTEPULCIANO** | LA CALCINARA | 'IL GACCIATORE DI SOGNI' | CONERO | ITALY **13/52**

# COCKTAILS

## HERBAN MARTINI **12**

Bristow Gin, Kummel, Lime, Cocchi Americano

## CHERRY GOOD TIME **10**

Cathead Pecan Vodka, Luxardo, Lemon, Chocolate Bitters

## RYE HEADED STRANGER **12**

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

## SHERWOOD SOUR **11**

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

## WOO GIRL **13**

Cathead Vodka, Cherry, Yellow Chartreuse, Lemon, St. Germain, Prosecco

## KILT IN THE WIND **14**

Jura Scotch, Montenegro

## FIRE SIDE CHAT **10**

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

# BEER & CIDER



## 'DOWN THE WAY' DRY CIDER | NASHVILLE, TN

Brightwood Craft Cider (10 oz) **8**

## 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 **8**

## 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**

## CERVEZA | JOHNSON CITY, TN

Yee-Haw Brewing Co. **7**

## 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**

## GUMBALLHEAD WHEAT BEER | MUNSTER, IN

Floyds Brewing **8**

## 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**

