

Butcher & Bee



EXPERIENCES

DINNER FOR TWO **50**

DINNER FOR FOUR **100**

DINNER FOR SIX **150**



MEZZE

select four (4) from the below menu

BACON WRAPPED DATES 🌿
parmesan

ISRAELI SALAD 🌿 🌿
cucumber, strawberries, mango, red onion, Aleppo chile flake

COUSCOUS PASTA SALAD
castelvetrano olives, herb pickled cherry tomatoes, red onion, smoked olive oil, feta

CAESAR SALAD 🌿
parmesan, bottarga, chile oil, crispy anchovy, croutons

PICKLES 🌿 🌿
assorted veg

FINGERLING POTATO SALAD
ramp kimchi aioli, charred spring onion, pickled fresno peppers (contains fish)

PLATES

select two (2) from the below menu

AVOCADO CRISPY RICE 🌿 🌿 Carolina Gold crispy rice, collards, peanuts, serrano chiles

BEAR CREEK CUT OF THE WEEK B&B steak sauce, sauteed greens

MUSHROOM TOAST Dozen Bakery sourdough, garlic confit, parmesan

LAMB MERGUEZ MEATBALLS 🌿 sumac labneh, herb salad



A LA CARTE STAPLES

AVOCADO CRISPY RICE 🌿 🌿 Carolina Gold crispy rice, collards, peanuts, serrano chiles **16**

HUMMUS 🌿 tahini, spicy sauce **8 cup / 15 pint**

WHIPPED FETA fermented honey, black pepper **8 cup / 15 pint**

STRAWBERRY SHORTCAKE cornmeal cream scone, lemon verbena whip, strawberries **9**



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