

LUNCH MENU

WEEKLY FRESH MENU

09 14 2020



Butcher
& Bee

SCROLL DOWN
TO VIEW MENU



*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.

HOUSE-MADE PICKLE PLATE

seasonal vegetables **5**

HUMMUS

schug, harissa, chickpeas, pita **9**

WHIPPED FETA

fermented honey, black pepper, pita **9**

BACON WRAPPED DATES

merguez sausage, romesco **7**

CHANTERELLE TOAST

pickled mustard seed, toasted seed bread **12**

PICKLED SHRIMP TOAST

horseradish creme fraiche, Jimmy Red sourdough **10**

WATERMELON SALAD

mint, basil, feta, jalapeno lime dressing **7**

+ *chicken shawarma* **6** / *avocado* **2**

AVOCADO CRISPY SALAD

Carolina Gold crispy rice, seasonal greens, peanuts, serrano chiles **14**

+ *chicken shawarma* **6** / *seared wreckfish* **8** / *add shrimp* **6**

GRILLED CHICKPEA CAESAR SALAD

little gem lettuce, marinated chickpeas, tahini caesar dressing **10**

+ *chicken shawarma* **6** / *red snapper* **8** / *shrimp* **6** / *avocado* **2**



ANSON MILLS BROWN RICE BOWL

seasonal vegetables, miso almond butter,
turmeric onions **12**

+ *chicken shawarma* **6** / *red snapper* **8** /
shrimp **6** / *avocado* **2**

SABICH PITA SANDWICH

seared eggplant, roasted potato, cabbage,
amba, hard boiled egg **13**

FRIED CHICKEN SANDWICH

scallion sauce, togarashi, mayo, french roll **13**

BLT

Nueske's bacon, heirloom tomatoes, lettuce,
jalapeno-herb aioli, brioche **12**

+ *avocado* **2** / *fried egg* **2**

MUSHROOM BLT

dehydrated mushrooms, heirloom tomatoes,
lettuce, special sauce, sourdough **12**

+ *avocado* **2** / *fried egg* **2**

"MESSY" VEGGIE BURGER & FRIES

caramelized onions, B&B pickles, cashew
cheese, seeded roll **14**

DOUBLE CHEESEBURGER & FRIES

special sauce, American cheese, B&B pickles,
brioche bun **16**



**SCROLL FOR
DESSERT** ▼

SWEET REPRIVE

LIKE “MALTS” TO A FLAME 10

chocolate cake, hazelnut crunch, black sesame ice cream, toasted marshmallow, black halva

PEANUT BUTTER VIBES 8

peanut butter pie, grape jelly swirl, chai spiced muscadines, fluffernutter ice cream

WHISK'D AWAY 8

sweet potato mousse, whiskey ginger cake, bourbon smashed blackberries, molasses crumbs, sesame brittle

OATMEAL CREAM PIE 5

VEGAN OATMEAL CREAM PIE 5

FROZEN POPS

STRAWBERRY COBBLER 5

CHOCOLATE COVERED BANANA 5

TAKE IT HOME

BRIOCHE BUNS (4) 8 SOURDOUGH BATARD 7

BAKE AT HOME CHOCOLATE CHIP COOKIES (4) 6



SCROLL TO CATCH
A BUZZ...



CATCH A BUZZ WINE

CANS

EUFLORIA | Sauvignon Blanc blend | Washington | NV **8**

FLORIDA SELTZER | Blueberry | Wisconsin | NV **6**

GLASSES & BOTTLES

MILLE | Prosecco | Italy | NV **6**

AVINYO PETILLANT | White Blend | Spain | 2019 **7/26**

LOS MONTEROS CAVA ROSÉ | Grenache | Spain | NV **7/26**

BERTHIER | Sauvignon Blanc | France | 2018 **10/38**

FRIULI ISONZO | Malvasia | Italy | 2018 **9/34**

ZESTOS | Malvar | Spain | 2016 **7/26**

KING & CANNON | Pinot Gris | Oregon | 2018 **9/34**

BAI GORRI BARRIQUE | Macabeo | Spain | 2016 **7/26**

ADORADA ROSÉ | Pinot Gris Blend | California | 2018 **8/30**

FATTORIA SARDI ROSÉ | Sangiovese | Italy | 2017 **7/26**

ZUDUGARAI ROSÉ | Txakoli | Spain | 2017 **9/34**

DOMAINE DU CROS | Fer Sevradou | France | 2014 **8/30**

LA SELECCIÓN | Grenache Blend | Spain | 2017 **10/38**



COCKTAILS

MIMOSA 7/30

BLOODY MARY 8

SANGRIA 8

PEACH BASIL ARNOLD PALMER 10

sweet tea vodka, peach liquor, thai basil, lemon

PALOMA MARGARITA 10

tequila, campari, grapefruit, citrus, salt, aranciata



BUZZED SHAVED ICE



YOU GO CHEER COCO! 10

rum, coconut milk, Cheerwine, lime, agave

FIRST IT'S SOUR... 10

bourbon, blackberry, lemon, agostura bitters

THE LEAFCUTTER 10

gin, chartreuse, lime, mint

NECTAR ON ICE 10

rum, honey, thyme, lemon, prosecco

BEER & CIDER CANS

PRAIRIE ARTISAN ALES | OKLAHOMA CITY, OK
Pineapple Sour 4.9% **6**

WESTBROOK | CHARLESTON, SC
Gose 4% **6**

SEMINAR | FLORENCE, SC
Klink Kölsch 4.8% **6**

ALE ASYLUM | MADISON, WI
“Fvck Covid” Hazy Pale 5% **8**

SEMINAR | FLORENCE, SC
“Tan Lines” Sumer Ale 4.7% **6**

LEGAL REMEDY | ROCK HILL, SC
Double IPA 8.6% **6**

BIRDS FLY SOUTH | GREENVILLE, SC
“The Blueprint” IPA 6.5% **8**

GOLD STAR | ISRAEL
Dark Lager 4.9% **5**

SHIPS WHEEL | CHARLESTON, SC
Original Hard Cider 6.0% **5**

WOLFFER | ROCHESTER, NY
Rosé Cider 6.9% **10**

DRAFT

BIRDSONG | CHARLOTTE, NC | Kettle Sour 5.1% **8**

BIRDS FLY SOUTH | CHARLOTTE, NC | New England IPA 7% **8**

MUNKLE | CHARLESTON, SC | Munk Light 3.26% **8**

PONYSAURUS | DURHAM, NC | “A Golden Rule” Saison 6.8% **8**



ESPRESSO BAR



DRIP COFFEE **3**

MACCHIATO **3**

ICED COFFEE **3.5**

CAPPUCCINO **4**

AMERICANO **3**

LATTE **4.5**

+ vanilla \$0.50

CAFE AU LAIT **4.5**

HOT TEA **2.5**

CORTADO **3.5**

BUZZ FREE

ISRAELI GAZOZ **6**

daily selection of local farm fruits & herbs with soda water

FRESH SQUEEZED LEMONADE **4**

MINT OR LAVENDER LEMONADE **5**

BLLENHEIM HOT GINGER ALE **5**

CANNONBOROUGH SODA **5**

ginger beer

ROOT BEER **3**

COKE/DIET COKE/SPRITE **2.5**

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