



**ORDER
LIKE
A PRO**

**CHEFS
CHOICE 45**

*per person
(full table participation
required)*

**TRY
IT
ALL**

**ALL
MEZZE 85**

*full spread for the table
(extra pita thrown in for
sure)*

MEZZE + extra B&B pita 3

HUMMUS

tahini, schug **9**

WHIPPED FETA

chili fermented honey, black pepper **11**

BABA GANOUSH

charred eggplant, local vegetables **9**

CRISPY POTATOES

avocado chimichurri, za'atar **10**

BEET SALAD

beets, pine nuts, lemon, parsley **7**

BACON WRAPPED DATES (4 pcs)

romesco **8**

CRISPY FALAFEL (4 pcs)

tahini, aleppo **8**

BROCCOLI

harissa, grapefruit labneh **9**

ROASTED HEIRLOOM SQUASH

local squash, baharat, candied apple glaze **11**

SEARED MUSHROOMS

pork fat, mushrooms, fermented peppers, garlic, lemon **9**



PLATES

SPICY AVOCADO SALAD

Carolina Gold crispy rice, heirloom collard greens, peanuts, serrano chiles **18**

+ even more avocado **3** | + roasted vegetables **4** | + chicken **6**

ISRAELI CAESAR SALAD

sage aioli, tomatoes, parmesan, B&B sourdough croutons **14**

MUJADARA

local rice and grains, baharat, red schug, caramelized onions, preserved lemon tahini **18**

PETITE TENDER STEAK*

roasted sweet potato, spiced chickpeas, dill hummus, tomato salad **40**

CHICKEN SCHNITZEL

crispy potatoes, cabbage salad, amba tahini, pickles **20**

SEARED LOCAL FISH

roasted squash, baharat pistachio, brown butter, sage, garlic **27**

KEBAB

choice of: ground lamb or chicken shawarma (or get one of each!)

toum, house pickles, tomato cucumber salad, pita **30**

 - CAN BE MADE GLUTEN FREE, PLEASE LET YOUR SERVER KNOW.

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

DINNER MENU

#236

SO FAR, THIS YEAR

COCKTAILS

CAROLINA GOLD 12

local honey lemonade, sparkling water, smoked sea salt rim, your choice of liquor

GIN BOURBON LIGHT RUM
VODKA TEQUILA DARK RUM
CAMPARI MEZCAL AMARO

+ .50 FLAVORED SIMPLE SYRUP
+2 PROSECCO FLOAT

BUTCHER & THE BEES KNEES 12

gin, butcher & bee fermented honey, lemon

SAGE SMUDGE MARGARITA 12

cilantro & sage infused tequila, lime, mezcal rinse, smoked salt rim

CONNECTICUT CASUAL 11

gin, rosemary & laurel syrup, tonic

BELSNICKEL PUNCH 12

spiced rum, coffee liqueur, sachlav, pistachio
KEEP THINGS GOING, ADD A SHOT OF ESPRESSO +3

A LITTLE STITIOUS 13

bourbon, amaro nonino, spiced pear, lemon

VACATION STANLEY 13

aged rum, orgeat*, crème de mûre, egg white, fresh lemon

*contains nuts

OVERNIGHT FANFARE 11

vodka, lemon, lavender, prosecco

ESPRESSO BAR

ICED ISRAELI SACHLAV 8

cold brew, oat milk, coconut, rose water, cinnamon

COLD OR HOT | ADD A SHOT OF ESPRESSO +3

PUMPKIN SPICE LATTE 8

espresso, pumpkin, brown sugar, vanilla

TAHINI MOCHA 7

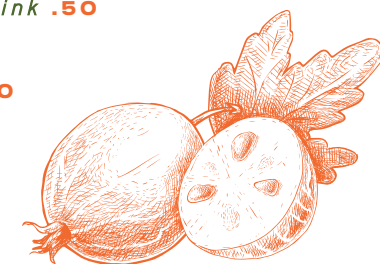
espresso, tahini, chocolate, whole milk

ESPRESSO 3 LATTE 5 CORTADO 5
MACCHIATO 3 HOT TEA 5 COLD BREW 5
AMERICANO 3 CAFE AU LAIT 5 CAPPUCCINO 5

+ pumpkin pie syrup to any drink .50

+ vanilla to any drink .50

+ 'Daysie' salted caramel 1.00



FOLLOW US @BUTCHERANDBEE

BEER

THANK YOU FOR EXISTING KOLSCH
dssolvr • asheville, nc • 4.8% • 10

SHELLY BEACH BLONDE ALE
indigo reef • charleston, sc • 5.3% • 6

GOLDSTAR DARK LAGER
goldstar • israel • 4.9% • 6

STRAWBERRY BANANA DRIP SMOOTHIE SOUR
magnify brewing • fairfield, nj • 5% • 10

MIMOSA CITY WITBIER
fonta flora • morganton, nc • 4.8% • 10

RANSACK THE UNIVERSE AMERICAN IPA
collective arts • ontario, ca • 6% • 10

TROPICALIS WHITE IPA
lenny boy • charlotte, nc • 6% • 10

A DAY LATE AND A DOLLAR SHORT SESSION IPA
revelry • charleston, sc • 4.75% • 10

RIGHT DOG RED RED ALE
southern growl • greer, sc • 4.7% • 6

NO 139 RED CIDER
wolffer estate • long island, ny • 6.9% • 7

BLUEBERRY JUNIPER HARD KOMBUCHA
walker brothers • nashville, tn • 5% • 6

ORANGE THAIGER GINGER WHEAT ALE draft
pangaea • greenville, sc • 5% • 10

SPLICE OF LIFE SOUR ALE draft
lincoln & south • hhi, sc • 5.2% • 10

RYE SMILE RYE ALE draft
seminar • florence, sc • 4.7% • 10

BACHELOR'S DELIGHT JUICY IPA draft
pangaea • greenville, sc • 6.3% • 10

FIST BUMP

BUY A ROUND FOR THE KITCHEN TBD
something local • coldest spot, our fridge • 5

BUZZ FREE

SEASONAL GAZOZ 6
cranberries, fermented apples,
cinnamon stick, micro greens, soda

CULTURE POP PROBIOTIC SODA 4
pink grapefruit, chili mango orange, ginger lemon

GREEN BEE HONEY SODAS 4
ginger, blueberry, lemon rosemary

BOTTLED MEXICAN COKE 4



DESSERTS

ALL DAY

OATMEAL CREAM PIE 8

cream cheese frosting

VEGAN OATMEAL CREAM PIE 8

cashew cream cheese frosting

DINNER ONLY

SATSUMA CREME BRULEE 10

champagne soaked satsumas, cran-apple butter, almond ganache, orange blossom tuile

CHOCOLATE OLIVE OIL CAKE 10

date orange caramel, rye malabi, bourbon brown sugar ice cream, hazelnut brittle

BROWNIE SUNDAE 9

fudgy brownie, tahini ice cream, solerno caramel, sesame "sprinkles"

GINGERSNAP PUDDING CAKE 9

satsuma curd, gingersnaps, toffee sauce, smoked chocolate brownie bites

TAKE IT HOME

SOURDOUGH BATARD 12
FERMENTED HONEY 10.25



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COFFEE & TEA

AMERICANO OR DRIP | 3

ESPRESSO | 3

MACCHIATO | 3

CORTADO | 5

CAPPUCCINO | 5

COLD BREW | 5

LATTE | 5

add chocolate or vanilla | 0.50

add shot of espresso | 1.50

—

TAHINI MOCHA | 5

espresso, tahini, chocolate, whole milk

—

ASSORTED TEAS | 4

*english breakfast, earl grey, chamomile,
gunpowder green, mint green*

AFTER DINNER DRINKS

AMARO RAMAZOTTI | 8

AMARO LUCANE | 9

NONINO AMARO | 12

CARDAMARO | 9

FERNET BRANCA | 8

RUSSELL'S RESERVE BOURBON | 16

BASIL HAYDEN BOURBON | 15

MAKER'S MARK | 12

PIERRE FERRAND COGNAC | 14

GRAND MARNIER | 12

FLOR DE CANA 18YR RUM | 14

PLANTATION 5 STAR RUM | 10

JOHNNIE WALKER BLACK SCOTCH | 13

GLENLIVET 12YR SCOTCH | 15



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