

**ORDER
LIKE
A PRO**

CHEF'S CHOICE 56 per person
*Let our team style your table
with their favorites from the menu
Full table participation requested*



JUN 2025
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DIPS

served with (2) grilled pita

WHIPPED FETA 🌿 fermented honey, black pepper **12**

HUMMUS 🌿🌿 smoked paprika, skhug **10**

ADD ONS: + shawarma chicken **7** + seared local mushrooms **6** + spicy lamb sausage **6**
+ extra pita **2** + sliced veggies **2**

SPICE IT UP selection of house-made hot sauces and pickled peppers **3**

MEZZE AND SMALL PLATES

GREEN CHICKPEA FALAFEL 🌿🌿 pistou, basic tahina, spicy greens **6** *three per order*

ROASTED RADISHES 🌿🌿 herbaceous tahini, charred serrano oil **8**

BERBERE SPICED CARROTS 🌿🌿 carrot love sauce, mandarin, Berbere carrot dukkah **10**

SUMMER SQUASH pomegranate molasses labneh, marcona almond salsa macha, breadcrumbs **10**

JAPANESE LATKE 🌿 potato and cabbage pancake, Duke's kewpie mayo, strawberry bulldog **11**

KIBBEH NAYYEH Freedom Run lamb tartare, green chickpea, fermented garlic mayo, tallow toast **13**

SHRIMP SKEWERS 🌿 preserved lemon & green harissa marinade, black garlic toum, lime **15**



LARGER PLATES

TAHINI CAESAR romaine, cabbage, grilled halloumi, sourdough breadcrumbs **16**

AVOCADO CRISPY RICE 🌿🌿 puffed brown rice, greens, aleppo peanuts, serrano chiles **18**
+ even more avocado **5** + shawarma chicken **7** + Verlasso salmon * **12**

CAMPANELLE PASTA French feta cream sauce, leeks, pistachio aillade, fried herb dukkah **24**

MUSHROOM SHAWARMA grilled Lion's Mane, herb labneh, freekeh, fennel salad, yogurt flatbread **24**

CHICKEN SCHNITZEL 🌿 amba aioli, red skhug, local lettuces, yuzu **26**

ALASKAN HALIBUT 🌿 Carolina gold rice pilaf, skhug oil, koji cream **43**

GRILLED SKIRT STEAK 🌿 potatoes batata harra, sungold tomato sauce, labneh **37**

PORK COPPA ELVERETTA 🌿 creamy artichoke sauce, Gifford's bacon vinaigrette, agretti **29**

🌿🌿 *vegan* 🌿 *gluten free*

*Cross contamination may occur; for **Celiac** or other **allergies**, please communicate with server*

***THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED MEAT OR EGG
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.**

BEE O.G.s

SEASONAL GAZOZ SPRITZ 13

Seasonal fruit shrub with cava and bubbles

Blackberry-Basil-Lemon -or-
Pineapple-Coconut-Lime -or-
Watermelon-Mint

SEASONAL COCKTAILS

CHAOS 13

Wheatley Vodka, Mount Rigi, Matcha, Cocchi Americano, Lemon, Tonic Water

DULCIMER SPLASH 13

Real McCoy 3 yr Rum, Select Apertivo, Watermelon, Lime, Orange

LITTLE DEUCE COUPE* 14

Pelecañas Agricole Rum, Falernum, Walcher Midsummer Apertivo, Local Honey, Tiki Bitters, Lime
*(*contains treenuts)*

WABASH CANNONBALL* 14

Dulce Vida Blanco Tequila, Merlet Melon, Luxardo Bitter Bianco, Passion Fruit, Giffard Orgeat, Lime, Soda Water
*(*contains treenuts)*

WINES BY THE GLASS

SPARKLING

PROSECCO Corvesso Winery, 'Terre di Marca,' Italy 14/56

CABERNET FRANC Louis de Grenelle, Saumur, France 15/60

WHITE

RIESLING Weingut Brand, 'Trocken,' Pfalz, Germany 14/70 1L

ALVARINHO, TRAJADURA Regueiro, Vinho Verde, Portugal 13/52

SAUV BLANC Presqu'ile, Santa Barbara County, California 15/60

CHARDONNAY Ernest Vineyards, Sonoma Coast, California 15/60

ORANGE

PINOT GRIGIO Slavcek, 'Sivi Pinot,' Vipava Valley, Slovenia 15/60

ROSÉ

PINOT NOIR Müller-Ruprecht, Pfalz, Germany 14/58

RED

CARIGNANE Folk Machine, Redwood Valley, California 16/64 *(served chilled)*

PINOT NOIR Pas de Problème, Languedoc-Roussillon, France 13/52

BARBERA+ Tenuta la Pergola, 'Monferrato Rosso,' Piedmont, Italy 15/60

CABERNET SAUVIGNON+ Trefethen, 'Eshcol,' Napa Valley, California 15/60

FERMENT TO BEE 16

Hibiscus Infused Jura 10 year Scotch, Don Zoilo 15 year Olorosso Sherry, B&B Fermented Honey, Ginger, Lemon

B&B ESPRESSO MARTINI 15

Tito's Handmade Vodka, Borghetti, B&B Spiced Crema Cordial, Espresso, Cinnamon, Chocolate Molé Bitters

paying homage to...



SCREAMIN' DELTA DEMON 16

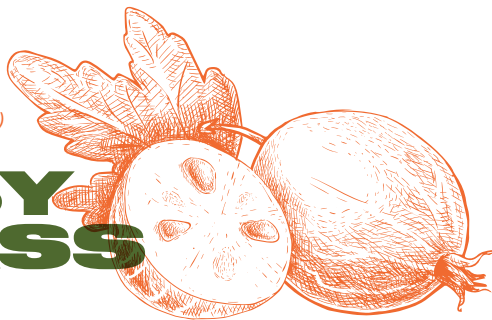
Amaras Verde Momento Mezcal, Genepy, Chinola Pineapple, Cucumber, Lime

OLD MILL SCREAM* 15

Junipero Gin, Charred Tomato Water, Basil, Balsamic Vinegar, Black Pepper
*(*lacto-clarified, limited quantities)*

GRIZZLY RIVER RAMPAGE 15

Buffalo Trace Bourbon, Jasmine, Chamomile, Dandelion Angostura, High Garden Tincture, Grapefruit



BUZZ FREE

SEASONAL GAZOZ 10

Seasonal fruit shrub with sparkling water

Blackberry-Basil-Lemon -or-
Pineapple-Coconut-Lime -or-
Watermelon-Mint

BOYLAN'S SODA 5

- Cola
- Diet Cola
- Ginger Ale

ABITA ROOT BEER 5

PHANTOM OF THE APEROL 10

Giffard Aperitif, Orange, Lemon, Cinnamon Syrup, Soda Water

UNTITLED ART NA PILSNER 6

ON TAP

gluten free

'DOWN THE WAY' DRY CIDER 🍷

NASHVILLE, TN

Brightwood Craft Cider (12 oz) 9

KEY LIME PIE SOUR ALE*

NASHVILLE, TN

Southern Grist. 10

**not vegan/vegetarian*

'MUCHACHO' MEXICAN LAGER

BIRMINGHAM, AL

Good People Brewing Co. 8

'SOMETHING COLD' BLONDE ALE

CHARLESTON, SC

Edmund's Oast 8

'HOMESTYLE' IPA

NASHVILLE, TN

Bearded Iris 8

'7 SPRINGS' DOUBLE IPA

NASHVILLE, TN

Living Waters Brewing (12 oz) 10

'DUCK RIVER' DUNKEL

CULLMAN, AL

Goat Island Brewing 8

'STRAWBERRY-SERRANO' MEAD 🍷

NASHVILLE, TN

Honeytree -x- B&B (5 oz) 12