

# HABITAT

## – FEED & SOCIAL –

### ALL-DAY MENU

Sun-Sat 7:00am-9:00pm

*Artisan flavors for every season; satisfy your craving for something new, follow the irresistible scent of the locally-inspired cuisine and allow the freshest seasonal ingredients transform you into an alchemy of elevated flavor from both land and sea.*

### BREAKFAST FAVORITES

<b>AMERICAN BREAKFAST</b> .....	20
Two Eggs Any Style, Conecuh Sausage or Bacon, Toast, Breakfast Hash, and Fruit; Served with Juice or Coffee	
<b>BELGIAN WAFFLE</b> .....	15
Served with Warm Maple Syrup, Rooftop Honey Butter, Fresh Berries, and Bacon	

### SALADS

<b>COBB SALAD<sup>GF</sup></b> .....	14
Smoked Turkey, Applewood Smoked Bacon, Boiled Egg, Avocado, Cucumber, Grape Tomato, Smoked Cheddar, Sweet Corn, and House Ranch Dressing	
<b>CAESAR SALAD</b> .....	12
Romaine Lettuce, Parmesan, Grape Tomato, Cornbread Croutons, and Caesar Dressing	

#### *Salad Enhancements*

<b>CHICKEN BREAST</b> .....	8
<b>GRILLED WHITE GULF SHRIMP</b> .....	8
<b>GULF FISH</b> .....	9
<b>BEEF TENDERLOIN</b> .....	9

### HANDHELDS

*Served with House Fries.*

<b>CLASSIC DOUBLE CHEESEBURGER</b> .....	17
On a Brioche Bun or on Bed of Lettuce with Tomato, Onion, and our House Aioli	
<b>TURKEY CLUB</b> .....	16
Applewood Smoked Bacon, Ham, Turkey, Lettuce, Tomato, Avocado, on Wheat Bread	

### SMALL PLATES

<b>FRIED OYSTERS</b> .....	18
Local Oysters, House Remoulade, and Chow-Chow	
<b>TRUFFLE RAVIOLI</b> .....	22
Truffle Infused Feta Ravioli, Cured Tomatoes, and Alfredo	

*A 20% Service Charge will be added for all parties of 6 or more.*

*For all In-Room Dining orders, a \$5 delivery fee and a 22% service charge will be added to your check.*

*\*Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*