

HABITAT

- FEED & SOCIAL -

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.

🍷 50% off during Happy Hour (in bar/lounge)

TO SHARE

CRABCAKES 🍷16
Jumbo Lump Crabmeat, Remoulade on Greens

ANTIPASTI 🍷12
House Selection of Cured Meats & Cheeses, Picked Vegetables, Assorted Condiments

SLIDERS 🍷14
Pulled BBQ Pork Slider with Wickles, Fried Chicken Slider with Tomato Chutney, Beef Slider with American Cheese

LOADED FRIES 🍷12
Conecuh Sausage Gravy, Cheese, Bacon, Green Onion

SOUPS & SALADS

CANNELLINI BEAN SOUP ^{GF}8
Braised Cipollini Onions, Celery Root, Tomatoes

TURKEY & CHESTNUT SOUP ^{GF}8
Granny Smith Apple, Celery, Nutmeg, Fried Sage

CAESAR SALAD10
Romaine Lettuce, Parmesan, House Made Caesar Dressing, Roasted Cornbread Croutons

SEASONAL SALAD10
Mixed Greens, Cherry Tomato, Pickled Onion, Strawberries, Stone Hollow Creamery Goat Cheese

*SALAD ENHANCEMENTS

CHICKEN BREAST6

CATCH OF THE DAY8

ENTRÉES

TURKEY B.L.T.11
Conecuh Bacon, Lettuce, Tomato, Sweet Grass "Lil Moo" Cheese Spread, Sourdough
*served with fries

BLUE BURGER 🍷14
8 oz. Certified Angus Beef, Secret Sauce, Cambozola, Fried Onion on Brioche Bun
*served with fries

GRILLED CERTIFIED ANGUS RIBEYE ^{GF}43
Cauliflower Gratin, Asparagus, Balsamico Glaze

PAN ROASTED GULF CATCH ^{GF}Market Price
Blackened, McEwan & Sons Grits, Succotash, Cajun Cream Sauce

SEASONAL GARDEN PLATE20
Mushroom Risotto, Cauliflower Gratin, Seasonal Vegetables

SWEETS

ICE CREAM6

LEMON CREAM CAKE8

APPLE GRANOLA CRISP8
Cooked Apple, Granola, Warmed Caramel Drizzle

A LA MODE ENHANCEMENT3



*this menu is also available digitally by using the camera on your phone to scan the above QR code

2655 Lane Park Road, Birmingham, AL 35223 · www.habitatfeedandsocial.com

COCKTAILS

KESSLER MARGARITA 13

Espolon Reposado, Cointreau, Agave,
Orange Juice, Lime, Grand Marnier

NEVER ENDING SUMMER 13

Cathead Vodka, St Germain Elderflower
Simple Syrup, Lemon Juice, Prosecco

RYE OLD FASHIONED 14

Bulleit Rye, Demerara Syrup
Angostura Bitters, Orange Bitters

PETUNIA 12

El Jimador Silver, Grapefruit Juice,
Lime Juice, Agave, Lustau Fino Sherry

LEOPARD PRINT 12

Plantation Pineapple Rum, Flor De Cana
Velvet Falernum, Lime Juice, Demerara

BELL TOWER 15

Woodford Reserve, Jameson, Bitters
Los Arcos Amontillado, Cinnamon

DRAFT BEERS

GHOST TRAIN Light Lager 7

GOOD PEOPLE IPA 8

SAM ADAMS Rotating Selection 7

SWEETWATER 420 Extra Pale Ale 7

TRIMTAB Raspberry Berliner Weisse 8

BACK FORTY Honey Brown Ale 7

STELLA ARTOIS Euro Lager 7

HARPOON UFO White 7

WHAT'S GOING ON

HAPPY HOUR EVERYDAY

4:00pm - 7:00pm

Wind Down After Work with

Libations and Bar Snacks

BREAKFAST SERVED

Mon-Fri 7:00am-10:30am

BRUNCH SERVED

Sat-Sun 7:00am-2:00pm

LUNCH SERVED

Daily 11:00am-2:00pm

DINNER SERVED

Sun-Thur 5:00pm-9:00pm

Fri & Sat 5:00 pm- 10:00 pm

Thank you for practicing

social distancing!

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

SPARKLING

Scarpetta <i>Prosecco</i> Italy		43
Poema <i>Cava</i> Spain	10	40
Delamotte <i>Brut</i> France		80
Delamotte <i>Blanc de Blancs</i> France		124
Moët & Chandon "Impérial" France		100
Veuve Clicquot "Yellow Label" France		102
Dom Pérignon <i>Brut 2009</i> France		298
Schramsberg <i>Brut</i> North Coast		83
Nicolas Feuillatte <i>Brut</i> France	15	70
JCB <i>Brut Rosé</i> France		54
Veuve Clicquot <i>Brut Rosé</i> France		125

CHARDONNAY

Cakebread Cellars Napa		100
Hammilton Russel "Hemel-en-Aarde" South Africa		89
Jackson Estate Santa Maria Valley	13	52
DuMOL Russian River Valley		118
The Kessler Collection California	10	40
Rombauer California		153
Sonoma-Cutrer Sonoma		60
Brocard Petit Chablis France		47
Louis Michel Chablis France		80
William Fevre Chablis France		64
Chamonix Sonoma		56

MORE WHITES/ROSÉ

Illumination <i>Sauvignon Blanc</i> Napa		80
Decoy <i>Sauvignon Blanc</i> Sonoma		50
Emmolo <i>Sauvignon Blanc</i> Napa	13	52
The Four Graces <i>Pinot Gris</i> Willamette Valley		44
Patient Cottat <i>Sancerre</i> France		90
Crios <i>Rosé</i> Argentina	11	44
J L Wolf <i>Rosé</i> Germany		40
Miraval <i>Rosé</i> France		64
Terlato <i>Pinot Grigio</i> Italy	15	60
August Kessler <i>Riesling Kabinett</i> Germany		54
Leitz "Dragonstone" <i>Riesling</i> Germany		43

CABERNET SAUVIGNON

The Calling Alexander Valley	17	68
Silver Oak Napa		220
Chateau Montelena Napa		110
Stark Conde South Africa		54
The Kessler Collection California	10	40
Jackson Estate Alexander Valley		72
DOAU Reserve Paso Robles		80
Caymus "Special Selection" 2015 Rutherford		440
Caymus Rutherford		160
Shafer One Point Five Stags Leap District		190
Roth Estate California		54
Hall California		96

PINOT NOIR

The Four Graces Oregon	15	60
Big Table Farms Oregon		110
Belle Glos "Dairyman" Russian River		80
DuMOL Russian River		138
Au Bon Climat Santa Barbara		75
Brewer-Clifton Santa Rita Hills		190

Penner-Ash "Yamhill Cuveé" Willamette		115
Domaine Serene "Yamhill Cuveé" Willamette		124
Hirsch Vineyards West Ridge Sonoma		150
Failla "Hirsch Vineyard" Sonoma		110
Anthill Farms Mendocino		94
Diora "La Petite Grace" Sonoma	16	64

MERLOT & ZINFANDEL

DeLoach <i>Zinfandel</i> Russian River		54
Duckhorn Vineyards <i>Merlot</i> Napa		80
Nickel & Nickel <i>Merlot</i> California		120
Oberon <i>Merlot</i> California	16	63
Eadmeades <i>Zinfandel</i> California	11	44

MORE REDS

Failla "Hudson Vineyard" <i>Syrah</i> Napa		90
Chocolate Block <i>Blend</i> South Africa		90
Torbreck Woodcutter <i>Shiraz</i> Australia		60
Lionel Faury <i>Syrah</i> France		56
Micheal David "Petite Petit" France		43
Termes Toro <i>Tempranillo</i> Spain	16	64
Benmarco <i>Malbec</i> Argentina	11	42
Benmarco Expressivo <i>Malbec</i> Argentina		101
Terrazas Reserva <i>Malbec</i> Argentina		50
Tablas Creek "Patelin de Tablas" <i>Red Blend</i> Argentina		75
I'Il Poggione <i>Rosso Di Montalcino</i> Italy	22	77
I'Il Poggione <i>Brunello Di Montalcino</i> Italy		246
Gaja Ca' marcanda <i>Super Tuscan</i> Italy		162
La Spinetta Ca' Di Pian <i>Barbera D' Asti</i> Italy		70
Massolino <i>Barbera D' Alba</i> Italy		81
Marques de Caceres <i>Rioja Gran Reserva</i> Spain		100
Elvio Cagno Ravera <i>Barolo 2014</i> Italy		170
Chateau De Beaucastel <i>Châteauneuf-du-Pape</i> France		200
Les Coilloux Cuvée Centenaire <i>Châteauneuf-du-Pape</i> France		360

MERITAGE & BORDEAUX

Stags' Leap Winery "The Investor" <i>Meritage</i> Napa		98
Stags' Leap Wine Cellars "Artemis" <i>Meritage</i> Napa		152
Justin "Isosceles" <i>Meritage</i> Napa		192
Opus One <i>Meritage 2014</i> Napa		450
Overture by Opus One <i>Meritage</i> Napa		200
Quintessa <i>Meritage 2015</i> Rutherford		350
Cru Monplaisir <i>Bordeaux Superior</i> France		50
Chateau Lalande <i>Saint-Julien</i> France		100

Bohemian Collection

Cabernet Sauvignon

14 54

The Kessler Collection, a portfolio of artistically inspired boutique hotels and restaurants, exudes elegance and comfort in every detailed touchpoint, complemented by personalized service and magnificent dining. Jean-Charles Boisset, the proprietor of Raymond Vineyards has an undeniable passion for producing extraordinary wines. The Kessler family collaborated with Jean-Charles to create a wine to enhance your dining experience. This Cabernet blend was hand-selected by Richard Kessler.