

HOUSE COCKTAILS

MIMOSA	
Single	8
Double	14
Pitcher	24
BOTANICAL BLOODY	12
Our house Bloody Mary with choice spices and herbs.	
Add a Premium Skewer	4
MORNING MARG	8
A breakfast spin on a south of the border classic	
TOP OF THE MORNING	10
A cold brew inspired Irish Coffee to start your day the right way	
ORANGE BLOSSOM	10
A refreshing start to your morning florally inspired	
SANGRIA	10
A Red or White sangria made with fresh fruit and full bodied wines	

SOUP & SALADS

CONECUH CLAM CHOWDER	
Cup 7/Bowl 9	
Locally Inspired Clam Chowder with Conecuh Sausage	
CAESAR SALAD	12
Romaine Lettuce, Parmesan, Grape Tomato, Cornbread Croutons, and Caesar Dressing	
COBB SALAD^{GF}	14
Smoked Turkey, Applewood Smoked Bacon, Boiled Egg, Avocado, Cucumber, Grape Tomato, Smoked Cheddar, Sweet Corn, and House Ranch dressing	
<i>Salad Enhancements</i>	
CHICKEN BREAST	7
GRILLED GULF SHRIMP	8
GULF FISH	9
BEEF TENDERLOIN	9

ENHANCEMENTS 4

WARM MUFFIN	
CONECUH SAUSAGE	
STONE GROUND GRITS	
CEREALS & MILK	
FRESH FRUIT	
APPLEWOOD SMOKED BACON	
FINGERLING POTATOES	

BEVERAGES

MIXED BERRY SMOOTHIE	10
STRAWBERRY BANANA SMOOTHIE	10
FLORIDA ORANGE JUICE	6
PINEAPPLE JUICE	6
APPLE JUICE	4
CRANBERRY JUICE	4
ICED TEA, SODA OR MILK	3
COFFEE OR HOT TEA	4
CAPPUCCINO OR LATTE	6
SINGLE SHOT ESPRESSO	4
DOUBLE SHOT ESPRESSO	6

MOUNTAIN BROOK, AZ

Brunch

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.

HEALTHY CHOICES

FRESH FRUIT & YOGURT	15
Sliced Fruit, Berries, Vanilla Greek Yogurt, Home-made Steel Cut Oat Granola, Honey	
STEEL CITY OATS	11
Blueberries, Strawberries, Dried Cranberries, Rooftop Honey, Cinnamon, Brown Sugar, and Granola	
ROOFTOP HONEY ROASTED OATS	8
With Rice Crispies, Raisins, Dried Cranberries, and Pecans	
EGG WHITE OMELET	17
Egg Whites, Spinach, Tomato, and Goat Cheese	
AVOCADO TOAST	14
Rye, Poached Egg, Pickled Onion, Chow-Chow, Heirloom Tomato, and Chive Oil	

BRUNCH FAVORITES

AMERICAN BREAKFAST	20
Two Eggs Any Style, Conecuh Sausage or Bacon, Toast, Choice of Fingerling Potatoes, Grits, or Fruit; Served with Juice or Coffee	
BUILD YOUR OWN OMELET OR BURRITO	20
Your Choice of any Four Items in a Whole Egg Omelet or Garlic Herb Tortilla; Served with Breakfast Hash	
Cheese: Cheddar, Goat, Swiss, or American	
Protein: Turkey, Ham, Conecuh Sausage, or Bacon	
Veg: Spinach, Tomatoes, Mushrooms, Peppers, or Onions	
CHICKEN AND WAFFLES	24
Southern Fried Chicken Breast, Chow-Chow, Red Pepper Jelly, Maple Syrup, and Fresh Berries	
BUTTERMILK PANCAKES/ WAFFLE/ FRENCH TOAST	15
Served with Warm Maple Syrup, Whipped Cream, and Fresh Berries	
STEAK & FRIES	33
8oz Sirloin Steak; Served with Black Truffle Parmesan Fries	
CONTINENTAL BREAKFAST	12
Choice of Blueberry or Banana Nut Muffin Served with Fruit, Butter, & Marmalade; Served with Juice or Coffee	
BISCUITS AND GRAVY	16
Buttermilk Biscuits, House-made Fudge Family Farm Sausage Gravy, 2 Eggs any Style	
SMOKED SALMON BENEDICT	22
Smoked Salmon, Poached Egg, Hollandaise, Collard Greens, on an English Muffin; with a Breakfast Hash	
BREAKFAST SANDWICH	16
Scrambled Eggs and Cheese on Texas Toast with your Choice of Conecuh Sausage or Bacon; with a Breakfast Hash	
SHRIMP AND GRITS	28
Gulf Shrimp, McEwin & Son Grits, Spinach, Tomatoes, Red Pepper Alfredo, and Lardon	
SLOSS BURGER	18.5
Double Patty Burger on a Brioche Bun or Bed of Lettuce with Onion, Tomato, Over Easy Egg, and House Aioli; Served with Truffle Parmesan Fries	

KIDS BRUNCH

BUTTERMILK PANCAKES/WAFFLE	9
Served with Warm Maple Syrup, Whipped Cream, and Fresh Berries	
KIDS AMERICAN BREAKFAST	12
Scrambled Eggs, Conecuh Sausage or Bacon, Toast, Choice of Breakfast Hash, Grits, or Fruit	

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

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