

MOUNTAIN BROOK, AL

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.

COCKTAILS

KESSLER MARGARITA 13

Exotico blanco, Cointreau, Agave, Orange Juice, Lime, Grand Marnier

NEVER ENDING SUMMER 13

Titos, St Germain Elderflower Simple Syrup, Lemon Juice, Prosecco

RYE OLD FASHIONED 14

Bulleit Rye, Demerara Syrup Angostura Bitters, Orange Bitters

PETUNIA 12

Cuervo Silver, Grapefruit Juice, Lime Juice, Agave, Lustau Fino Sherry

LEOPARD PRINT 12

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

BELL TOWER 15

Woodford Reserve, Jameson, Bitters Los Arcos Amontillado, Cinnamon

DRAFT BEERS

GHOST TRAIN Light Lager 7

GOAT ISLAND Blood Orange 8

SAM ADAMS Rotating Selection 7

GUINNESS Stout 9

UFO white 8

BACK FORTY Honey Brown Ale 7

STELLA ARTOIS Euro Lager 7

WHAT'S GOING ON

HAPPY HOUR

Mon- Fri 4:00pm - 7:00pm
Wind Down After Work with Libations and Bar Snacks

BREAKFAST SERVED

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

BRUNCH SERVED

Sun 9:00am-2:00pm

LUNCH SERVED

Mon-Sun 11:00am-2:00pm

DINNER SERVED

Sun-Thur 5:00pm-9:00pm
Fri & Sat 2:00 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

TO SHARE

FLATBREAD..... 14
Mushroom, Caramelized Onion, Goat Cheese, Arugula, Truffle Oil

CRAB CAKES..... 17
Jumbo Lump Crabmeat, Remoulade on Greens

HABITAT CHARCUTERIE & REGIONAL CHEESE..... 24
Prosciutto, Sopresseta, Beemster 18 month Gouda, Brie, Pickled Okra, Cornichons, Mustard Marinated Olives, Chutney, Spiced Nuts, Rice Cracker

CRISPY BRUSSELS SPROUTS 10
Asher Blue, Candied Pecans, Balsamico

SOUPS & SALADS

CHICKEN SAUSAGE GUMBO.....Cup 7 | Bowl 9
Conecuh Sausage, Okra, Cajun Trinity

POTATO LEEK SOUP ^{GF}.....Cup 6 | Bowl 8

QUINOA AND FARRO SALAD ^{GF} 14
Roasted Butternut, Spiced Pepitas, Sunflower Seeds, Pickled Pepper, Lemon Dijon Vinaigrette

WEDGE SALAD ^{GF} 13
House Made Blue Cheese Dressing, Lardons, Candied Pecan, Cherry Tomato

MIXED GREEN SALAD..... 12
Feta, Almonds, Blueberry, Honey Balsamic Vinaigrette

Salad Enhancements

ROASTED JOYCE FARMS CHICKEN BREAST..... 7
GRILLED WHITE GULF SHRIMP 8
GULF CATCH..... 9

ENTRÉES

BAYOU LA BATRE SHRIMP ^{GF} 30
McEwen & Sons Stone Ground Grits, Conecuh Sausage, Grape tomato, Sweet Peas, Lemon Butter

PAN ROASTED GULF CATCH ^{GF}MP
Carolina Gold Risotto, Wild Mushrooms, Grilled Broccolini, Butternut Squash Puree

TROUT 32
Sunburst Trout, Sweet Potato Mash, Brussels, Pecan Brown Butter

ROOFTOP HONEY CHICKEN 29
Habitat Honey, Conecuh Bacon, Potato Hash, Lemon, Garlic au Jus

***GRILLED CERTIFIED ANGUS RIBEYE** 47
Cauliflower Gratin, Asparagus, Balsamic

***CENTER CUT FILET MIGNON** 43
8oz Tenderloin, Haricot Vert, Parsnip Puree, Caramelized Onion Sauce, Watercress Salad

DESSERTS

APPLE PIE PUFF 9
Caramelized Apples, Vanilla Ice Cream, Brown Butter Snow

CHOCOLATE CAKE 12
Raspberry Sauce, Dark Chocolate Ice Cream Whipped Cream

WARM BUTTER CAKE 10
Lemon Anglaise, Mint Scented Berries, Vanilla Ice Cream

SPARKLING

Scarpetta <i>Prosecco</i> Italy		43
CaFurlan <i>Prosecco Rosé</i> Italy	9	40
Poema <i>Cava</i> Spain	10	40
Delamotte <i>Brut</i> France		80
Delamotte <i>Blanc de Blancs</i> France		124
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

CHARDONNAY

Cakebread Cellars Napa		100
Hamilton 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

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
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
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
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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
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>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
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 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
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.