

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

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

CAHABA Blonde 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-Fri 7:00am-10:30am

BRUNCH SERVED

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

LUNCH SERVED

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

DINNER SERVED

Sun-Thurs 5:00pm-9:00pm

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

AFTERNOON MENU

Mon-Sun 2:00pm-5:00pm

*Thank you for
social distancing!*

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

SOUPS & STARTERS

POTATO LEEK ^{GF}Cup 6 | Bowl 8

CHICKEN SAUSAGE GUMBOCup 7 | Bowl 9
Conecuh Sausage, Okra, Cajun Trinity

HABITAT CHARCUTERIE24
Prosciutto, Sopresseta, Beemster 18 month Gouda, Brie, Pickled Okra, Cornichons, Mustard, Marinated Olives,
Chutney, Rice Cracker

CRAB CAKES17
Jumbo Lump Crabmeat, Remoulade Served on a Bed of Greens

SALADS

WEDGE SALAD ^{GF} 13
House Made Blue Cheese Dressing, Bacon Lardons, Candied Pecans, Cherry tomato

MIX 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

HANDHELDS

***HABITAT BLUE BURGER** 17
8oz Certified Angus Beef, Secret Sauce, Cambozola, Fried Onion on Brioche Bun or on Bed of Lettuce

HICKORY SMOKED TURKEY BLT 15
Conecuh Bacon, Gem Lettuce, Tomato, House-Made Spreadable Cheese, Sourdough

ENTRÉES

TROUT 20
Jambalaya Rice, Shrimp, Conecuh Sausage, Crawfish, Smoked Tomato Butter

STEAK FRITES 22
8oz Strip, Chimichurri, French Fries, Arugula Salad

JOYCE FARMS CHICKEN POT PIE 19
Sweet Peas, Carrots, Celery Root, Pearl Onions, Veloute, Puff Pastry

DESSERTS

BOHEMIAN CHEESECAKE 11
Graham Cracker Crust, Mint Scented Berry Sauce

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

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