

WINES BY THE GLASS

SPARKLING

| | |
|---|----|
| CaFurlan Prosecco Rosé Italy | 9 |
| Poema Cava Spain | 10 |
| Nicolas Feuillatte Brut France | 15 |

CHARDONNAY

| | |
|--|----|
| Jackson Estate Santa Maria Valley | 13 |
| The Kessler Collection California | 10 |

MORE WHITES/ROSÉ

| | |
|--------------------------------------|----|
| Emmolo Sauvignon Blanc Napa | 13 |
| Crios Rosé Argentina | 11 |
| Terlato Pinot Grigio Italy | 15 |

CABERNET SAUVIGNON

| | |
|--|----|
| The Calling Alexander Valley | 17 |
| The Kessler Collection California | 10 |

PINOT NOIR

| | |
|---|----|
| The Four Graces Oregon | 15 |
| Diora "La Petite Grace" Sonoma | 16 |

MORE REDS

| | |
|---|----|
| Oberon Merlot California | 16 |
| Eadmeades Zinfandel California | 11 |
| Termes Toro Tempranillo Spain | 16 |
| Benmarco Malbec Argentina | 11 |

Bohemian Collection

Cabernet Sauvignon

14

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.

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

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.

BAR MENU

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|---|----|
| Truffled Oysters | 20 |
| Black Truffles, Parmesan Cheese, served with Garlic Butter | |
| FRIED GREEN TOMATO SLIDERS | 17 |
| With Bacon, Lettuce, Lemon Aioli, on a Brioche Bun | |
| MINI CONECUH CORN DOGS | 18 |
| Cornmeal Batter, Sauerkraut, and Beer Mustard | |
| BBQ SLIDERS | 18 |
| Fudge Family Farms Pulled Pork Shoulder, Watercress, and House Molasses BBQ Sauce | |
| SWINE FLATBREAD | 16 |
| Pulled Pork, Burrata, Smoked Cheddar, Tomato, Fried Shallots, Watercress, and White BBQ Sauce | |
| BLACK TRUFFLE & CHEESE FLATBREAD | 16 |
| Burrata, Parmesan Reggiano, and White BBQ Sauce | |
| CLASSIC DOUBLE CHEESEBURGER | 17 |
| On a Brioche Bun or on Bed of Lettuce with Tomato, Onion, and our House Aioli | |

APPETIZERS / SMALL PLATES

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|--|----|
| GRILLED OCTOPUS | 20 |
| Served with Watercress Salad and Lemon Vinaigrette | |
| CRAB CAKES | 20 |
| With House Remoulade | |
| BACON WRAPPED QUAIL | 17 |
| With Chorizo Cornbread Stuffing and Sweet Corn Purée | |
| CHARCUTERIE & CHEESE BOARD | 24 |
| Served with Beer Mustard, Cornichons, Fried Okra, and Smoked Peach Chutney | |

SOUPS & SALADS

| | |
|---|----------------|
| CHICKEN SAUSAGE GUMBO | Cup 7 Bowl 9 |
| Conecuh Sausage, Okra, Cajun Trinity | |
| SOUP OF THE DAY | Cup 6 Bowl 8 |
| HEIRLOOM TOMATO SALAD^{GF} | 15 |
| Watercress, Burrata, Fried Okra, Egg, Balsamic Caviar, and Pesto Vinaigrette | |
| GARDEN SALAD^{GF} | 12 |
| Avocado, Sweet Corn, Pickled Okra, Tomato, Bacon Lardons, Smoked Cheddar, and Ranch Dressing | |
| MIX GREEN SALAD^{GF} | 12 |
| Goat Cheese, Tomato, Candied Pecans, Blackberries, Marigold Confetti, and Raspberry Vinaigrette | |
| <i>Salad Enhancements</i> | |
| CHICKEN BREAST | 7 |
| GRILLED WHITE GULF SHRIMP | 8 |
| RED FISH | 9 |
| BEEF TENDERLOIN | 9 |

ENTRÉES

| | |
|---|----|
| LOBSTER SHRIMP & GRITS | 40 |
| McEwen & Sons Grit Cake, Watercress, Tomato, Bacon Lardons, and Roasted Red Pepper Cream Sauce | |
| FUDGE FAMILY FARMS PORK CHOP | 38 |
| Grilled 14 oz. Free Range Pork Chop, Sweet Potato Purée, Sautéed Broccoli, and Rooftop Honey Glaze | |
| COLD SMOKED DUCK BREAST | 36 |
| Parsley Purée, Squash, Tomato, Pistachio, Red Wine Reduction, and Rooftop Honey Lemon Vinaigrette | |
| *HANDCUT 16 OZ. RIBEYE | 65 |
| Potato Gratin with Blue Cheese, Wild Mushrooms, Tomato, Roasted Garlic Butter, and Red Wine Reduction | |
| *FILET - "COW IN THE FIELD" | 55 |
| Chive Cream Cheese Potato Purée, Watercress Salad, Oyster Mushrooms, Tomato, Radish, and Bordelaise | |
| RABBIT CARBONARA PAPPARDELLE | 39 |
| Bacon Lardons, Broccoli Florets, Black Eyed Peas, Egg, Tomato, and Garlic Cream Sauce | |

SIDES

| | |
|---|----|
| AU GRATIN POTATOES WITH BRULEED BLUE CHEESE | 10 |
| SOUTHERN SWEET POTATO CASSEROLE | 10 |
| FRIED OKRA & VIDALIA ONIONS WITH HORSERADISH AIOLI | 10 |
| GRILLED BROCCOLINI AND KALLOLINI WITH CHIVE GARLIC OIL | 9 |
| SUMMER SQUASH PAVE WITH PARMESAN REGGIANO BREAD CRUMBS | 9 |

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 |
| The Kessler Collection California | 10 | 40 |
| Rombauer California | | 153 |
| Sonoma-Cutrer Sonoma | | 60 |
| Brocard Petit Chablis France | | 47 |

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 |
| 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 |
| 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 |

| | | |
|--|----|-----|
| 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 Fauray <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

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|--|--|-----|
| Stag’s Leap Wine Cellars “Artemis” <i>Meritage</i> Napa | | 152 |
| Stags’ Leap Winery “The investor” <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

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