

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

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.

APPETIZERS / SMALL PLATES

TRUFFLED OYSTERS	20
Black Truffles, Parmesan Cheese, served with Garlic Butter	
CRAB CAKES	20
With House Remoulade	
CHARCUTERIE & CHEESE BOARD	24
Served with Beer Mustard, Cornichons, Fried Okra, and Smoked Peach Chutney	

SOUPS & SALADS

SEAFOOD GUMBO	Cup 7 Bowl 9
Shellfish, 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	

Salad Enhancements

CHICKEN BREAST	7
GRILLED WHITE GULF SHRIMP	8
GULF FISH	9
BEEF TENDERLOIN	9

ENTRÉES

LOBSTER SHRIMP & GRITS	39
McEwen & Sons Grit Cake, Watercress, Tomato, Bacon Lardons, and Roasted Red Pepper Cream Sauce	
FUDGE FAMILY FARMS PORK CHOP	36
Grilled 14 oz. Free Range Pork Chop, Sweet Potato Purée, Collard Greens, and Rooftop Honey Glaze	
*HANDCUT 16 OZ. RIBEYE	59
Potato Gratin with Blue Cheese, Wild Mushrooms, Tomato, Roasted Garlic Butter, and Red Wine Reduction	
*FILET - "COW IN THE FIELD"	49
Chive Cream Cheese Potato Purée, Watercress Salad, Oyster Mushrooms, Tomato, Radish, and Bordelaise	
BROILED GULF FISH	MKT
Chef's Choice Gulf Fish, Beurre Blanc, served with Sweet Corn Succotash, Fried Okra, and Heirloom Tomatoes	

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

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