

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 |
| The Four Graces Pinot Gris Italy | 13 |

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.

HOUSE COCKTAILS

| | |
|---|----|
| Kessler Margarita Exotico blanco, Cointreau, Agave, Orange Juice, Lime, Grand Marnier..... | 13 |
| Never Ending Summer Titos, St Germain Elderflower Simple Syrup, Lemon Juice, Prosecco..... | 13 |
| Rye Old Fashioned Bulleit Rye, Demerara Syrup, Angostura Bitters, Orange Bitters..... | 14 |
| Petunia Cuervo Silver, Grapefruit Juice, Lime Juice, Agave, Lustau Fino Sherry..... | 12 |
| Leopard Print Plantation Pineapple Rum, Flor De Cana, Lime Juice, Demerara..... | 12 |
| Bell Tower Woodford Reserve, Jameson, Bitters Los Arcos Amontillado, Cinnamon..... | 15 |

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

| | |
|--|----|
| FRIED GREEN TOMATOES WITH SCALLOPS | 26 |
| Bacon Lardons, Arugula, and Romesco | |
| CHARCUTERIE & CHEESE BOARD | 24 |
| Served with Beer Mustard, Pickled Vegetables, Pepper Jelly, Salami, and Prosciutto | |
| STUFFED QUAIL | 20 |
| Cornbread Stuffing and Bourbon Pecan Agrodolce | |
| HOUSE SPINACH AND RICOTTA RAVIOLI | 18 |
| Served with Lemon Cream | |

SOUPS & SALADS

| | |
|--|----------------|
| CONECUH CLAM CHOWDER | Cup 7 Bowl 9 |
| Locally Inspired Clam Chowder | |
| SOUP OF THE DAY | Cup 7 Bowl 9 |
| BEET SALAD^{GF} | 12 |
| Whipped Cream Cheese, Orange Gel, Candied Pecans, Arugula, Avocado, and Citrus Vinaigrette | |
| WINTER GARDEN SALAD^{GF} | 15 |
| Roasted Delicata Squash, Burrata, Heirloom Carrots, Radish, and a Creamy Peppercorn Dressing | |
| MIXED GREEN SALAD^{GF} | 12 |
| Apple, Candied Pecans, Pickled Red Onion, Brie Cheese, and Citrus Vinaigrette | |
| GRILLED ANTI-PASTA^{GF} | 15 |
| Lightly Grilled Romaine, Salami, Feta, Olives, Roasted Red Pepper, and House Italian Vinaigrette | |

Salad Enhancements

| | |
|----------------------------------|---|
| CHICKEN BREAST | 8 |
| GRILLED GULF SHRIMP | 8 |
| GULF FISH | 9 |
| BEEF TENDERLOIN | 9 |

ENTRÉES

| | |
|---|----|
| BRAISED SHORTRIB | 38 |
| Wild Mushroom Risotto, Fried Onion, and Gremolata | |
| LOBSTER SHRIMP AND GRITS | 40 |
| Bacon Lardons, Spinach, Artichoke Hearts, and Red Pepper Alfredo | |
| PORK TENDERLOIN | 38 |
| Chorizo Cornbread Dressing, Crispy Brussels Sprouts, and Pepper Jelly Glaze | |
| 8OZ BLACK ANGUS*FILET | 49 |
| Loaded Potato Gratin, Brussels Leafs, Wild Mushrooms, and an Au Poivre Vert | |
| BLACKENED GULF FISH | 3 |
| Chive Infused Whipped Mash, Smoked Tomato Vinaigrette, and Spaghetti Squash | |
| SIDES | |
| CRISPY BRUSSELS SPROUTS | 10 |
| CHIVE INFUSED WHIPPED POTATOES | 8 |
| MUSHROOM RISSOTO | 15 |
| GLAZED HEIRLOOM CARROTS | 10 |
| LOADED POTATO GRATIN | 10 |

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

WINE LIST

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

| | | |
|--|----|-----|
| 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 |

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 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 |

MERITAGE & BORDEAUX

| | | |
|--|--|-----|
| 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 |
| 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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