

SNACKS

gaeta, kalamata, castelvetrano olives—laurel, fennel seed, citrus 3

fried chicken livers, polenta, sorghum gastrique 10

bottega spreads—tzatziki, hummus

hot pita 7 *or crudités* 9

homemade potato chips, charred onion dip 5

baked feta, spicy marinara, focaccia 9

burrata, grilled bread, garlic, grated tomato, olive oil 10

grilled octopus, borlotti beans, romesco 13

roasted peppers, goat cheese, pinenuts, sultanas, basil 10

SALADS

bottega bowl—quinoa, sweet peppers, feta,

kale, farm egg 14 **no substitutions please*

local arugula, goat cheese, pears, walnuts 11

chicken paillard, mushrooms, arugula, *alecia's* tomato chutney 16

MAIN

braised rabbit garganelli, cremini mushrooms, zucchini 18

café mac & cheese, small salad 15

cacio e pepe—black pepper, parmigiano, pecorino 15

rigatoni bolognese 16

chicken scaloppine, capers, local lettuces, polenta 20

pesce del giorno, orzo, peppers, zucchini, capers, olives, herbs m.p.

pork loin, polenta, venetian spinach, tomato chutney aioli 22

grilled hanger steak, potatoes, carrots, board dressing 23

AUTUMN 2017

SPECIALS

tuesday: crab cake m.p.

wednesday: autumn vegetable plate 15

thursday: braised beef cheek, potatoes & cannellini beans 24

at the bar: half pizza & draft beer 10

BOTTEGA

CAFE

SIDES

fried farm egg 3

grilled chicken 5

mushrooms 5

venetian spinach 5

mcewen & sons polenta 3

spicy slaw 4

orzo 5

PIZZA

"ST. JOHN STYLE" SLOW RISE DOUGH

shrimp, tomato, garlic, capers, olives, mozzarella. basil 15

sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 15

mushroom, onion, taleggio 10

white pie—fennel sausage, onion, ricotta, provolone 15

grilled chicken, pesto, aged provolone 15

fennel sausage, pancetta, mozzarella, crushed tomato 16

margherita—san marzano tomatoes, mozzarella 12

kid's 3 cheese 9

add: prosciutto 4 farm egg 3 arugula 2

SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 15

bottega burger, gem bibb, onion 15

choice of: fontina, cheddar, gorgonzola

fried oyster piadine 14

DESSERT

walnut brownie sundae 9

tiramisu 10

coconut pecan cake 10

muscadine sorbetto 9

cookie plate 7

gelato 9

chocolate torte 10

JOHN ROLAN | CHEF DE CUISINE

FRANK STITT | EXECUTIVE CHEF

ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE.

WINES BY THE GLASS

BUBBLY

Cava *Raventos i Blanc* “Blanc de Blancs” 2015 Catalunya 10/40

Champagne *Claude Genet* Brut Grand Cru NV, Chouilly 15/75

WHITE

Chardonnay *Au Bon Climat* “Highlands Cuvée” 2013 Santa Maria

glass 9.25 carafe 21 bottle 39

Mâcon-Villages *Domaine Perraud* “Vieilles Vignes” 2015 Burgundy 11/44

Sancerre *Domaine Franck Millet* 2016 Loire 12/48

Godello *Rafael Palcios* “Bolo” 2015 Spain 9/36

Grüner Veltliner *Gobelsburg* 2015 Kamptal 9/36

Roero Arneis *Vietti* 2016 Piedmont 13.50/54

Bianco *Regaleali* 2015 Sicily 8/32

ROSÉ

Rosé de Printemps 2016 Provence 8/32

RED

“Frank’s Pinot Noir” *Clendenen Family* 2015 Santa Maria Valley 14.50/58

Barbera d’Alba *Bruno Giacosa* 2014 Piedmont 13/52

Chianti Classico *Badia a Coltibuono* 2014 Tuscany 11/44

Rosso di Montalcino *Caparzo* 2014 Tuscany 12/48

Monica di Sardegna *Argiolas* “Perdera” 2014 Sardinia 9/36

Etna Rosso *Murgo* 2015 Sicily 10/40

Vranec *Tikveš* “Special Selection” 2013 Macedonia 8/32

Zinfandel *Bedrock* “Old Vine” 2015 California 16/64

Cabernet Sauvignon *Hall* 2014 Napa Valley 17/70

SWEET

Moscato d’Asti *Vietti* 2016 Piedmont 6



SIPS

Mountain Valley Sparkling 5

Orangina 2.50

Ginger New Fashioned 4/gl

Grapefruit Fizz 4/gl

Homemade Lemonade 4.95/gl

Iced Tea with mint syrup 2

Apple Faux-jito 5.50

SHERRY

Lustau Fino 5

Lustau Manzanilla 6

Lustau Oloroso 10

Don PX Gran Reserva Toro
Albalá 1987 12.50

COCKTAILS

Autumn Breeze: Redmont vodka, cranberry, fresh apple juice 10

Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur,
grapefruit, lime 9

Bourbon Negroni: Four Roses Small Batch, Campari, Dolin Rouge 12

Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12

Venetian “Spreetz”: Aperol, prosecco, soda, lime 9

Pecan Old Fashioned: Knob Creek, pecan orgeat, orange peel,
Angostura bitters 12

Sazerac: Bulleit rye, Herbsaint, turbinado, Peychaud’s bitters 12

Southside Stormy: ginger beer, Kraken black spiced rum, soda, lime 9.50

Decatur Street: Ransom Old Tom gin, Appleton Estate, B & B, demerara 12

Jack Rudy Tonic: with your choice of Ketel One vodka or Bombay gin 10

Mediterranean Manhattan: Bulleit rye, Cocchi Amaro, Lustau Oloroso 11

West Texas Cocktail: Don Julio Añejo tequila, Cappelletti aperitivo,
fresh orange and lime 15

BEER

Good People Brown Ale 5

Old Speckled Hen 6

Oskar Blues Mama’s Little Yella Pils 6

Sixpoint “The Crisp” 6

Fairhope Pale Ale 5.50

Peroni 5.25

Pacifico 4.75

Fat Tire 5.50

Beck’s NA 5

Reissdorf Kölsch 9

Blackberry Tripel (375) 21

Westbrook One Claw 7.50

Stella Artois 5.75

DRAFT

Blackberry Farm Saison 8

Cahaba Oka Uba IPA 8

Cahaba Blonde Ale 8

Good People Pale Ale 6.50

Red Hills Pilsner 8

BOURBON & RYE

Buffalo Trace 7.50

Belle Meade 13

Bulleit 8.50

Basil Hayden 10

Stagg Jr. 16

Woodford Reserve 9

Knob Creek 10

Maker’s Mark 8

Four Roses Small Batch 10

Bulleit Rye 8.50

Michter’s Single Barrel Rye 8

WINES BY THE BOTTLE FOR MORE OPTIONS, ASK FOR THE BIG LIST

BUBBLY

Vino Spumante Brut Rosé *Scarpetta* MV, Friuli 45

Glera *Bisson* 2014 Veneto 39

WHITE

Pinot Grigio *Scarpetta* 2014 Friuli 42

Pinot Bianco *Lageder* 2015 Alto Adige 39

Erbaluce di Caluso *Cieck* 2014 Piedmont 45

Grüner Veltliner *Hirsch* 2015 Kamptal 36

Riesling *Dönnhoff* 2013 Nahe 48

Chardonnay *LIOCO* 2015 Sonoma 48

Chablis *Domaine Gueguen* 2015 Burgundy 48

Pouilly-Fuissé *Dominique Cornin* 2015 Burgundy 75

Bourgogne Blanc *Dominique Lafon* 2014 Burgundy 90

ROSÉ

Miraval 2016 Côtes de Provence 55

RED

Valpolicella Ripasso *Bussola* “Ca’ del Laito” 2012 Veneto 56

Rosso di Montepulciano *Poliziano* 2014 Tuscany 38

IGT LeVolte *Tenuta Dell’Ornellaia* 2014 Tuscany 54

Barbera d’Asti *La Spinetta* “Ca’ di Pian” 2011 Piedmont 55

Langhe Nebbiolo *Vietti* “Perbacco” 2014 Piedmont 53

Montepulciano d’Abruzzo *Nicodemi* 2014 Campania 30

Bourgogne *F. Magnien* 2013 Burgundy 48

Fleurie *Domaine Chaintreuil* “La Madone” 2014 Beaujolais 36

Haut-Médoc *Château Fort Lignac* 2014 Bordeaux 55

Gigondas *Domaine Saint-Damien* 2013 Rhône 72

Pinot Noir *LIOCO* “Laguna” 2013 Sonoma Coast 80

Pinot Noir *J. Christopher* 2014 Willamette Valley 64

Cabernet Sauvignon *Carpe Diem* 2013 Napa Valley 62

Cabernet Sauvignon *Honig* 2014 Napa Valley 75

Zinfandel *Ridge* “Three Valleys” 2014 Sonoma County 65



APERITIVO/DIGESTIVO

Strega 7.50

Cappelletti Aperitivo 6

Cocchi Americano:

bianco, rosa or tinto 5.50

Dolin: dry, blanc or rouge 6

Carpano Antica Formula 7

Bonal Gentiane-Quina 6

Fernet Branca 8