

SNACKS

marinated olives—laurel, fennel, citrus 5
sardines, skordalia, roast potatoes, arugula, grilled onion 13
homemade potato chips, charred onion dip 5
bottega spreads—tzatziki, hummus, hot pita 7 *or crudités* 9
smoked salmon flatbread, red onion, dill mascarpone, capers 15
bruschetta—crabmeat, avocado, lemon zest, calabrian chili 15
baked feta, spicy marinara, focaccia 9
roasted peppers, goat cheese, pine nuts, breadcrumbs, capers 11
grilled corn on the cob, aioli, pimenton, lime, cilantro 6
fritto di verdure—zucchini, peppers, okra, green beans 11

SALADS

bottega bowl—quinoa, sweet peppers, zucchini, cucumber,
chick peas, feta, lettuces, farm egg 14 **no substitutions please*
chicken paillard, grilled onion, mushrooms, arugula,
alecia's chutney vinaigrette 16
tomato salad—grilled onion, mozzarella, basil, cucumber,
red wine vinaigrette 14

SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16
bottega burger, gem bibb, onion 15
choice of: fontina, cheddar, gorgonzola
persian piadine—feta, radishes, walnuts, herbs 14
chicken club—pancetta, bibb lettuce, avocado, tomato, aioli 13

BOTTEGA

CAFE

MAIN

linguine, gulf shrimp, garlic, calabrian chili, cherry tomatoes, basil 21
torchio, fennel sausage, eggplant, tomato, marjoram 21
café mac & cheese, small salad 15
rigatoni bolognese 16
chicken scaloppine, capers, local lettuces, polenta 20
pesce del giorno, zucchini, squash, orzo, grilled onion, dill m.p.
salmon, succotash, corn, cherry tomatoes, okra, basil 22
pork chop, polenta, venetian spinach, tomato chutney aioli 22
flat iron steak, carrots, roasted potatoes, green beans, salsa verde 28

SIDES

fried farm egg 3
grilled chicken 6
succotash 6
venetian spinach 6
mcewen & sons polenta 4
spicy slaw 4
roasted okra with sumac yogurt 7

SPECIALS

tuesday: crabcake m.p.
wednesday: farmer's market vegetable plate 16
thursday: amalfi salad—shrimp, lobster, avocado, field peas,
cherry tomatoes 25
friday: grilled tuna niçoise salad 23
at the bar: half pizza, small café salad & draft beer 10

PIZZA

olives, oregano, sun dried tomatoes, feta 15
grilled corn, red onion, cherry tomatoes, arugula 15
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16
goat cheese, pancetta, leeks, scallions, garlic 14
white pie—fennel sausage, onion, ricotta, provolone 17
smoked salmon, dill mascarpone, capers 21
grilled chicken, pesto, aged provolone 17
fennel sausage, pancetta, mozzarella, crushed tomato 18
margherita—san marzano tomatoes, mozzarella 14
3 cheese 10
add: prosciutto 5 farm egg 3 arugula 3

SALUMI & CHEESES

prosciutto di parma, sopressata fra' mani, capicola,
pecorino toscana, *borcarr* robiola, fontina 20

DESSERT

chocolate budino 10 gelato 9
tiramisu 10 sorbetto 9
coconut-pecan cake 10
peach upside-down cake 10

JOHN ROLAN | CHEF DE CUISINE
FRANK STITT | EXECUTIVE CHEF

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS

** SPLIT PLATE CHARGE 1.00

*** ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE

**** PLEASE, NO SUBSTITUTIONS.

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Vettorez* 2017 Veneto 10/40
Champagne *R. Pouillon* Brut Réserve NV, Marcuil-sur-Aÿ 20/110

WHITE

"Frank's White Blend" *Clendenen Family* 2016 Santa Maria Valley 12.50/50
Chardonnay *LIOCO* 2016 Sonoma County 12.50/48
Mâcon-Villages *Domaine des Gerbeaux* 2017 Burgundy 13/52
Unfiltered Arneis *Angelo Negro* 2017 Piedmont 12/48
Grillo *Tani* 2016 Sicily 11/44
Pecorino *Umani Ronchi* 2016 Abruzzo 10/40
Sancerre *Domaine Gueneau* 2017 Loire 15/60
Grüner Veltliner *Nigl "Freiheit"* 2017 Kamptal 12/48

ROSE

Moulin de Gassac "Guilhem" 2017 Languedoc (*en magnum*) 8/60

RED

"Frank's Pinot Noir" *Clendenen Family* 2016 Santa Maria Valley 14.50/58
Barbera Appassimento *Ricossa* 2015 Piedmont 10/40
Côtes-du-Rhône *Domaine les Aphillanthes "Galets"* 2016 Rhône 12/48
Rosso di Montepulciano *Poliziano* 2016 Tuscany 9/36
Rioja *Lopez de Heredia Crianza "Viña Cubillo"* 2009 Spain 15/60
Zinfandel *Bedrock "Old Vine"* 2015 California 16/64
Cabernet Sauvignon *Acumen "Mountainside"* 2014 Napa Valley 16/64

SWEET

Moscato d'Asti *Vietti* 2017 Piedmont 6

WINES BY THE BOTTLE

FOR MORE OPTIONS, ASK FOR THE BIG LIST

COCKTAILS

Bellini: Fresh squeezed local peaches topped with prosecco 12
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, grapefruit, lime 9
Barbados Negroni: OJ, Cappelletti Dolin rouge, Plantation Rum 12
Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12
Venetian "Spreetz": Cappelletti, prosecco, soda, lemon 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 10
Decatur Street: Hayman's 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
Paloma: Milagro silver tequila, fresh grapefruit, sparkling water 9

APERITIVO/DIGESTIVO

Cappelletti Aperitivo 6	Carpano Antica Formula 7
Cocchi Americano: bianco, rosa or tinto 5.50	Bonal Gentiane-Quina 6
Dolin: dry, blanc or rouge 6	Fernet Branca 10
Cappelletti Amaro Pasubio 6	Averna Amaro 9
Luxardo Amaro Abano 8	

BEER

Good People Brown Ale 5	Victory Prima Pils 4.75
Old Speckled Hen 6	Westbrook Gose 7.50
Oskar Blues Mama's Little Yella Pils 6	Westbrook One Claw 7.50
Sixpoint "The Crisp" 6	Stella Artois 5.75
Fairhope Pale Ale 5.50	
Peroni 5.25	DRAFT
Pacifico 4.75	Blackberry Farm Saison 8
Fat Tire 5.50	Cahaba Oka Uba IPA 8
Beck's NA 5	Cahaba Blonde Ale 8
Reissdorf Kölsch 9	Good People Pale Ale 7.50
Stone Ripper 7	Red Hills Pilsner 8

BOURBON & RYE

Buffalo Trace 7.50	Knob Creek 10
Belle Meade 13	Maker's Mark 8
Bulleit 8.50	Four Roses Small Batch 10
Basil Hayden 10	
Stagg Jr. 16	Bulleit Rye 8.50
Woodford Reserve 9	Michter's Single Barrel Rye 8
High West Prairie 9	E. H. Taylor Straight Rye 19

SHERRY & MADEIRA

Lustau Fino 5	Sercial <i>The Rare Wine Company</i> "Charleston Special" 15
Lustau Manzanilla 6	Colheitas <i>D'Oliveira</i> 1995 20
Lustau Oloroso 10	Sercial <i>D'Oliveira</i> 1989 24
Don PX Gran Reserva Toro	Malvazia <i>D'Oliveira</i> 1989 24
Albalá 1987 12.50	Terrantez <i>D'Oliveira</i> 1988 25

SIPS

San Pellegrino 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
Berry Faux-jito 5.50/gl

EARLY SUMMER 2018