

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
grilled octopus, piquillo peppers, hazelnuts, salsa verde 12

SALADS

tomato salad—mozzarella, basil, cucumber, grilled onion,
red wine vinaigrette 12
chicken paillard, grilled onion, mushrooms, arugula,
alecia's chutney vinaigrette 16
bottega bowl—quinoa, sweet peppers, zucchini, cucumber,
field peas, feta, lettuces, farm egg 14 **no substitutions please*

SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16
bottega burger, L&T. *choice of*: fontina, cheddar, gorgonzola 15
persian piadine—feta, cucumbers, walnuts, tender herbs, yogurt 14
chicken club—pancetta, bibb lettuce, avocado, tomato, mayo 13

BOTTEGA

CAFE

MAIN

linguine, gulf shrimp, pesto, green beans, pine nuts 21
café mac & cheese, small salad 15
spaghetti, summer tomato sauce, pancetta, pecorino 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, fig relish, fennel seed, mint 22
flat iron steak, caesar salad & chips 28
grilled veal, eggplant, fingerling potatoes, pesto 23

SIDES

fried farm egg 3	<i>mcewen & sons</i> polenta 4
grilled chicken 6	spicy slaw 4
succotash 7	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

JOHN ROLAN • CHEF DE CUISINE
FRANK STITT • EXECUTIVE CHEF

PIZZA

fig, gorgonzola, ricotta, prosciutto, arugula 15
olives, oregano, cherry tomatoes, feta 15
grilled corn, red onion, cherry tomatoes, arugula 15
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16
goat cheese, pancetta, 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, *fra' mani* soppressata, capicola,
pecorino toscana, *borcarr* robiola, fontina 20

DESSERT

chocolate budino 10	gelato 9
tiramisu 10	sorbetto 9
coconut-pecan cake 10	
summer fruit & zabaglione 10	

*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 Vectoraz* 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* 2017 Sonoma County 12.50/48
Mâcon-Villages *Domaine des Gerbeaux* 2017 Burgundy 13/52
Soave *Tenuta Santa Maria "Lepia"* '17 Veneto 9/36
Unfiltered Arneis *Angelo Negro* 2017 Piedmont 12/48
Grillo *Tami* 2016 Sicily 11/44
Sancerre *Domaine Gueneau* 2017 Loire 15/60
Grüner Veltliner *Nigl "Freiheit"* 2017 Kamptal 12/48

ROSE

Moulin de Gassac "Guilhem" 2017 Languedoc 8/32
Feudi di San Gregorio 2017 Campania 9/36

RED

"Frank's Pinot Noir" *Clendenen Family* 2016 Santa Maria Valley 14.50/58
Rosso di Montepulciano *Poliziano* 2016 Tuscany 9/36
Nero d'Avola *Tami* '16 Sicily 10/40
Rioja *O. Rivière "Gabaxo"* 2015 Spain 13/52
Morgon *J.P. Brun* 2016 Beaujolais 12.50/50
Côtes-du-Rhône *Domaine les Aphillanthes "Galets"* 2016 Rhône 12/48
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
Barbados Negroni: OJ, Aperol, Dolin rouge, Plantation Rum 12
Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12
Venetian "Spreezt": Aperol, prosecco, soda, lemon 9
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
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, grapefruit, lime 9
Pecan Old Fashioned: Knob Creek, pecan orgeat, orange peel, Angostura bitters 12

APERITIVO/DIGESTIVO

Cocchi Americano: bianco, rosa or tinto 5.50	Carpano Antica Formula 7
Dolin: dry, blanc or rouge 6	Bonal Gentiane-Quina 6
Cappelletti Aperitivo 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 12
High West Prairie 9	

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 <i>Albalá</i> 1987 12.50	Malvasia <i>D'Oliveira</i> 1989 24
	Terrantez <i>D'Oliveira</i> 1988 25

PORTS

Dirk Niepoort Ruby 8
Graham's Six Grapes 10
Graham's 10 year Tawny 12
Graham's 20 year Tawny 20
Taylor Fladgate 20 year 20

SIPS

San Pellegriano 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

MID SUMMER 2018