

SNACKS

marinated olives—laurel, fennel, citrus 5
bruschetta, crushed sweet peas, burrata, royal reds 14
homemade potato chips, charred onion dip 6
hummus, olives, radishes, peppers, hot pita 9
baked feta, spicy marinara, focaccia 10
spring vegetables, ricotta, mint, olive oil 10
grilled asparagus, farm egg, crawfish aioli 14
hackleback caviar, potato chips, mascarpone 16
fried oysters, spicy aioli 14
sardines, avocado, gem bibb, radish, skordalia 13
beef carpaccio, horseradish cream, arugula, grana padano* 16
crudo of the day m.p.
soup 10

SALADS

chicken tortellini salad, sweet peas, asparagus, mozzarella 15
bottega bowl—quinoa, sweet peppers, chickpeas, sugar snaps,
feta, lettuces, farm egg 14 *-no substitutions please*
spring lettuces, ricotta salata, radishes, almonds, lemon vinaigrette 13

SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16
bottega burger, L&P, choice of: fontina, cheddar, gorgonzola* 15
fried chicken, chutney aioli, pickles, slaw, chips 14

BOTTEGA



CAFE

MAIN

café mac & cheese, small salad 15
calzone, fennel sausage, spinach, mozzarella, red onion 15
mussels, pork sausage, fennel pollen, white wine 18
duck garganelli, greens, pecorino, mushrooms 23
orecchiette, asparagus, favas, sweet peas, chervil 17
chicken scaloppine, capers, local lettuces, polenta 20
pesce del giorno, orzo salad, favas, chickpeas, mint, chives m.p.
salmon, risi e bisi, carolina gold rice, peas* 25
pork chop, tomato chutney aioli, venetian spinach, roast potatoes* 22
flat iron steak, asparagus, grilled onions, salsa verde* 28

SIDES

fried farm egg* 3 *mcewen & sons* polenta 4
grilled asparagus 8 grilled chicken 6
sweet peas & bulb onions 6

SPECIALS

tuesday: crabcake m.p.
wednesday: veal piccata, pignoli 26
thursday: braised lamb, turnips, carrots, gigante beans, mint, pesto 24
friday: branzino, local spinach, frisée, capers, brown butter 26

at the bar: half pizza, small café salad & draft beer 10

PIZZA

roast mushrooms, taleggio, thyme 15
ricotta, meyer lemon, garlic, olive oil, parsley 14
farm egg, pancetta, greens, fontina, provolone* 15
asparagus, prosciutto, burrata* 16
crawfish, *conecuh* sausage, bulb onions 17
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16
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* 6 farm egg* 3 arugula 3

SALUMI & CHEESES

prosciutto di parma*, *fra' mani* soppressata*, capicola*,
pecorino toscana, rocket's robiola, fontina 20

DESSERT

chocolate budino 10 gelato 9
tiramisu 10 sorbetto 9
coconut-pecan cake 10
strawberry semifreddo 10

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

*THIS ITEM MAY BE SERVED RAW, UNDERCOOKED OR CONTAIN AN INGREDIENT THAT IS RAW OR UNDER COOKED

** SPLIT PLATE CHARGE 4.00

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

****PLEASE, NO SUBSTITUTIONS

JOHN ROLEN | CHEF DE CUISINE
FRANK STITT | EXECUTIVE CHEF

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Veturaz* '17 Veneto 10/45
Crémant *Grenelle* Brut Rosé NV Saumur 10/45
Champagne *Aubry* Brut, 1er Cru, Jouy-les-Reims 20/100

WHITE

"Frank's White Blend" *Clendenen Family Vintners* '16 Santa Maria Valley 12.50/50
Bourgogne blanc *Brocard* "Kimmeridgien" '16 Burgundy 12/48
Txakoli *Ameztoi* '17 Spain 11/44
Pinot Grigio *Jermann* '16 Friuli-Venezia Giulia 13.50/54
Greco di Tufo *Feudi di San Gregorio* '16 Campania 12/48
Sancerre *Domaine Cherrier* '17 Loire 15/60
Vermentino Portofino *Bisson* "Vingerta" '16 Liguria 14/56
DOCG Roero Arneis B. *Giacosa* '17 Piedmont 15/60

ROSÉ

Feudi di San Gregorio '17 Campania 9/36

RED

"Frank's Pinot Noir" *Clendenen Family Vintners* '17 Santa Maria Valley 14.50/58
Rosso di Montalcino *Caparzo* '16 Tuscany 11/44
Valpolicella Ripasso *Bussola* "Ca' del Laito" '15 Veneto 14/56
Nebbiolo Langhe *De Forville* '17 Piedmont 12/48
Dolcetto di Dogliani *Einaudi* '16 Piedmont 12.50/60
Barbera d'Asti *Vietti* "Tre Vigne" '16 Piedmont 10.00
Monica *Argiolas* "Perdera" '15 Sardinia 9/36
Rioja *O. Rivière* "Gabaxo" '16 Spain 14.50/60
Cabernet Sauvignon *Acumen* "Mountainside" '14 Napa Valley 16/64

WINES BY THE BOTTLE

FOR MORE OPTIONS, ASK FOR THE BIG LIST

COCKTAILS

Sgroppino: lemon sorbet, vodka, prosecco 12
Strawberry Fields: strawberry infused vodka with housemade lemonade 13
The Bramble: Bombay Sapphire gin, strawberry bramble, lemon, soda 11
Barbados Negroni: Plantation 5 year rum, Aperol, Dolin rouge, oj 12
Venetian "Spreetz": Aperol, prosecco, soda, lemon 9
Cardinale: Hendrick's gin, Campari, Dolin dry vermouth 11
Plymouth gin, meyer lemon, St. Germain, prosecco 13
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, fresh grapefruit juice, lime 9
Pecan Old Fashioned: Knob Creek, house pecan orgeat, orange peel, Angostura bitters 12
Paloma: Lunazul silver tequila, fresh grapefruit juice, sparkling water 9
Mediterranean Manhattan: Bulleit rye, Cocchi amaro, Lustau Oloroso 11
Jack Rudy Tonic: with your choice of Ketel One vodka or Nolet's Silver gin 10
Sazerac: Bulleit rye, Herbsaint, turbinado sugar, Peychaud's bitters 12

SIPS

San Pellegrino Sparkling 6
Orangina 3.50
Ginger New Fashioned 5/gl
Grapefruit Fizz 5/gl
Homemade Lemonade 5.50/gl
Iced Tea with mint syrup 2.95
Berry Faux-jito 7.50/gl
Strawberry Mint Lemonade 7.00/gl

BEER

Beck's NA 5
Sixpoint "The Crisp" 6
Pacifico 4.75
Good People Brown Ale 5
Stone Ripper 7
Peroni 5.25
Westbrook Gose 7.50
Westbrook One Claw 7.50
Stella Artois 5.75

DRAFT

Good People Oatmeal 6.50
Good People Winter Ale 6.50
Good People Pale Ale 7.50
Cahaba Brewing Blonde 8.00
Blackberry Farm Saison 8.00
Einbecker Pilsner 6.50

GINS & RUMS

Hayman's Old Tom 8.50
Hendricks 10.00
Nolet's Silver 8.00
Plymouth 9.00
Broker's 7.50
Hugh Wesley's 9.50
Duquesne Rhum Agricole 9.50
Plantation 3 Stars White 9.00
Plantation Pineapple 9.00
Plantation O.F.T.D. 9.00
Clément VSOP Rhum Agricole 9.50

BOURBON & RYE

Basil Hayden 10
Belle Meade 13
Buffalo Trace 7.50
Bulleit 8.50
Four Roses Small Batch 10
High West Prairie 9
Knob Creek 10
Maker's Mark 8
Woodford Reserve 9
Bulleit Rye 8.50
Michter's Single Barrel Rye 12

PORTS & MADEIRA

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 Tawny 18
Sercial *The Rare Wine Company* "Charleston Special" 15
Colheitas *D'Oliveira* 1995 20
Sercial *D'Oliveira* 1989 24
Malvazia *D'Oliveira* 1989 24
Terrantez *D'Oliveira* 1988 25

APERITIVO/DIGESTIVO/AMARO

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



SPRING 2019