

SNACKS

marinated olives—laurel, fennel, citrus 5
crostini, crabmeat, avocado, corn, tomato 14
homemade potato chips, charred onion dip 6
smoked eggplant dip, pita, olives, radishes, peppers 9
baked feta, spicy marinara, focaccia 10
grilled octopus, romesco, romano beans, new potatoes 14
hackleback caviar, potato chips, mascarpone 15
beef carpaccio, horseradish cream, arugula, grana padano* 16
antipasti: *fra' mani* soppressata, capicola, mortadella,
parmigiano, gorgonzola, goat cheese 20

SALADS

chicken paillard, arugula, grilled onions, mushrooms 18
bottega bowl—quinoa, sweet peppers, chickpeas, feta,
lettuces, farm egg 14 *-no substitutions please*
wedge salad, cherry tomatoes, radishes, chives, mountain gorgonzola 11
gem bibb, arugula, pears, walnuts, goat cheese, cider vinaigrette 10

SANDWICHES

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

BOTTEGA

CAFE

MAIN

café mac & cheese, small salad 15
Pardis' spaghetti, tomato, fennel seed, cumin, chili 18
orecchiette, duck, eggplant, peppers 24
lamb kabob, couscous, tzatziki 24
roasted head-on shrimp, salsa verde, pan con tomate 26
chicken scaloppine, capers, local lettuces, polenta 20
pesce del giorno, zucchini, cherry tomatoes, caper vinaigrette m.p.
salmon, summer orzo salad* 25
pork chop, tomato chutney aioli, venetian spinach, roast potatoes* 22
flat iron steak, new potatoes, summer squash, chimichurri* 28

SIDES

fried farm egg* 3	<i>mcewen & sons</i> polenta 4
field peas & okra 4	orzo salad 4
roasted vegetables 4	grilled chicken 6

SPECIALS

tuesday: crabcake m.p.
wednesday: vegetable plate 24
thursday: bottega salad niçoise m.p.
friday: rabbit risotto, chanterelles, pancetta 26

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

PIZZA

eggplant, caramelized onion, marinara, mozzarella, goat cheese 14
zucchini, farm egg, mozzarella, calabrian chili, marjoram 14
farm egg, pancetta, greens, fontina, provolone* 15
conecuh sausage, sweet onions, tomato, corn 16
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

DESSERT

chocolate budino 10	gelato 9
tiramisu 10	sorbetto 9
coconut pecan cake 10	affogato 10
blackberry 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

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Vettoraz* '17 Veneto 10/45
Vino Spumante *Scarpetta* Brut Rosé MV Friuli 10/45
Champagne *Aubry* Brut, 1er Cru, Jouy-les-Reims 20/100

WHITE

"Frank's White Blend" *Clendenen Family Vintners* '17 Santa Maria Valley 12.50/50
Bourgogne blanc *Brocard* "Kimmeridgien" '16 Burgundy 12/48
Sancerre *Neveu* "Le Manoir" '17 Loire 14/56
Txakoli Ameztoi '18 Spain 11/44
Verdejo *Menade* "Nosso" '16 Spain 13.50/54
Pinot Bianco *Colterenzio* "Cora" '17 Alto Adige 9/36
Vermentino Portofino *Bisson* "Vignerta" '17 Liguria 14/56
DOCG Roero Arneis B. *Giacosa* '17 Piedmont 15/60
Grüner Veltliner *Hirsch* '17 Austria 10.50/42

ROSÉ

Moulin de Gassac "Guilhem" '18 Languedoc 8/30

RED

"Frank's Pinot Noir" *Clendenen Family Vintners* '17 Santa Maria Valley 14.50/58
Rosso di Montalcino *Caparzo* '16 Tuscany 11/44
Chianti Classico *Badia a Coltibuono* '16 Tuscany 12/48
Nebbiolo Langhe *Cantina del Pino* '17 Piedmont 13/52
Dolcetto di Dogliani *Einaudi* '17 Piedmont 12.50/50
Monica *Argiolas* "Perdera" '16 Sardinia 9/36
Garnacha *Dani Landi* "Las Uvas de la Ira" '14 Spain 15/60
Cabernet Sauvignon *Acumen* "Mountainside" '15 Napa Valley 16/64

WINES BY THE BOTTLE

FOR MORE OPTIONS, ASK FOR THE BIG LIST

COCKTAILS

Graham Hendrick's: Hendrick's gin, fresh cucumber, basil, soda 12.50
Watermelon Margarita: El Jimador tequila, fresh squeezed watermelon, lemon, lime 13
Blackberry Mojito: Cruzan rum, blackberry syrup, lemon, basil 13
Sgroppino: lemon sorbet, vodka, prosecco 12
Venetian "Spreetz": Aperol, prosecco, soda, lemon 9
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, fresh grapefruit juice, lime 9
Boulevardier: Woodford rye bourbon, Campari, Carpano Antica Formula 13
Barbados Negroni: Plantation 5 year rum, Aperol, Dolin rouge, oj 12
Paloma: Lunazul silver tequila, fresh grapefruit juice, sparkling water 9
Mediterranean Manhattan: Bulleit rye bourbon, Cocchi amaro, Lustau Oloroso 11
Sazerac: Bulleit rye bourbon, 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

BEER

Beck's NA 5
Sixpoint "The Crisp" 6
Pacífico 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 Pale Ale 7.50
Cahaba Brewing Blonde 8.00
Blackberry Farm Saison 8.00
Einbecker Pilsner 6.50
Ghost Train Switchman's Stash 6.50

BOURBON & RYE

Basil Hayden 10
Belle Meade 13
Buffalo Trace 7.50
Bulleit 8.50
Four Roses Small Batch 10
High West Prairie 9
Eagle Rare 9
1792 Small Batch 9
Larceny 8

Bulleit Rye 8.50
Woodford Rye 9
Michter's Straight Rye 12
George Dickel Rye 8
Rittenhouse Rye 8

GIN

Broker's 7.50
Bombay 8.50
John Emerald
"HughWesleys" 10
Nolet's 8
Plymouth 9
Hendrick's 10
Russian Standard 8.50
Hayman's Old Tom 9

RUM & RHUM AGRICOLE

Pyrat XO Reserve 12
Kirk & Sweeney 23 year 17
Plantation 3 stars 9
Plantation O.F.T.D. 9
Brugal Añejo 8.50
Rhum J.M VO 15
Clément VSOP 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
Malvazia *D'Oliveira* 1989 24

APERITIVO/DIGESTIVO/AMARO

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