

snacks

- focaccia & bottega infused olive oil 4
paradise farm calabash squash soup, crème fraîche, chives 12
beef minestrone, pesto 12*
baked feta, spicy marinara, focaccia 11
roast *harvest farm* broccoli, salsa verde, breadcrumbs 11
hummus, crudité, pita, olive oil 11
fritto misto—grouper, oysters, shrimp, lemon, parsley 15
beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 16
prosciutto di parma, kumquat marmalade, mozzarella, cashews, aleppo chili 16*
black truffle cavatelli, mushrooms, cream, chives 25
chips & caviar 18

salads

- local lettuces, beets, fennel, gorgonzola, walnuts, sherry vinaigrette 12*
shaved brussels sprouts, hazelnuts, apples, pecorino, lemon vinaigrette 11*
bottega bowl—roasted cauliflower, marinated mushrooms, feta, quinoa, farm egg, butternut squash 14

pizza

- black truffle, roasted garlic, ricotta, farm egg 30
farm egg pie—mushrooms, fontina, roasted garlic 16
fennel sausage pie—pancetta, mozzarella, roasted garlic 17
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
smoked salmon, dill mascarpone, capers 21
white pie—fennel sausage, onion, ricotta, provolone 18
grilled chicken, pesto, mozzarella 17*
margherita—marinara, mozzarella, basil 15

main

- café mac & cheese, small salad 16
garganelli, shrimp, mussels, garlic, tomato, marjoram 26
beef short rib pappardelle, mushrooms, collard greens, red wine 28
cauliflower milanese, spinach, pine nuts, sultanas 16*
muffuletta sandwich, mortadella, soppressata, prosciutto, provolone, olive relish 15
roasted *joyce farm* chicken salad, romaine, avocado (*salad* or *sandwich*) 14
swordfish sandwich, spicy slaw, caper aioli 16
roasted grouper, farro, spinach, warm mushroom vinaigrette 32
chicken scaloppine, capers, polenta 21
pork chop, sweet potatoes, collards, creamy polenta, pear-kumquat relish 28
grilled new york strip, rutabaga & potato gratin, watercress, lemon 32

sides

- jeff's* collard greens 6
mcewen & sons polenta 5
farro & spinach 6
rutabaga & potato gratin 8
black truffle 5 grams (add to any dish) 30

sweets

- coconut-pecan cake 12*
chocolate budino 12
cara cara orange cake 12
strawberry shortcake 12
tiramisu 12
hot chocolate 5.50



On the Patio

Tuesday-Thursday 11:00 a.m. - 8:00 p.m.

Friday-Saturday 11:00 a.m. - 9:00 p.m.



*contains nuts



wines by the glass

Bubbly

Prosecco di Valdobbiadene *Le Vigne di Alice* "Doro Nature" '19 Veneto 10

Champagne *Claude Genet* Brut Grand Cru MV Chouilly 23

Whites

"Frank's White Blend" *Clendenen Family Vintners* '17 Santa Maria Valley 12.50

Erbaluce di Caluso *Cieck* '19 Piedmont 9.50

Chasselas *Provins "L'Alpage"* '19 Switzerland 13.50

Sancerre *Claude Riffault* '19 Loire 15.75

Mâcon Viré-Clessé *Domaine de la Verpaille* '18 Burgundy 14.00

Rosé

Moulin de Gassac "Guilhem" '19 Languedoc 8

Reds

"Frank's Pinot Noir" *Clendenen Family Vintners* '18 Santa Maria Valley 14.50

Côtes-du-Rhône *Château de Saint Cosme "Les Deux Albion"* '18 Rhône 13

Cabernet Sauvignon *Hall* '17 Napa 18.50

Nebbiolo *Colombera & Garella* '19 Piedmont 14.50

Rosso di Montepulciano *Poliziano* '16 Tuscany 9

libations

Venetian "Spreetz"

Aperol, prosecco, soda, lemon 9

Hemingway

Plantation 3 stars rum, Luxardo Maraschino liqueur, fresh grapefruit juice, lime 9

Pecan Old Fashioned

Knob Creek bourbon, house pecan orgeat, bitters, orange peel 13

Negroni

Hayman's Old Tom gin, Campari, Cocchi Vermouth di Torino 12

Catalan Happy Hour

Miró Vermut Rojo, Plymouth gin, orange bitters, sparkling water 9

Orange Thing

Vodka, orange liqueur, fresh squeezed oj 12

Hot Toddy

bourbon, lemon, honey 10

aperitivo/digestivo/amaro

Cocchi Americano: bianco, rosa or tinto 6

Dolin: dry, blanc or rouge 6

Lillet: blanc, rose or rouge 8

Cappelletti Aperitivo 8

Cappelletti Amaro Pasubio 6

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 6

Averna 9

Montenegro 10

Fernet-Branca 10

beers

Westbrook One Claw 7 Draft

Avondale Mosey 5.50 Cahaba Blonde Ale 8

Founders Stout 8 Blackberry Farm Saison 9

Peroni 5.25 Fairhope Amber 8.50

Einbecker N/A 6 Good People APA 8

Amstel Light 4.75 Ferus IPA 9

Yuengling 4 Stella Artois 7

sips

San Pellegrino Sparkling 6/large

Orangina 3.50

Grapefruit Fizz 5 gl

Homemade Lemonade 5.50/gl

Iced Tea with mint syrup 3

Hot Chocolate 5.50