**FIRST COURSE**

**TUNA TARTAR**
Won Ton with Seaweed Salad, Sesame Tuna, Pickled Ginger, and Avocado

**SURF & TURF**
Braised Pork Belly, Grilled Scallops, Heirloom Tomato and Creamed Corn

**PAPPARDELLE CARBONARA**
Sweet Summer Peas, Bacon, Tomato, Parmesan

**CRAB AND HONEY CRISP APPLE SALAD**
Brie, Candied Nuts & Candied Bacon

**SECOND COURSE**

**WEDGE SALAD**
Radish, Cucumber, Pickled Onions, Tomato, Asher Blue Cheese, Candied Bacon with Ranch Dressing

**CAESAR SALAD**
Parmesan, Capers, Tomato, Sourdough Crouton with House Caesar Vinaigrette

**HEIRLOOM SALAD**
Compressed Melon, Bacon, Balsamic Caviar, Belle Chèvre, Grilled Corn, and Field Peas

**THIRD COURSE**

**SEARED SCALLOPS**
Seared and Finished in Broiler with Lemon Thyme, White Wine, Garlic and Butter Served with Summer Pea Salad

**GULF FISH**
Fried or Seared Pomegranate Glaze, Smoke Tomato Vinaigrette Served with Fried Brussels

**BASIL INFUSED TUNA**
Romescu, Olive Tapenade, Crispy Basil Leaves *Served Medium Rare Served with Squash Quinoa Salad

**BACON WRAPPED PORK LOIN**
Rooftop Honey Glaze, Gremolata Carrot Puree Served with Creamed Corn with Candied Bacon

**8OZ FILET**
Smoked Salt, Fresh Horseradish, Himalayan Salt, Pesto, Red Wine Reduction Served with Roasted Garlic Mash

**FOURTH COURSE**

**CHILTON COUNTY PEACH COBBLER**
French Vanilla Bean Ice Cream and Chantilly Cream

**CHOCOLATE MOUSSE AND MACARONS**
Split Mixed Berries, Chocolate Ganache, Caramel, Candied Pecans and Whipped Cream

**BANANA AND HONEY COMB PUDDING**
Rooftop Honey, Vanilla Pastry Cream, Bruleed Banana, Vanilla Wafers

**THE BOHEMIAN EXPERIENCE**

Enjoy a 3-5 course tasting menu paired with a wine of our choosing from Raymond Vineyards: the Kessler Collections private portfolio of wine.

Three Course Wine Pairing.................................$110
Four Course Wine Pairing.................................$150
Five Course Wine Pairing.................................$190

Please let your server know of any and all allergens before ordering.

*Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

A 20% Service Charge will be added for all parties of 6 or more

The Habitat Feed and Social is Proud to Partner with Local Vendors!

Hornsby Farms—Auburn, AL
Snows Bend Farms—Tuscaloosa, AL
Belle Chevre Cheese Shop—Elkmont, AL
Conecuh Sausage—Evergreen, AL
Evans Meats—Birmingham, AL
Bohemian Honey Apiary—Mountain Brook, AL
McEwen & Sons Grits—Wilsonville, Al.