

the GRILLE

at BOTANIC

	<div>We look forward to hosting your family and friends for a wonderful meal at the Grille!</div> <div>To make Dinner or Sunday Brunch reservations, please call 334.748.9082 ext. 1</div>	
HOME-GROWN		OPELIKA, ALABAMA
for the Table		
<div><div><div>CHARCUTERIE BOARD</div><div>chefs' selection of local cured meats &amp; cheeses with accoutrements › 29</div></div><div><div>BRUSCHETTA FLIGHT</div><div>blackberry goat cheese • classic • olive tapenade &amp; feta • butternut squash &amp; green apple › 16</div></div><div><div>FRIED BRUSSELS SPROUTS</div><div>apple cider glaze, whipped goat cheese, toasted almonds &amp; cranberries › 14</div></div><div><div>HOUSE-MADE PIMENTO CHEESE</div><div>WICKLES pickles, bacon jam &amp; crostini › 14</div></div><div><div>NASHVILLE HOT FRIED OYSTERS</div><div>MURDER POINT OYSTERS - BAYOU LA BATRE, AL brussels sprouts &amp; heirloom carrot slaw, house-made spicy gherkin pickle, fresh dill, trout roe › 20</div></div><div><div>RED BEET HUMMUS</div><div>pistachio gremolata, indian fry bread › 14</div></div><div><div>CHERRY BOMB CHICKEN</div><div>korean fried JOYCE FARMS chicken drumettes, CHEERWINE glaze, pickled red cabbage › 16</div></div><div><div>PORK BELLY BURNT ENDS</div><div>pork rinds, WICKLES pickles, pickled red onion, Dr. Pepper barbeque › 18</div></div></div>		
from the Garden	Composed Plates	
<div><div>CHOPPED CRUNCH › 16</div><div>tuscan kale, green cabbage, granny smith apple, cucumber, toasted pumpkin seed, feta, cilantro honey vinaigrette</div></div> <div><div>POACHED PEAR › 14</div><div>artisan greens, goat cheese, roasted butternut squash, candied walnuts, dried cranberries, fig vinaigrette</div></div> <div><div>CAESAR SALAD › 12</div><div>romaine hearts, parmesan crisp &amp; scratch dressing</div></div> <div><div>HOUSE BUTTER LETTUCE › 14</div><div>cucumbers, grape tomatoes, BENTON'S bacon, candied pecans, ASHER BLUE cheese dressing &amp; balsamic glaze</div></div> <div><div>ADD CHICKEN OR CONECUH +6</div><div>ADD SHRIMP OR SALMON +10</div></div> <div><div>SOUP OF THE DAY › MARKET</div></div>	<div><div>MARRY ME THREE CHEESE TORTELLINI</div><div>sun-dried tomato, garlic parmesan cream, baby spinach › 28</div><div>ADD CHICKEN OR CONECUH +6</div><div>ADD SALMON +10</div></div> <div><div>PAN SEARED SCALLOPS</div><div>BENTON'S bacon, roasted cauliflower, vanilla braised fennel, cauliflower purée, citrus gremolata › 45</div></div> <div><div>CHICKEN FRIED CHICKEN</div><div>celery root whipped potatoes, green beans, country gravy › 28</div></div> <div><div>BLACKENED SALMON</div><div>dill cream sauce, MARSH HEN MILLS carolina gold rice &amp; grilled asparagus › 36</div></div> <div><div>LOBSTER &amp; GRITS</div><div>cold water lobster tail, parmesan grit cake, CONECUH, campari tomatoes, creole sauce › 45</div></div> <div><div>BLACK GROUPER</div><div>heirloom potato confit, leek cream, citrus basil salsa › 48</div></div>	
Sides	from the Wood Grill	
<div><div>Celery Root Whipped Potatoes › 8</div><div>Crispy Brussels Sprouts › 8</div><div>Carolina Gold Rice › 6</div><div>Grilled Asparagus › 6</div><div>Roasted Heirloom Carrots › 8</div><div>Charred Broccolini › 8</div><div>Heirloom Potato Confit › 6</div></div>	<div><div>BOURBON MAPLE CHICKEN</div><div>JOYCE FARMS - WINSTON SALEM, NC</div><div>fried brussels sprouts with apple gastrique, roasted butternut squash, maple bourbon glaze › 28</div></div> <div><div>RIBEYE   16 OUNCES</div><div>heirloom potato confit, maitake mushrooms, charred broccolini, sorghum bourbon steak sauce › 60</div></div> <div><div>FILET MIGNON   8 OUNCES</div><div>celery root whipped potatoes, roasted heirloom carrots, cipollini onions, cowboy butter › 55</div></div>	
SHOPBOTANIC.COM	BOTANIC	@SHOPBOTANIC  

OUR PROUD PURVEYORS | Benton's, Conecuh, Anson Mills, Marsh Hen Mills, Sweet Grass Dairy, Greene Prairie & more!

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ASK A SERVER FOR ALLERGY INFORMATION. PARTIES OF 8 OR MORE MAY BE SUBJECT TO A CUSTOMARY 22% GRATUITY.