

RAW BAR

OYSTERS

half dozen 18 | dozen 28

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
17

SOUP

TOMATO CONCH CHOWDER

crispy prosciutto / paprika oil / chives
8

SALADS

MIXED GREENS ^{GF, V}

cucumber / radish / tomatoes / bleu cheese
white balsamic vinaigrette
12

BURRATA ^{GF, V}

baby tomato / "Cahaba's" local petite mixed lettuce / fennel /
aged balsamic / watermelon vinaigrette
18

A&B BOWL ^V

mixed grains / black bean / avocado / marinated tomato / radish
pickled onion / cilantro lime vinaigrette
16

ahi tuna 13 / shrimp 8 / grilled chicken 6

SMALL PLATES

EXOTIC MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / scallions / arugula
16

FRIED CALAMARI

chipotle aioli / pickled chili / grilled lemon
15

SIDES

TRUFFLE FRIES WITH PARMESAN ^{GF, V}

7

MIXED FRUIT ^{GF, V}

7

SMASHED POTATOES ^{GF, V}

6

BRUNCH SPECIALS

TROPICAL FRUIT PLATE ^V

greek yogurt / house made granola / tropical fruits /
fresh berries / melon
14

AVOCADO TOAST ^V

toasted sourdough / avocado spread / pea tendrils / pickled peppers /
marinated tomatoes / fresh fruit
15

VEGETARIAN QUICHE PIE

spinach / truffle parmesan / tomatoes / mushrooms / choron sauce /
arugula salad
14

HONEY BRIOCHE FRENCH TOAST ^V

toasted merengue / macerated berries / compressed pears
house-made peach maple syrup
19

SMOKED BRISKET AND EGG BURRITO

hashbrowns / spicy bbq sauce / white cheddar / chipotle aioli
tomato wrap / fresh fruit
18

CHORIZO AND EGG SANDWICH

fried eggs / chorizo / avocado / pepper jack cheese / toasted sourdough /
cilantro salad / hashbrowns
16

"MACK FARMS" ^{GF}

crispy potato cake / spicy chorizo / avocado chimichurri / tomato salsa /
sunny side up egg / pickled red onions
17

HANGOVER CUBAN ^{GF}

mojo pork / pickled baby tomatoes / patatas bravas / citrus creme /
onions / queso fresco
18

STEAK AND EGGS ^{GF}

Chef's cut grass fed steak / eggs any style / hash browns
chimichurri
MKP

SANDWICHES

Served with choice of french fries, chips or side salad

A&B BURGER

arugula / Nueske bacon / tomato / spicy pickle aioli
18
Add a sunny side up egg for \$3

SMOKED TURKEY

avocado / pepper jack / red onion / heirloom tomato
green goddess aioli / sourdough
15

CUBAN

roasted pork / ham / swiss / pickle / mustard / mayo
15

GROUPE SANDWICH

jalapeño aioli / heirloom tomato / arugula / brioche
20

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

SPARKLING & CHAMPAGNE

MIONETTO PROSECCO

Veneto, Italy | 11 / 44

HENRIOT BRUT

“Souverain”, Champagne, France | 28 / 112

JOSEP MARIA RAVENTÓS I CAVA BLANC

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 70

DOMAINE CARNEROS BRUT

Carneros, California, 2015 | 21 / 84

WHITE

-

PINOT GRIGIO

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

GRÜNER VELTLINER

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

ALBARIÑO

Columna, Rías Baixas, Spain, 2018 | 13 / 52

CHENIN BLANC / VIOGNIER

Pine Ridge, Clarksburg, California, 2020

15 / 60

RIESLING

Fritz Willi Feinherb, Mosel, Germany, 2017 | 15 / 60

CHARDONNAY

Groth “Hillview Vineyard,” Napa Valley, Certified Sustainable, California, 2018 | 25 / 100

SANCERRE

Domaine Fouassier, Loire, France, 2018 | 25 / 100

ROSÉ

-

FLEURS DE PRAIRIE

Cotes de Provence, France, 2018 | 16 / 64

“WHISPERING ANGEL”

Cotes de Provence, La Provence, France, 2019 | 17 / 68

NOTORIOUS PINK

Grenache, Rose, Vin de France 15 / 60

RED

-

PINOT NOIR

Diora, “La Petite Grace”, Monterey County, California, 2017 | 14 / 56

MERLOT

Robert Hall, Paso Robles, California, 2016 | 15 / 60

ZINFANDEL

Earthquake, Lodi, California, 2016 | 17 / 68

RED BLEND

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 | 20 / 80

CABERNET SAUVIGNON

Black Stallion, Napa Valley, California, 2020 | 20 / 80

CABERNET SAUVIGNON

Groth, Oakville, California, 2016 | 35 / 140

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

-

SAUVIGNON BLANC

St. Supéry, Napa Valley, California, 2018 | 12

CHARDONNAY*

Sonoma Cutrer, “Russian River Ranches”, Sonoma Coast, California, 2017 | 15

PINOT NOIR*

Imagery, Glen Allen, California, 2016 | 15

CABERNET SAUVIGNON

Tribute, California, 2018 | 13

BRUNCH CLASSICS



BLOODY MARY PITCHER

serves 2 or more

signature a&b bloody mary cocktail
fresh shucked oyster / poached shrimp /
pickled vegetables / bacon / cheese /
castelvetrano olives

48

MIMOSAS

Mionetto Prosecco - Italy | 12

selection of:

classic / strawberry / blood orange / pineapple

BELLINI

Prosecco / Peach | 11

BLOODY MARY

Banyan Reserve vodka / House Bloody Mix / Veggies

12

SPRITZ

-

BLOOD ORANGE

Milagro Reposado / Orgeat / Blood Orange /
Prosecco

13

VIOLET

Hendrick’s Midsummer Solstice Gin
Creme de Violet / Luxardo / Prosecco / Fresh lemon

16

MARTINI

-

LA UVA

Hendrick’s Orbium / St. Germain / Pisco / Fresh Lime /
Grape

16

THE BRINERY

Tito’s Vodka / House-made Dirty Brine Juice

15

DAIQUIRI

-

THE HEMINGWAY

Havana Club Rum / Luxardo / Fresh Grapefruit /
Fresh Lime

14

FLORIDITA

Jose Cuervo Tradicional / Milagro Añejo / Myer’s /
Key Lime / Agave

13