

Breakfast by

[BUHT-ER]

FOR HABITAT

OMELET STATION

BUILD IT YOUR WAY

12

SIDES 3

Spinach | Tomato | Onion | Peppers

Mushroom | Asparagus | Zucchini | Scallion | Jalapeño

Avocado | Cheese | Ham | Bacon | Pork Sausage | Chicken Sausage

CHEF'S BUFFET

A local & organic selection of traditional American fair

Full Spread..... 39

Continental..... 27

SIDES

Toast..... 3

Pastry..... 7

danish, croissant, or a seasonal muffin

SPECIALTY COFFEE

Single/Double Espresso	4 7	Americano or Macchiato	5
Cold Espresso Aeri	6	Latte or Cappuccino	6
Whipped Espresso	5	Whipped Iced Latte	5
Moka Java Blend Cold Brew	6		

Consuming raw or undercooked meats, poultry, seafood, shellfish eggs or unpasteurized milk may increase your risk of foodborne illness.

COLD PRESS

- Green Detox** 13
apple, celery, cucumber, spinach, parsley, pineapple, lemon
- Antioxidant** 13
carrot, pear, orange, cayenne

COCKTAILS

- It's Mimosa!** 12
sparkling wine, juice (passion fruit, orange, grapefruit, watermelon, kale & cucumber, tamarind)
- Green Jean** 14
Beefeater Gin, kale & cucumber juice, fresh lime juice, simple syrup
- Bloody Mary** 12
Stolichnaya Vodka, traditional bloody mary mix
- Pearl** 14
Jim Beam Bourbon, fernet, branca, red wine reduction, egg white, Peychaud bitters
- The Hemmingway** 14
Don Q Cristal, fresh lime juice, simple syrup, grapefruit juice
- Morning Glory** 14
Dewar's 12 yrs., lemon juice, lime juice, simple syrup, egg white, Pernod Absinthe Supérieure
- El Camalión** 14
Stolichnaya Vodka, simple syrup, red cabbage juice, fresh lemon juice
- Purple Rain** 14
Stolichnaya Vodka, crème de violette, fresh lime juice, lemongrass syrup

MOCKTAILS

- Pink Sunrise** 8
watermelon juice, fresh lime juice, ginger morena syrup
- Hijito** 8
mint, fresh lime juice, simple syrup, club soda
- Dulce Paradise** 8
basil leaf, fresh lime juice, simple syrup, soursop juice
- Wild Thing** 8
berry juice, orange bitters, ginger ale

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{Dinner Menu}

CHARCUTERIE

Prosciutto Americano. *La Quercia, Iowa*
24

Fish Sobrasada. *country toast, fresh horseradish*
18

Grilled Domestic Burrata. *tomato compote, basil*
22

Add Pà Amb Tomàquet
Catalan-style toasted pan de cristal, fresh tomato
6

Jamón Ibérico, 5 jotas. *acorn fed Spanish black pig*
48

Housemade Mojama. *cured bigeye tuna loin*
19

Salt Cured Foie Gras. *tomato chutney, smoked milk bread*
27

Paté de Campagne Habitat. *house pickles, grain mustard*
22

LIVE GREEN CART

Seasonal Harvest, *picked tableside.*
Choose your Experience:

Sea Urchin Caesar
16 per person

Waldorf
14 per person

RAW

King Oyster Carpaccio 18
pinenuts & truffle "gnocchi"

Artichoke Carpaccio 18
vanilla oil, macadamia nuts, water chestnuts

Heirloom Beet Tartare 18
endives, crème fraîche, pistachio, raspberry

Habitat Caprese 18
cherry tomatoes, basil oil, tomato water, mozzarella spheres

Shrimp Carpaccio 19
textures of onion, shrimp essence, crispy ebi

Bacalao Salad 24
orange, walnuts, pearl onion

Local Cobia 19
soy brown butter, sea beans, lemon, "sea water"

Hamachi Aguachile 24
watermelon, guajillo, fresh wasabi

Wagyu Milanese Cruda 24
black soy, pickled romaine, tomatoes

Wahoo "Esqueixada" 24
olive spheres, grated tomato, white soy

Presa Ibérico Carpaccio 26
granny smith, pistachio, manchego, pickled peppers

Caviar Service
Sell by 10grms, 20grms, per kilo
Served with blinis, mantequilla compuesta.
Ask your server for details

COOKED

Heritage Pig Ear 11

Buñuelos de Bacalao 14
cod fritters, aioli

Croquetas de Jamon Ibérico 5 Jotas 22
fresh iberico ham

"Carta Fata" 18
bok choy, lotus root, enoki mushrooms, miso broth

Eggplant Parmigiana Habitat 18
tomato compote, cherry tomatoes, mozzarella balloon

Whitebait "chicharron" 18
Nori béarnaise

Meatballs 17
baby squid, squid ink, catalonian picada

Black Cod 26
"corn of the cob", salsa mole, huitlacoche

Kale Tempura 14
kimchee mayonnaise

Patatas Arrubradas 16

Squab Rice 31
red cabbage, golden delicious apple

Canneloni 22
meat, mushroom, truffle
Add Truffle: Ask your server.

Shrimp and Artichoke Suquet 28
Camomile oil

Boneless Chicken Wings 18
bbq sauce, stilton, walnut, celery

Consuming rare or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and/or immune disorders, you are at greater risk of serious illness from rare or undercooked foods.

**menu subject to change*

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{Dinner Menu}

WOOD FIRE GRILL

Spanish Octopus. *potato espuma, pimentón oil*

21

Grilled Seasonal Mushrooms. *citronette*

24

Clams. *vermouth & orange*

30

King Crab. *black garlic butter*

38

Mussels. *garlic & miso butter*

22

Salmon. *cooked 3 ways*

32

Maine Lobster Thermidor

42

Coquelete. *baby chicken*

31

Veal Marrow. *shallots*

19

Lamb Ribs

38

8 Oz Prime Fillet Mignon

38

Fish Market. *ask your server for daily selections*

Meat Market. *ask your server for daily selections*

SIDES

Celery Root Puree

9

House Fries

9

Roasted Sweet Potato

9

Potato Gratin

9

Roasted Fingerling Potatoes

rosemary, sour cream

9

DESSERT

Compressed Seasonal Fruit Salad 12

figs, passion fruit, rose essence, toffee

Barba-Papa 12

Pineapple, coconut, ginger, fennel

Ningyo Yaki 12

Apple pie

Bread Pudding 12

*Sweet potato "pie" custard, caramelized miso, chai tea
ice cream, black sesame*

Bread and Chocolate 12

chocolate and virgin olive oil

Black Forest 11

chocolate, cherry, kirsch

Seasonal sorbet and ice cream 11

ask your server for daily selections

Petit four service From La Confiteria

ask your server for daily selections

www.habitatmb.com

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