
SEASONAL MENU

Designed exclusively for University Hospital by Chef Frank Stitt.

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Bourbon Braised Pork

Bourbon Braised Pork Shoulder served with
Greens and Parmesan Grits

Cobb Salad

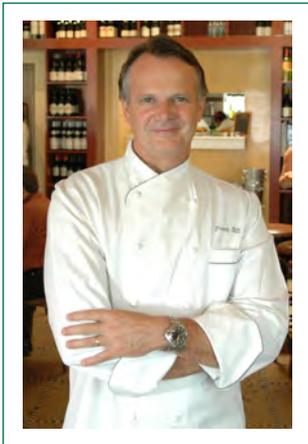
Cobb Salad with Roast Turkey, Apple Smoked Bacon,
Avocado, Boiled Egg, Bibb Lettuces, Blue Cheese,
and topped with Vinaigrette Dressing

Pot De Crème

Rich, Creamy, Chocolate Custard served with
Brown Butter and Sea Salt Shortbread

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To place your order, simply dial 4-MEAL (4-6325) from your room phone anytime between 6:30 am and 7:30 pm. If you are outside UAB, please call 205.934.MEAL (6325). Your meal will be delivered within 45 minutes of placing your order.



CHEF FRANK STITT

Chef Stitt's culinary journey began in San Francisco, where, as a young philosophy student, he ditched Kierkegaard for cookbooks and began apprenticing under some of the kings and queens of cuisine – people like Jeremiah Tower and Alice Waters.

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Frank Stitt grew up in Cullman, Alabama, where he grew to appreciate the connection between food and farm. “When I grew up, Cullman was the leading Alabama agricultural county. There was a lot of pride in being a small family farmer.” Stitt says. “Most modern cooks don't have a connection to the land or small family farming.” Stitt took those sensibilities west where he honed his skills in the finest Bay Area restaurants, and later to France, where he worked the vineyards of Provence and Burgundy.

To this day, Frank's commitment to sustainable agriculture and humane animal husbandry is found in his support of the Slow Food movement, the Jones Valley Urban Farm, and the Pepper Place Farmer's Market. Frank opened his flagship restaurant, Highlands Bar and Grill, in 1982. He followed that success with Bottega (1988), Café Bottega (1990) and Chez Fonfon (2000), all located in Birmingham's Five Points area.

Stitt's cuisine is known for combining humble southern ingredients such as stone-ground grits and country ham with French sauces and braises, delivering exquisite flavors and unparalleled balance. Also an author, Stitt's [Frank Stitt's Southern Table, Recipe and Gracious Traditions from Highlands Bar and Grill](#) (Artisan 2004) is in its 5th printing. [Bottega Favorita: A Southern Chef's Love Affair With Italian Food](#) (Artisan), was released nationally in January 2009. Stitt lives in Birmingham with his wife and business partner, Pardis.