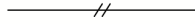


# ABEL BROWN

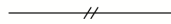


## RAW BAR



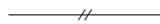
<b>OYSTER SHOOTER</b>	<i>house oyster, Dirty Gurl bloody mary, Referent horseradish vodka</i> 5
<b>HOUSE OYSTERS ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 2.25/ 1/2 dozen 13 / dozen 24</i>
<b>SPECIALTY ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 3 / 1/2 dozen 18 / dozen 36</i>
<b>BROILED OYSTERS</b>	<i>jalapeño harissa lime butter, parmesan 1/2 dozen 16 / dozen 29</i>
<b>ROCKEFELLER OYSTERS</b>	<i>baby spinach, pernod, shallots, parmesan 1/2 dozen 16 / dozen 29</i>
<b>SMOKED SALMON</b>	<i>herb smear, capers, chopped boiled egg, marbled rye melba toast points</i> 14
<b>PICKLED SHRIMP COCKTAIL</b>	<i>spicy cocktail sauce</i> 14

## SMALL PLATES



<b>JOHNNY CAKE</b>	<i>smoked Tillamook cheddar pimento cheese, andouille, chives</i> 10
<b>FRIED OYSTERS</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 15
<b>CHICKEN WINGS</b>	<i>smoked then fried, Alabama sauce, Texas Pete</i> 10
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses</i> 18
<b>JAMON SERRANO</b>	<i>burrata, pickled golden beets, extra virgin olive oil, Maldon sea salt</i> 15
<b>FRIED CALAMARI</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 12
<b>WHITE CHEDDAR CHEESE CURDS</b>	<i>tempura fried, buttermilk vinaigrette, sriracha aioli</i> 9

## SOUP AND SALADS



<b>SOUP OF YESTERDAY</b>	<i>Awesome soup made yesterday!</i> 9
<b>WEDGE</b>	<i>blue cheese, heirloom tomatoes, bacon, herbed buttermilk ranch, hearts of palm</i> 12
<b>CAESAR</b>	<i>boquerones, classic dressing, parmesan reggiano crisp</i> 12
<b>GOLDEN BEET</b>	<i>goat cheese, endive, frisée, radicchio, Wade Plantation pecans, basil vinaigrette</i> 12

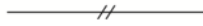
## ENTREES



<b>BACON CRUSTED SALMON</b>	<i>beluga lentils, ham hock, baby tomato, arugula, pearl onions, mustard creme</i> 29
<b>GA WHITE SHRIMP &amp; GRITS</b>	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i> 27
<b>KUROBUTA PORKCHOP</b>	<i>duck fat fingerlings, bacon, basil oil, roasted brussel sprouts, butternut squash</i> 38
<b>JOYCE FARMS CHICKEN</b>	<i>onion low-carb-onara, housemade bacon, bistro fries, pepper jelly</i> 26
<b>SOUTHERN RIVER FARMS RIBEYE</b>	<i>aged comté mashed potatoes, red onion jam, baby arugula, basil vinaigrette</i> 45

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

# BEERS



## BARREL AGED MANHATTAN 13

*Redemption Rye, 1792 Small Batch Bourbon, Carpano Antica, Angostura Bitters, Fee Brothers Orange Bitters, 45 days in an oak barrel*

## BARREL AGED BOULEVARDIER 13

*Four Roses Bourbon, Carpano Antica, Gran Classico Bitter, 45 days in an oak barrel*

## ABEL BROWN OLD FASHIONED 12

*High West Double Rye, Four Roses Bourbon, Simple, Angostura Bitters*

## MOSCOW MULE OR KENTUCKY MULE 11

*Wheatley Vodka, Ginger Beer, Lime Or Four Roses Bourbon, Ginger Beer, Lemon*

## RED OR WHITE SANGRIA 10

*Seasonal selection*

## SHE'S NOT THERE 11

*Olmeca Altos Blanco, Ancho Reyes Poblano Liqueur, Lemon, Cava, Mezcal Mist*

## WELCOME TO THE JUNGLE 11

*Light Rum, Barrel Aged Golden Rum, Pedro Ximenz Sherry, pineapple, lime, Campari*

## RUN SHAKER LIFE 11

*Farmers Gin, Cucumber, Strawberry, lemon, egg white, Cava*

## BABY LEMONADE 11

*Fuzzy's Vodka, Yuzu Sake, lemon, sugar, fresh brew iced tea*

## Draught

**SERVICE - RALLY POINT** | Pilsner | Savannah, GA | 5.0% | 8

**RJ ROCKERS - SON OF A PEACH** | Fruited Wheat | Spartanburg, SC | 5.0% | 8

**SAVANNAH RIVER - WOLF DOG** | Witbeir | Augusta, GA | 5.5% | 8

**UNIBROUE - LA FIN DU MONDE** | Belgian Tripel | Quebec, CA | 9% | 8 (12 OZ)

**SERVICE - LOVE BOAT** | Chocolate Cherry Stout | Savannah, GA | 9% | 10 (12 OZ)

## Cans & Bottles

**AKADEMIA - HOPRODISIAC** | Hazy Double IPA | Athens, GA | 8.2% | 9 (16OZ)

**ALLAGASH - WHITE** | Belgian Wit | Portland, ME | 5.2% | 6

**BLUE MOON** | Belgian Wit | Denver, CO | 5.4% | 5

**BOLD ROCK APPLE** | Hard Cider | Mills River, NC | 4.7% | 6

**BUD LIGHT** | Light Lager | Missouri | 4.2% | 4

**GUINNESS DRAUGHT** | Dry Irish Stout | Dublin, IRL | 4.2% | 6

**MICHELOB - ULTRA** | Light Lager | Missouri | 4.2% | 4

**MILLER LITE** | Light Lager | Milwaukee, Wisconsin | 4.2% | 4

**NEW BELGIUM BREWING - FAT TIRE** | Amber Ale | Asheville, NC | 5.2% | 6

**OSKAR BLUES - GUAVA RODEO** | Fruited Sour | Brevard, NC | 6.0% | 6

**REFORMATION - CADENCE** | Belgian Dubbel | Woodstock, GA | 6.9% | 6

**REFORMATION - JUDE** | Belgian Tripel | Woodstock, GA | 9.2% | 7

**SAISON DUPONT** | Saison/Farmhouse Ale | Belgium | 6.5% | 10

**SOUTHBOUND - SCATTERED SUN** | Belgian Witbier | Georgia | 5.2% | 5

**STEEL HANDS - PECAN BROWN** | Flavored Brown Ale | Cayce, SC | 5.5% | 6

**STELLA ARTOIS** | Pale Lager | Belgium | 5.0% | 5

**STRAFFE HENDRIK** | Belgian Quadrupel | Belgium | 11% | 14

**TERRAPIN - MOO HOO** | Chocolate-milk stout | Athens, GA | 6.1% | 6

**THREE TAVERNS - RAPTUROUS** | Raspberry Sour | 5.0% | 6

**WEIHENSTEPHANER** | Hefeweizen | Germany | 5.4% | 6

**WEIHENSTEPHANER DUNKEL** | Dark Hefeweizen | Germany | 5.3% | 9 (16.9oz)

**WESTBROOK** | India Pale Ale | Charleston, SC | 6.8% | 6

**WHITE CLAW - BLACK CHERRY** | Hard Seltzer | Columbia, SC | 5.0% | 5

**WICKED WEED - MEDORA** | Fruited Sour | Asheville, NC | 6.6% | 18 (16.9oz)  
*Non/Low-Alcoholic*

**BROOKLYN - SPECIAL EFFECTS** | Hopy Lager | Brooklyn, NY | <0.5% | 5

**HEINEKEN 0.0** | Pale Lager | Holland | 0.0% | 5

# WINES

*By The Glass*



## Glass - White

**NAVERAN** | Cava Brut | Spain | 11

**BLACK COTTAGE** | Rosé | Marlborough, NZ | 10

**TENUTA MACCAN** | Pinot Grigio | Italy | 10

**WENTE** | Chardonnay | Central Coast, California | 12

**LE GRAND BALLON** | Sauvignon Blanc | Loire, France | 11

**SANDY COVE** | Sauvignon Blanc | Marlborough, NZ | 11

**BAUER HAUS** | Riesling | Bad Kreuznach, Germany | 10

## Glass - Red

**TRIG POINT "DIAMOND DUST"** | Cabernet Sauvignon | Napa, CA | 15

**MADDALENA** | Cabernet Sauvignon | Paso Robles, California | 13

**J HILL** | Pinot Noir | Santa Lucia, California | 13

**MOUNTAIN VIEW** | Pinot Noir | Central Coast, California | 15

**THE PARING** | Merlot Red Blend | California | 12

**LA MORETTE** | Bardolino Red Blend | Italy | 12

**VINA AMALIA** | Malbec | Argentina | 12