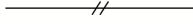


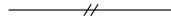
ABEL BROWN

RAW BAR



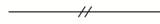
OYSTER SHOOTER	<i>house oyster, Dirty Gurl bloody mary, Referent horseradish vodka</i> 5
HOUSE OYSTERS ON THE HALF SHELL	<i>cocktail sauce, mignonette, each 2.25 / 1/2 dozen 13 / dozen 24</i>
SPECIALTY ON THE HALF SHELL	<i>cocktail sauce, mignonette, each 3 / 1/2 dozen 18 / dozen 36</i>
BROILED OYSTERS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

SMALL PLATES



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

SOUP AND SALADS



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

ENTREES



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

20% gratuity added to parties of 6 or more

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

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BEERS

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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

TEA HIVE 11

Tito's Handmade Vodka, St. Elder Elderflower, Numi Organic Lemon Chamomile Tea, Orange Blossom Honey, Lemon

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

WELCOME TO THE JUNGLE 11

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

STRAWBERRY LETTER 23 11

Farmers Gin, Strawberry, Thyme, 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

CREATURE COMFORTS - TROPICALIA | IPA | Athens, GA | 6.6% | 8

UNTITLED ART PRICKLY PEAR & GUAVA | SELTZER | Waunakee, WI | 5.0% | 8

UNE ANNEE | Belgian Style Tripel | Niles, IL | 8.2% | 8 (12 OZ)

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

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

Cans & Bottles

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

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

BELLS-TWO HEARTED ALE | India Pale Ale | Kalamazoo, MI | 7.0% | 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

CREATURE COMFORTS - AUTOMATIC | pale ale | Athens, GA | 5.2% | 6

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

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

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

THREE TAVERNS - RAPTUREOUS | Raspberry Sour | 5.0% | 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

Non/Low-Alcoholic

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

WINES

By The Glass

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Glass - White

NAVERAN | Cava Brut | Spain | 11

BLACK COTTAGE | Rosé | Marlborough, NZ | 10

CORA | Pinot Grigio | Italy | 10

WENTE | Chardonnay | Central Coast, California | 12

SANDY COVE | Sauvignon Blanc | Marlborough, NZ | 11

BAUER HAUS | Riesling | Bad Kreuznach, Germany | 10

LE DOMAINE | Muscadet | '20 Loire, FR | 10

MACON LUGNY | White Burgundy | Les Charmes, FR | 12

Glass - Red

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

MADDALENA | Cabernet Sauvignon | Paso Robles, California | 13

TURLEY | Zinfandel | Plymouth, California | 16

MOUNTAIN VIEW | Pinot Noir | Central Coast, California | 13

LE MORETTE | Bordolino | Italy | 12