

# ABEL BROWN

## RAW BAR

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<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</i>	each 2.25 / 1/2 dozen 13 / dozen 24
<b>SPECIALTY ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette</i>	each 3 / 1/2 dozen 18 / dozen 36
<b>BROILED OYSTERS</b>	<i>jalapeño harissa lime butter, parmesan</i>	1/2 dozen 16 / dozen 29
<b>ROCKEFELLER OYSTERS</b>	<i>baby spinach, pernod, shallots, parmesan</i>	1/2 dozen 16 / dozen 29
<b>SMOKED SALMON</b>	<i>herb smear, capers, chopped boiled egg, marbled rye melba toast points</i>	14
<b>PICKLED SHRIMP COCKTAIL</b>	<i>U-12 shrimp, spicy cocktail sauce, lemon</i>	14

## SMALL PLATES

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<b>ANSON MILLS 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

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<b>SOUP OF YESTERDAY</b>	<i>awesome soup made yesterday</i>	10
<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 crisp</i>	12
<b>GOLDEN BEET</b>	<i>goat cheese, endive, frisée, radicchio, Wade Plantation pecans, basil vinaigrette</i>	12

## ENTREES

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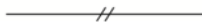
<b>BACON CRUSTED SALMON</b>	<i>beluga lentils, ham hock, baby tomato, arugula, pearl onions, mustard creme</i>	29
<b>GA WHITE SHRIMP &amp; GRITS</b>	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i>	27
<b>KUROBUTA PORKCHOP</b>	<i>cheddar grits, sautéed kale and tomato gravy</i>	35
<b>JOYCE FARMS 1/2 CHICKEN</b>	<i>onion low-carb-onara, housemade bacon, bistro fries, pepper jelly</i>	26
<b>SOUTHERN RIVER FARMS RIBEYE</b>	<i>smashed chili crunch fingerling potatoes, roasted king trumpet and shitake mushrooms, arugula</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*

491 HIGHLAND AVE AUGUSTA GA 706.738.6491 [abelbrownaugusta.com](http://abelbrownaugusta.com) social: @abelbrownaugusta

# 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 MONTENEGRO 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

## 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

## MODERN LOVE 11

Wheatley Vodka, Blackberry Mint Simple, lemon, Elderflower

## Draught

**CIGAR CITY-JAI ALAI** | IPA | Tampa, FL | 7.5% | 8

**TERRAPIN-WATERMELON GOSE** | Gose | Athens, GA | 4.5% | 8

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

**UNTITLED ART PRICKLY PEAR & GUAVA** | Fruit Ale | Waunakee, WI | 5.0% | 8

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

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

## Cans & Bottles

**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

**CREATURE COMFORTS - ATHENA PARADISO** | Berlinerweisse | Athens, GA | 4.5% | 8

**CREATURE COMFORTS - AUTOMATIC** | Pale Ale | Athens, GA | 5.2% | 6

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

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

**LAGUNITAS MAXIMUS** | Double IPA | California | 9.0% | 8

**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

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

**WEIHENSTEPHANER** | Hefe | Germany | 5.4% | 9 (16.9oz)

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

## Non/Low-Alcoholic

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

**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

**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

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

**LE MORETTE** | Bordolino | Italy | 12

**DRY CREEK** | Zinfandel | California | 15