

# ABEL BROWN

## RAW BAR

<b>OYSTER SHOOTER</b>	<i>house oyster, Dirty Gurl Bloody Mary mix, Wheatley vodka</i>	5
<b>HOUSE OYSTERS ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette</i>	each 2.50 / 1/2 dozen 14 / dozen 28
<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 18 / dozen 34
<b>ROCKEFELLER OYSTERS</b>	<i>baby spinach, pernod, shallots, parmesan</i>	1/2 dozen 18 / dozen 34
<b>PICKLED SHRIMP COCKTAIL</b>	<i>U-12 shrimp, spicy cocktail sauce, lemon</i>	15
<b>SMOKED SALMON</b>	<i>herb smear, capers, chopped boiled egg, marbled rye melba toast point</i>	16

## SMALL PLATES

<b>ANSON MILLS JOHNNY CAKE</b>	<i>smoked Tillamook cheddar pimento cheese, andouille, chives</i>	15
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses</i>	22
<b>JAMON SERRANO</b>	<i>burrata, pickled golden beets, extra virgin olive oil, Maldon sea salt</i>	15
<b>CHICKEN WINGS</b>	<i>smoked then fried, Alabama sauce, Texas Pete</i>	14
<b>FRIED CALAMARI</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i>	14
<b>WHITE CHEDDAR CHEESE CURDS</b>	<i>tempura fried, buttermilk vinaigrette, sriracha aioli</i>	12
<b>BRUSSEL SPROUTS</b>	<i>flash fried, balsamic reduction, goat cheese, marcona almonds</i>	12

## SOUP AND SALADS

<b>SHE CRAB</b>	<i>fresh crab meat, chives, cream sherry</i>	14
<b>WEDGE</b>	<i>blue cheese, heirloom tomatoes, bacon, hearts of palm, herbed buttermilk ranch</i>	12
<b>ENDIVE</b>	<i>candied pecans, blue cheese, apples, radicchio, parsley, grapefruit, basil vinaigrette</i>	12
<b>GOLDEN BEET</b>	<i>goat cheese, endive, frisée, radicchio, Wade Plantation pecans, basil vinaigrette</i>	12
<b>CAESAR</b>	<i>boquerones, classic dressing, parmesan crisp</i>	14

## ENTREES

<b>BACON CRUSTED SALMON</b>	<i>beluga lentils, baby tomato, arugula, pickled pearl onion, mustard crème</i>	32
<b>GA WHITE SHRIMP AND GRITS</b>	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i>	30
<b>JOYCE FARMS 1/2 CHICKEN</b>	<i>onion low-carb-onara, housemade bacon, pepper jelly, bistro fries</i>	28
<b>KUROBUTA PORKCHOP</b>	<i>cheesy "heat" grits, shrimp and andouille gumbo, cornbread madeleines</i>	38
<b>SOUTHERN RIVER FARMS RIBEYE</b>	<i>chili crunch potatoes, oyster and shitake mushrooms, arugula, tomato jam</i>	46

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 15

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

## ABEL BROWN OLD FASHIONED 14

*High West Double Rye, Four Roses Bourbon, Sugar, Angostura Bitters, Orange Bitters*

## TEA HIVE 13

*Silver Dollar Vodka, St. Elder Elderflower, Numi Organic Lemon Chamomile Tea, Orange Blossom Honey, Lemon*

## MOSCOW MULE OR KENTUCKY MULE 12

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

## RED SANGRIA 12

*Seasonal selection*

## PURPLE HAZE 14

*Roots of Ruin Gin, Lemon, Lavender, Crème de Violette, Soda*

## KEEP IT WARM 12

*All-spice infused EW 1783 bourbon, Ferrand dry curacao, lemon juice, warm water*

## Zero Proof

### SUNSHINE SUPERMAN 10

*N/A amethyst blueberry, lemon, ginger beer*

### SEASON OF THE WITCH 10

*N/A amethyst serrano, sugar, lime*

## Draught

**SERVICE – RALLY POINT** | Pilsner | Savannah, GA | 4.6% | 8

**SYCAMORE – SOUTHERN GIRL** | Blonde Ale | Charlotte, NC | 5.2% | 8

**STEEL HANDS – JUICY HAZY** | IPA | Cayce, SC | 6% | 8

**FLIGHT OF BRYNHILDR** | Belgian Dubbel | Augusta, GA | 8.5% | 10

**GOLDEN MONKEY** | Belgian Tripel | Downingtown, PA | 9.5% | 10

**MONDAY NIGHT** | Bourbon Barrel Scotch Ale | Atlanta, GA | 8.5% | 10

## Cans & Bottles

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

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

**BUD LIGHT** | Light Lager | Missouri | 4.2% | 5

**CREATURE COMFORTS - TROPICALIA** | IPA | Athens, GA | 6.6% | 10

**DOGFISH 90 MINUTE** | Imperial IPA | Milton, DE | 9% | 8

**GUINNESS** | Stout | Dublin, Ireland | 4.2% | 7

**MICHELOB - ULTRA** | Light Lager | Missouri | 4.2% | 5

**MILLER LITE** | Light Lager | Milwaukee, Wisconsin | 4.2% | 5

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

**OLD RASPUTIN** | Imperial Stout | Fort Bragg, CA | 9% | 9

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

**STELLA ARTOIS** | Pilsner | Belgium | 5.2% | 6

**WEIHENSTEPHANER DUNKEL** | Dark Hefeweizen | Germany | 5.3% | 12 (16.9oz)

**WEIHENSTEPHANER WEISSBIER** | Kristallweizen | Germany | 5.4% | 10 (16.9oz)

## Non/Low-Alcoholic

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

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

**RED HARE** | Root Beer | Marietta GA | 0.0% | 5

# WINES

By The Glass

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## Glass - White

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

**BLACK COTTAGE** | Rosé | New Zealand | 14

**ZENATO** | Pinot Grigio | Italy | 12

**WENTE** | Chardonnay | Central Coast, California | 16

**SANDY COVE** | Sauvignon Blanc | Marlborough | 13

**CLEAN SLATE** | Riesling | Germany | 12

**MACON LUGNY** | White Burgundy | Les Charmes, FR | 14

## Glass - Red

**TRIG POINT DIAMOND DUST** | Cabernet Sauvignon | Napa, CA | 16

**SIMPLE LIFE** | Pinot Noir | Central Coast, California | 14

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

**LE PARADOU** | Grenache | France | 13

**LA MORETTE** | Bordolino | Italy | 12

**MANOS NEGRAS** | Malbec | Argentina | 13