

RAW BAR

OYSTERS ON THE HALF SHELL

each 2.5 / ½ dozen 15 / dozen 30

SPECIALTY ON THE HALF SHELL

each 3 / ½ dozen 18 / dozen 36

SEASONAL CRUDO

Georges Bank scallops,
coconut “leche de tigre”
pickled red onions,
red pepper, corn nuts

18

BROILED OYSTERS

jalapeño, harissa lime butter, parmesan
½ dozen 18 / dozen 36

OYSTERS ROCKEFELLER

spinach, pernod, shallots, parmesan
½ dozen 18 / dozen 36

PICKLED SHRIMP COCKTAIL

u-12 shrimp, spicy cocktail sauce 15

SMOKED SALMON

herb smear, capers, chopped boiled egg,
marbled rye melba toast points 16

Shuck Yeah!

ABEL BROWN

southern kitchen / oyster bar



Dinner

FRESH INGREDIENTS *from* LAND & SEA

491 Highland Ave
AUGUSTA, GA 30909

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DEVILED EGGS

parsley purée,
bottarga,
trout roe

10

JOHNNY CAKE

smoked tillamook
cheddar pimento
cheese, andouille,
chives

15

**CRISPY SMOKED
CHICKEN THIGHS**

xo sauce, scallion
vinaigrette

14

**SMOKED
BLUEFISH DIP**

pumpernickel
toast, fried caper,
chive and lemon,
everything bagel

15

**CHARCUTERIE
BOARD**

finochiona,
prosciutto,
artisan cheeses
toast points

22

**BRUSSELS
SPROUTS**

flash fried,
balsamic reduction,
goat cheese,
marcona almonds

12

HUSH PUPPIES

duck confit,
poblano, butternut
squash, whipped
sorghum butter

12

SOUPS & SALADS

BABY ICEBERG WEDGE 15

blue cheese, heirloom tomato,
hearts of palm, homemade bacon, ranch

CAESAR 14

romaine, parmesan, boquerones,
parmesan crisp

GOLDEN BEET 13

pickled peaches, goat cheese, endive,
frisée, pecans, basil vinaigrette

ENDIVE 14

candied pecans, blue cheese, apples,
radicchio, grapefruit, basil vinaigrette

SHE CRAB SOUP 15

fresh crab meat, chives, espelette,
pepper, cream sherry

LARGE PLATES

JUMBO PRAWNS & GRITS 32

cheddar grits, andouille sausage, jalapeño cornbread, almond romesco

BACON CRUSTED SALMON 32

brandade johnny, melted leeks, mustard cream

ABEL'S CHICKEN 28

chicken breast, hot honey smoked thigh, squash purée, baked flageolet beans, bacon, bitter greens

KUROBUTA PORK CHOP 38

cheesy “heat” grits, shrimp and andouille gumbo, cornbread madeleines

14 OZ. GRILLED RIBEYE 46

fingerlings, brussels leaves, chermoula, red onion jam, butternut squash

“BONE IN” CRISPY CAULIFLOWER 22

winter squash purée, garlic shallot chili crunch, black truffle salad, a1

SEASONAL VEGGIE PLATE 28

collard greens, brioche pimento grilled cheese, pickled salad, cauliflower cream

20% gratuity added to parties of 6+. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.