

ABEL BROWN

APPETIZERS

OYSTERS ROCKEFELLER	each 2.5 / ½ dozen 14 / dozen 27	
HOUSE OYSTERS ON THE HALF SHELL *JAMES RIVER*	each 1.5 / ½ dozen 9 / dozen 17	
SPECIALTY OYSTERS ON THE HALF SHELL *SEE SELECTION*	each 2.5 / ½ dozen 14 / dozen 27	
IMPERIAL OYSTER	topped with crème fraîche, caviar, Stolli vodka, watermelon /each	7
BROILED OYSTERS	jalapeño lime butter, parmesan each 2.5 / ½ dozen 14 / dozen 27	
FRIED OYSTERS	homemade tartar sauce, cocktail sauce, lemons	12
SMOKED THEN CRISPY FRIED CHICKEN WINGS	2 sauces	10
PICKLED SHRIMP COCKTAIL	spicy cocktail sauce	12
LOGAN TURNPIKE MILL JOHNNY CAKE	pimento cheese, andouille, chives	10
CHARCUTERIE PLATE	assorted artisan meats and cheeses	16
SMOKED FISH CHARCUTERIE	assorted artisan smoked seafood	16
CEVICHE	shrimp and scallop, lime and grapefruit, fennel, daikon radish, serrano chile	12
PATE "FAUX GRAS"	Springer Mountain organic chicken liver, cucumber gelée	12
SMOKED SALMON RILLETTE	apple, whole grain mustard, shallots, chives	12

SOUP AND SALADS

CAESAR SALAD	romaine, boquerones, parmesan crisp, housemade dressing	9
BIBB SALAD	hearts of palm, heirloom tomato, shallots, buttermilk dressing, burrata cheese	9
SPINACH SALAD	blue cheese, granny smith apples, bacon vinaigrette, candied pecans, onion jam	9
WEDGE OF BABY ICEBERG SALAD	Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing	9
ROASTED BEET SALAD	pickled plums, strawberries, frisee & radicchio, spiced pecans, goat cheese	9
CAULIFLOWER SOUP	curry, green apple	8

ENTREES

GEORGES BANK SCALLOPS	celery root risotto, granny smith apple puree, housemade bacon, pearl onions	28
GA WHITE SHRIMP AND GRITS	jalapeño butter, manchego grits, andouille sausage, romesco almond sauce	22
PEPPERCORN BLUEFIN TUNA	bok choy, shitake mushrooms, triple blanched garlic, ponzu, crispy wontons	28
SLOW SMOKED PORK SHOULDER	creamy sauerkraut, crispy fried onion rings, triple mustard pork jus	23
PECAN WOOD SMOKED PRIME RIBEYE	pommes frites, pole beans with bacon, onion jam, veal demi glace	36
CREEKSTONE FARMS SHORT RIB	potato parsnip puree, garlic cream, cauliflower, mushrooms, veal demi	28
BEELER'S BERKSHIRE PORK CHOP	SeaHive cheddar macaroni gratin, collard greens, triple mustard jus	25
CRISPY SPRINGER MOUNTAIN CHICKEN	onion low carb-o-nara, housemade bacon, crispy okra, pepper jelly	22
SEAHIVE CHEDDAR BRIOCHE GRILLED CHEESE	cauliflower soup, eggplant, mushrooms, cauliflower with pine nuts	22

20% gratuity added to parties of 8 or more

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

COCKTAILS

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MANHATTAN 10

Buffalo Trace Bourbon, Antica Carpano,
Angostura Bitters, Fee Bros Orange Bitters

OLD FASHIONED 10

High West Double Rye,
Angostura Bitters

SPICED WHISKEY SOUR 10

Buffalo Trace, Lemon, John D Taylor Falernum,
Fee Bros Orange Bitters

MOSCOW MULE OR KENTUCKY MULE 10

Tito's Handmade Vodka and Fresh Lime with
Barritts Ginger Beer or 1792 Kentucky Straight
Bourbon and Fresh Lemon with Barritts Ginger
Beer

21 ELEVEN 10

Boodles London Dry Gin, St. Elder
Elderflower Liqueur, Fresh Lemon, Club Soda

DEEP PURPLE 10

Boodles Gin, Edmond Briottet Crème de Mure,
Maraschino Liqueur, Lemon

TEA HIVE 10

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

PEACH ORANGE SANGRIA 9

Fruitland Peach Vodka, Bittercube Cherry Bark
Vanilla Bitters, Fee Bros Orange Bitters,
Red and White Wine, Lemon

BEERS

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Draught

- RIVERWATCH BREWERY 104 |Pale Ale| Augusta | 5.5% | 6.5
RIVERWATCH KEEP YOUR POWDER DRY |Brown Ale| Augusta | 5.5% | 6.5
MOTHER EARTH ENDLESS RIVER |Kölsch| North Carolina | 4.9% | 7
REDBRICK HOPLANTA |IPA| Atlanta, GA | 6.8% | 6.5
DOGFISH HEAD FLESH & BLOOD |IPA| Delaware | 7.5% | 8.5
UNIBROUÉ LA FIN DU MONDE |Tripel| Quebec, Canada | 9% | 8

Cans & Bottles

- CHIMAY |Grand Réserve Ale| Belgium | 9% | 24 (750 ml)
BLACKBERRY FARMS |2016 Brune| Walland, TN | 6.3% | 29 (750 ml)
RODENBACH VINTAGE 2013 |Flanders Red Ale| Belgium | 7% | 32 (750 ml)
SERVICE BREWING OLD GUARD |Bière de Garde| Georgia | 6.7% | 5.86
SIERRA NEVADA OTRA VEZ |Gose| California | 4.5% | 4.75
TERRAPIN |Berliner Weisse/Gose with Lemon & Tea| Athens | 4% | 5.86
WILD HEAVEN EMERGENCY DRINKING BEER |Session Ale| GA | 4% | 6
WEIHENSTEPHANER |Hefeweissbier| Germany | 5.4% | 6
UNIBROUÉ BLANCHE DE CHAMBLY |Wit| Chambly, Canada | 5% | 5.5
GREEN FLASH |Passion Fruit Kicker Wheat| San Diego | 5.5% | 6.25
THREE TAVERNS PRINCE OF PILSEN |Pilsner| Georgia | 5% | 4.8
FULLER'S ESB |Extra Special/Strong Bitter| Europe | 5.9% | 6
WESTBROOK ONE CLAW |Rye| Mt. Pleasant, SC | 5.5% | 6.25
SERVICE BREWING CO. LINCOLN'S GIFT |Oyster Stout| GA | 5.5% | 5.86
BELLS TWO HEARTED ALE |IPA| Michigan | 7% | 5.5
BOULEVARD BREWING HEAVY LIFTING |IPA| Missouri | 6.2% | 5
21ST AMENDMENT BACK IN BLACK |American Black IPA| CA | 6.8% | 5.25
BUD LIGHT |Light Lager| Missouri | 4.20% | 3.5
MILLER LITE |Light Lager| Wisconsin | 4.17% | 3.5
MICHELOB ULTRA |Light Lager| Missouri | 4.2% | 4
BLUE POINT TOASTED |Amber Lager| New York | 5.3% | 5.5
FULL SAIL BREWERY |Amber Ale| Oregon | 5.5% | 5
FOUNDERS DIRTY BASTARD |Scotch Ale Wee Heavy| Michigan | 8.5% | 5.5
MURPHY'S |Dry Irish Stout| Cork, Ireland | 4% | 6

Cider

- SAMUEL SMITH |Organic Cider| Tadcaster, England | 5% | 8.5

WINES

By The Glass

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Glass - White

- VEUVE DU VERNEY |Brut Sparkling| France | 9
FRITZ ZIMMER |Riesling Spätlese| Mosel, Germany | 8
VIDAL-FLUERY |White Blend| Côtes du Rhône, France | 10
FERRARI-CARANO |Chardonnay| Sonoma Coast | 12
LA TORRETTA |Pinot Grigio| Italy | 8
LA CHABLISIENNE |Sauvignon Blanc| France | 10
SKOURAS |Moscofilero| Greece | 10

Glass - Red

- CS "SUBSTANCE" |Cabernet| Columbia Valley, WA | 12
SEVEN FALLS |Merlot| Wahluke Slope, WA | 10
ANGELINE |Pinot Noir| California | 11
LAYA |Garnacha/Monastrell| Spain | 8
M. CHAPOUTIER |Red Blend| Côtes du Roussillon | 10
TAHUAN |Malbec| Mendoza, Argentina | 10