

Every Sunday
12:30 pm - 9:00 pm

\$5 Bloody Mary's
and \$5 Mimosas All Day

ABEL BROWN

southern kitchen / oyster bar



ABE. GA.

"Everyone runs around trying to find a place where they still serve breakfast because eating breakfast, even if it's 5 o'clock in the afternoon, is a sign that the day has just begun and good things can still happen. Having lunch is like throwing in the towel."
- Jonathan Goldstein

Brunch Supper

<< Starters >>

Charcuterie \$16
assorted artisan meats and cheeses

Poutine Fries \$8
chicken gravy, pastrami, cheese curd

Crab Cake \$16
creamed corn, roasted jalapeno,
citrus sauce, basil oil

Oyster "Po Baby" \$12
fried oysters, Parkerhouse bun,
homemade tartar, celery, shallot

Stack of Johnnys \$10
apple, SeaHive cheddar, spiced
butter, sorghum

Smoked Fried Chicken Wings \$8
2 sauces

<< Raw Bar >>

Imperial Oyster \$7
Stoli vodka, crème fraiche, caviar,
watermelon

House Oysters on the Half Shell
James River // Chesapeake Bay, VA
each 1.5 / ½ dozen 9 / dozen 17

Ceviche \$12
shrimp, scallop, fennel, daikon radish,
lime & grapefruit juice, serrano chile

Oysters on the Half Shell
*rotating variety

Oyster Shooters \$4.95
Tito's Handmade Vodka, Dirty Gurl
Bloody Mary Mix (GA)

Oysters Rockefeller
spinach, shallots, parmesan, Pernod

Smoked Fish Plate \$16
assorted artisan smoked seafood

Oysters Broiled
jalapeño lime butter, parmesan
each 2.5 / ½ dozen 14 / dozen 27

<< Salads >>

Caesar \$9
romaine, boquerones, parmesan crisp

Roasted Beet \$9
oranges, goat cheese, arugula, strawberries, spiced
pecans

Bibb \$9
buttermilk dressing, heirloom tomato, burrata,
hearts of palm

Salad add ons....
chicken \$8, shrimp \$10, salmon \$10

<< Eggs >>

3 Egg Omelet \$12
Lil'moo cheese, herbs, bibb lettuce, dijon vinaigrette

Seahive Cheddar Grits & Eggs \$12
2 poached farm eggs, homemade bacon,
mushrooms, grilled scallions, vinaigrette

Southern Benny \$12
biscuit, redevye hollandaise, Witter Farms sausage,
poached farm egg

<< À la carte >>

Homemade Bacon (3) \$5 Biscuits (2) \$5

Cheese Grits \$5

Witter Farms Breakfast Sausage (2) \$5

<< Sweet >>

Organic Greek Yogurt \$8
honey, vanilla, banana granola, pistachio palmiers

French Toast \$12
Wade Plantation pecans, caramelized bananas, spiced
whipped cream, maple syrup

<< Sammies >>

Hot Smoked Salmon BLT \$12
bibb lettuce, tomato, homemade bacon,
lemon tarragon aioli, fries

Pastrami on Rye \$12
Creamy sauerkraut, Gruyère, fried farm egg, mornay,
fries

Croque-Monsieur \$12
rosemary ham, béchamel, Gruyère, fries
.....add a fried egg for a Madame \$1

<< Main >>

Burger \$16
2 patties, smoked ribeye, tenderloin, aged cheddar, pick-
les, truffle aioli, fries

Blackened Haddock \$16
cheddar grits, homemade andouille, roasted peppers,
tomato, almond romesco

Housemade Corned Beef & Potato Hash \$14
cabbage, peppers, onions, chives, poached farm egg

COCKTAILS

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BARREL AGED MANHATTAN 11
*High West Rendezvous Rye, American Spirit,
Noilly Pratt, Antica Carpano, Angostura Bitters*

OLD FASHIONED 10
*High West Double Rye,
Angostura Bitters*

MOSCOW MULE OR KENTUCKY MULE 10
*Tito's Handmade Vodka, Fresh Lime with
Barritts Ginger Beer or Buffalo Trace Bourbon,
Fresh Lemon with Barritts Ginger Beer*

CAROLINA COLLINS 10
*Tito's Handmade Vodka, Dolin Blanc,
Fresh Lemon Juice, Simple*

NEGRONI BIANCO 10
Boodles Gin, Luxardo Bianco, Cocchi Americano

JALISCO SIDECAR 9
*Espolon Blanco Tequila, Cointreau, Herbsaint,
Housemade Ginger Syrup, Fresh Lemon Juice*

TEA HIVE 10
*Tito's Handmade Vodka, St. Elder Elderflower
Liqueur, Chamomile Tea, Orange Blossom Honey,
Lemon*

APRICOT ORANGE SANGRIA 9
*Tito's Vodka, The Bitter Truth Apricot Liqueur,
Bauchant Orange Liqueur, 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 GODFATHER HABENERO | *Milk Stout* | Augusta | 6.5% | 7.36
JEKYLL BIG CREEK | *Kölsch* | Georgia | 5% | 8
BELL'S PORTER | *American Porter* | Michigan | 5.6% | 6.2
WILD HEAVEN WISE BLOOD | *American IPA* | Georgia | 6.2% | 8
UNIBROU LA FIN DU MONDE | *Tripel* | Quebec, Canada | 9% | 8

Cans & Bottles

CHIMAY | *Grand Réserve Ale* | Belgium | 9% | 26 (750 ml)
SAMUEL SMITH | *Organic Cider* | Tadcaster, England | 5% | 8.5
SERVICE BREWER'S RELEASE NO. 01 | *Quad* | Savannah | 9.3% | 6.53
KASTEEL BARISTA CHOCOLATE QUAD | *Quadrupel* | Belgium | 11% | 16
SOUTHERN PROHIBITION BERLINER-STYLE WEISSE | *Sour* | MS | 4.9% | 5.33
THREE TAVERNS LORD GREY | *An Earl Grey Tea Sour Ale* | GA | 5% | 5.5
THREE TAVERNS ENCHANTRESS | *Wild Sour Ale* | GA | 5% | 5.50
BROOKLYN SORACHI ACE | *Saison* | New York | 7.2% | 5.38
WEIHENSTEPHANER | *Hefeweissbier* | Germany | 5.4% | 6
UNIBROU BLANCHE DE CHAMBLY | *Wit* | Chambly, Canada | 5% | 5.5
WILD HEAVEN BESTIE PUB ALE | *English Pale Ale* | GA | 3.9% | 6.12
VICTORY PRIMA | *Pilsner* | Pennsylvania | 5.3% | 5.58
WILD HEAVEN INVOCATION | *Belgian Strong Pale Ale* | Georgia | 8.5% | 7.5
BELLS TWO HEARTED ALE | *IPA* | Michigan | 7% | 5.5
REFORMATION OREN | *IPA* | Woodstock, GA | 5.5% | 5.87
ORPHEUS TRANSMIGRATION OF SOULS | *Double IPA* | Atlanta | 10% | 6.63
BELL'S HOPSLAM ALE | *Double IPA with honey* | Michigan | 10% | 8.92
21ST AMENDMENT BLAH BLAH BLAH | *Imperial IPA* | CA | 8% | 5.86
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
FULL SAIL | *American Amber Ale* | Oregon | 6% | 4.8
ANDERSON VALLEY BOONT | *American Amber Ale* | California | 5.8% | 5.32
LONERIDER SWEET JOSIE | *Brown Ale* | North Carolina | 6.1% | 4.8
HOLY CITY BREWING PLUFF MUD | *Porter* | Charleston, SC | 5.5% | 5.34
NANTAHALA BREWING DIRTY GIRL | *Blonde Ale* | Bryson City, NC | 5.75% | 5.32
MOTHER EARTH CALI CREAMIN' | *Vanilla Cream Ale* | California | 5% | 5.88
FOUNDERS DIRTY BASTARD | *Scotch Ale Wee Heavy* | Michigan | 8.5% | 5.5
EVIL TWIN BREWING YIN | *Imperial Taiji Stout* | Boston, MA | 10% | 8
SERVICE BREWING LINCOLN'S GIFT | *Oyster Stout* | Savannah, GA | 5.5% | 5.86
MURPHY'S | *Dry Irish Stout* | Cork, Ireland | 4% | 6
FOUNDERS BREAKFAST | *Chocolate Coffee Oatmeal Stout* | MI | 8.3% | 7.50
CLAUSTHALER | *Non- Alcoholic Beer* | Germany | .45% | 4

WINES

By The Glass

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Glass - White

PRINCE DE RICHEMONT | *Sparkling Brut* | France | 9
FRITZ ZIMMER | *Riesling Spätlese* | Mosel, Germany | 8
BERROIA | *Hondarrabi Zuri* | Spain | 12
VIDAL-FLUERY | *White Blend* | Côtes du Rhône, France | 10
FERRARI-CARANO | *Chardonnay* | Sonoma Coast | 12
LA TORRETTA | *Pinot Grigio* | Italy | 8
SEA PEARL | *Sauvignon Blanc* | Marlborough, New Zealand | 8

Glass - Red

POWERS | *Cabernet* | Columbia Valley, WA | 11
SEVEN FALLS | *Merlot* | Wahluke Slope, WA | 10
ETESIAN | *Pinot Noir* | Sonoma County, California | 11
MONTECILLO | *Tempranillo* | Rioja, Spain | 8
MICHELE CHIARLO | *Barbera D'Asti* | Italy | 9
M. CHAPOUTIER | *Red Blend* | Côtes du Roussillon | 9
TAHUAN | *Malbec* | Mendoza, Argentina | 10