

ABEL BROWN

APPETIZERS

OYSTERS ROCKEFELLER	<i>each 2.5 / ½ dozen 14 / dozen 27</i>	
HOUSE OYSTERS ON THE HALF SHELL *JAMES RIVER*	<i>each 1.5 / ½ dozen 9 / dozen 17</i>	
SPECIALTY OYSTERS ON THE HALF SHELL *SEE SELECTION*	<i>each 2.5 / ½ dozen 14 / dozen 27</i>	
OYSTER SHOOTER	<i>James River oyster, Referent horseradish vodka, Durty Gurl bloody mary</i>	<i>/ each 4.95</i>
IMPERIAL OYSTER	<i>topped with Stoli vodka, crème fraiche, caviar, watermelon</i>	<i>each 7 / ½ dozen 35</i>
BROILED OYSTERS	<i>jalapeño lime butter, parmesan</i>	<i>each 2.5 / ½ dozen 14 / dozen 27</i>
FRIED OYSTERS	<i>housemade tartar sauce, spicy cocktail sauce, lemons</i>	<i>12</i>
SMOKED THEN CRISPY FRIED CHICKEN WINGS	<i>2 sauces</i>	<i>8</i>
PICKLED SHRIMP COCKTAIL	<i>spicy cocktail sauce</i>	<i>12</i>
ANSON MILLS JOHNNY CAKE	<i>pimento cheese, andouille, chives</i>	<i>10</i>
SMOKED PORK RILLETTE	<i>apple, horseradish, lusty monk mustard</i>	<i>12</i>
CHARCUTERIE BOARD	<i>assorted artisan meats and cheeses</i>	<i>16</i>
SMOKED FISH CHARCUTERIE	<i>assorted artisan smoked seafood</i>	<i>16</i>
CEVICHE	<i>shrimp and scallop, grapefruit & lime juice, fennel, jicama, daikon radish, serrano chile</i>	<i>12</i>

SOUP AND SALADS

CAESAR	<i>romaine, boquerones, parmesan crisp, housemade dressing</i>	<i>9</i>
BABY SPINACH	<i>apple, pecans, blue cheese, bacon vinaigrette, red onion jam crostini</i>	<i>9</i>
WEDGE OF BABY ICEBERG	<i>Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing</i>	<i>9</i>
ROASTED BEET	<i>midnight rose plums, buttermilk blue cheese, endive, pecans, orange vinaigrette</i>	<i>9</i>
CARROT SOUP	<i>Delicata squash, sorghum, banyuls vinegar, cream, pumpkin seeds</i>	<i>8</i>

ENTREES

GEORGES BANK SCALLOPS	<i>sweet garlic thyme risotto, housemade bacon, fava beans, pickled pearl onions</i>	<i>28</i>
GA WHITE SHRIMP AND GRITS	<i>manchego grits, andouille sausage, fried okra, almond romesco</i>	<i>24</i>
PEPPERCORN CRUSTED TUNA	<i>bok choy, tomato, shitake mushrooms, garlic, ponzu, crispy wontons</i>	<i>28</i>
SLOW SMOKED PORK SHOULDER	<i>creamy sauerkraut, crispy fried onion rings, triple mustard jus</i>	<i>25</i>
TOMAHAWK PORK CHOP	<i>roasted cabbage, Anson Mills corn bread "Pain Perdu", pork mustard jus</i>	<i>28</i>
TENDERLOIN FILET	<i>baby heirloom carrots, roasted fingerlings, cippolini onions, carrot caraway jus</i>	<i>33</i>
PECAN WOOD SMOKED RIBEYE	<i>pomme frites, brussel sprouts, onion soubise, cassis onion jam</i>	<i>38</i>
SPRINGER MOUNTAIN CHICKEN	<i>onion low carb-o-nara, housemade bacon, crispy okra, pepper jelly</i>	<i>24</i>
BRIOCHE GRILLED CHEESE	<i>carrot soup, creamed corn, mushrooms & potatoes, grits, fried eggplant</i>	<i>23</i>

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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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
UNIBROUÉ 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
HARD CIDER CO. | *Crisp Apple Cider* | Atlanta, GA | 5.75% | 7
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
UNIBROUÉ 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
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