

# ABEL BROWN

## APPETIZERS

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

## SOUP AND SALADS

<b>CAESAR</b>	<i>romaine, boquerones, parmesan crisp, housemade dressing</i>	<i>9</i>
<b>BABY SPINACH</b>	<i>apple, pecans, blue cheese, bacon vinaigrette, red onion jam crostini</i>	<i>9</i>
<b>WEDGE OF BABY ICEBERG</b>	<i>Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing</i>	<i>9</i>
<b>ROASTED BEET</b>	<i>midnight rose plums, buttermilk blue cheese, endive, pecans, orange vinaigrette</i>	<i>9</i>
<b>TOMATO SOUP</b>	<i>extra virgin olive oil, cream, balsamic reduction</i>	<i>8</i>

## ENTREES

<b>GEORGES BANK SCALLOPS</b>	<i>sweet corn risotto, housemade bacon, fava beans, pickled pearl onions</i>	<i>28</i>
<b>GA WHITE SHRIMP AND GRITS</b>	<i>manchego grits, andouille sausage, fried okra, almond romesco</i>	<i>24</i>
<b>SPRINGER MOUNTAIN CHICKEN</b>	<i>onion low carb-o-nara, housemade bacon, crispy okra, pepper jelly</i>	<i>24</i>
<b>PEPPERCORN CRUSTED TUNA</b>	<i>baby bok choy, tomato, shitake mushrooms, ponzu, crispy wontons</i>	<i>28</i>
<b>TOMAHAWK PORK CHOP</b>	<i>hoecake, green beans and butter bean ragout, pork jus, tomato marmalade</i>	<i>28</i>
<b>SLOW SMOKED PORK SHOULDER</b>	<i>creamy sauerkraut, bacon, triple mustard pork jus, fried onion rings</i>	<i>28</i>
<b>PECAN WOOD SMOKED RIBEYE</b>	<i>roasted fingerlings, brussel sprouts, onion soubise, cassis onion jam</i>	<i>38</i>
<b>BRIOCHE GRILLED CHEESE</b>	<i>tomato soup, mushrooms, fingerlings, manchego grits, fried okra</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*

**SLOE GIN FIZZ** 10  
*Boodles Gin, Plymouth Sloe Gin, Lemon, Soda*

**PAPER PLANE** 10  
*1792 Bourbon, Amaro Montenegro, Aperol, Lemon*

**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 104** | *Pale Ale* | Augusta | 5.5% | 6.5  
**SAVANNAH RIVER NO JACKET REQUIRED** | *Czech Pilsner* | Augusta | 5% | 7.6  
**MOTHER EARTH ENDLESS RIVER** | *Kölsch* | North Carolina | 5% | 7.5  
**WILD HEAVEN WISE BLOOD** | *American IPA* | Georgia | 6.2% | 8  
**UNIBROUÉ LA FIN DU MONDE** | *Tripel* | Quebec, Canada | 9% | 8  
**BROOKLYN SORACHI ACE** | *Saison* | New York | 7.2% | 6.5

## 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% | 6.5  
**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  
**LAGUNITAS AUNT SALLY** | *Sweet Tart Sour Mash Ale* | Chicago, IL | 5.7% | 6  
**ANDERSON VALLEY BRINEY MELON** | *Gose* | California | 4.2% | 5.32  
**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 PILS** | *Pilsner* | Pennsylvania | 5.3% | 5.60  
**BELLS TWO HEARTED ALE** | *IPA* | Michigan | 7% | 5.35  
**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  
**STELLA ARTOIS** | *Lager* | Belgium | 5% | 5  
**HOFBRÄU ORIGINAL** | *Lager* | Germany | 5.1% | 5.32  
**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% | 7  
**FOUNDERS DIRTY BASTARD** | *Scotch Ale Wee Heavy* | Michigan | 8.5% | 5.5  
**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  
**FLEURS DE PRAIRIE** | *Rose* | Côtes de Provence, France | 10  
**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  
**SPY VALLEY** | *Sauvignon Blanc* | Marlborough, New Zealand | 10

## Glass - Red

**POWERS** | *Cabernet* | Columbia Valley, WA | 11  
**SEVEN FALLS** | *Merlot* | Wahluke Slope, WA | 10  
**ANGELINE** | *Pinot Noir* | California | 11  
**MONTECILLO** | *Tempranillo* | Rioja, Spain | 8  
**MICHELE CHIARLO** | *Barbera D'Asti* | Italy | 9  
**ALEXANDER VALLEY** | *Red Blend* | Sonoma County | 12  
**BEN MARCO** | *Malbec* | Mendoza, Argentina | 11