

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, Dirty 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>
PICKLED SHRIMP COCKTAIL	<i>spicy cocktail sauce</i>	<i>12</i>
ANSON MILLS JOHNNY CAKE	<i>pimento cheese, andouille, chives</i>	<i>10</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>
BIBB	<i>burrata cheese, heirloom tomato, buttermilk dressing, shallots, basil vinaigrette</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, Asher blue cheese, endive, pecans, orange vinaigrette</i>	<i>9</i>
TOMATO SOUP	<i>extra virgin olive oil, cream, balsamic reduction</i>	<i>8</i>

ENTREES

GEORGES BANK SCALLOPS	<i>sweet corn risotto, housemade bacon, pickled pearl onions, fava beans</i>	<i>28</i>
GA WHITE SHRIMP AND GRITS	<i>Seahive cheddar grits, andouille sausage, fried okra, almond romesco</i>	<i>24</i>
SPRINGER MOUNTAIN CHICKEN	<i>onion low carb-o-nara, housemade bacon, pepper jelly, fried okra</i>	<i>24</i>
PEPPERCORN CRUSTED TUNA	<i>baby bok choy, tomato, shitake mushrooms, ponzu, crispy wontons</i>	<i>28</i>
SLOW SMOKED PORK SHOULDER	<i>creamy sauerkraut, housemade bacon, pork jus, crispy onion rings</i>	<i>28</i>
TOMAHAWK PORK CHOP	<i>lady pea and butter bean ragout, yellow wax beans, hoecake, tomato marmalade</i>	<i>28</i>
PECAN WOOD SMOKED RIBEYE	<i>roasted fingerlings, brussel sprouts, onion soubise, cassis onion jam</i>	<i>38</i>
SEASONAL VEGETABLE PLATE	<i>tomato soup, mushrooms, fingerlings, cheddar grits, creamed corn</i>	<i>21</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
*Redemption High Rye, Filibuster Bourbon,
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*

Draught

RIVERWATCH 104 | *Pale Ale* | Augusta | 5.5% | 6.5
SAVANNAH RIVER NO JACKET REQUIRED | *Czech Pilsner* | Augusta | 5% | 7.6
JEKYLL BIG CREEK | *Kölsch* | Georgia | 5% | 8
WILD HEAVEN WISE BLOOD | *American IPA* | Georgia | 6.2% | 8.33
UNIBROUE 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
SERVICE BREWING OLD GUARD | *Bière de Garde* | Georgia | 6.7% | 5.86
ANDERSON VALLEY BRINEY MELON | *Gose* | California | 4.2% | 5.32
SIERRA NEVADA OTRA VEZ | *Gose-Style Ale* | California | 4.5% | 4.75
WEIHENSTEPHANER | *Hefeweissbier* | Germany | 5.4% | 6
UNIBROUE 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% | 5.34
REFORMATION ALANI | *Rosé Ale* | Woodstock, GA | 4.7% | 5.34
MOTHER EARTH CALI CREAMIN' | *Vanilla Cream Ale* | California | 5% | 7
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
AVELEDA | *Vinho Verde* | Portugal | 8
LA PERDRIX | *White Blend* | Rhone Valley, 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 | 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