

# 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, Durty 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>

## SOUP AND SALADS

<b>CAESAR</b>	<i>romaine, boquerones, parmesan crisp, housemade dressing</i>	<i>9</i>
<b>BIBB</b>	<i>burrata cheese, heirloom tomato, buttermilk dressing, shallots, basil vinaigrette</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, Asher 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>SeaHive cheddar grits, andouille sausage, fried okra, almond romesco</i>	<i>24</i>
<b>BACON CRUSTED SALMON</b>	<i>flageolet beans, housemade bacon, tomato, arugula, mustard crème</i>	<i>26</i>
<b>SPRINGER MOUNTAIN CHICKEN</b>	<i>onion low carb-o-nara, housemade bacon, pepper jelly, crispy okra</i>	<i>24</i>
<b>PEPPERCORN CRUSTED TUNA</b>	<i>baby bok choy, tomato, shitake mushrooms, ponzu, crispy wontons</i>	<i>28</i>
<b>SLOW SMOKED PORK SHOULDER</b>	<i>creamy sauerkraut, housemade bacon, pork jus, crispy onion rings</i>	<i>28</i>
<b>TOMAHAWK PORK CHOP</b>	<i>lady pea and butter bean ragout, yellow wax beans, hoecake, tomato marmalade</i>	<i>28</i>
<b>PECAN WOOD SMOKED RIBEYE</b>	<i>roasted fingerlings, brussels, Oyster mushrooms, onion soubise, cassis onion jam</i>	<i>36</i>
<b>BRIOCHE GRILLED CHEESE</b>	<i>tomato soup, mushrooms, fingerlings, SeaHive cheddar grits, creamed corn</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

//

**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 1792 Bourbon,  
Fresh Lemon with Barritts Ginger Beer*

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

**PAPER PLANE** 10  
*Buffalo Trace Bourbon, Amaro Montenegro, Aperol,  
Lemon*

**JALISCO SIDECAR** 9  
*Lunazul Tequila, Cointreau, Herbsaint, House-  
made 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*

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

**ATLANTA 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 | 4.2% | 6.12

**VICTORY PRIMA PILS** | *Pilsner* | Pennsylvania | 5.3% | 5.60

**BELLS TWO HEARTED ALE** | *IPA* | Michigan | 7% | 5.35

**SCOFFLAW BASEMENT IPA** | *IPA* | Georgia | 7.5% | 6.4

**SAVANNAH RIVER BLANCY KONG** | *White IPA* | Augusta, GA | 6.5% | 6.67

**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

**FULL SAIL** | *American Amber Ale* | Oregon | 6% | 4.8

**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*

//

## *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