

# 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 24</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, buttermilk dressing, tomato, shallots, basil vinaigrette, parm chips</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 GOLDEN BEET</b>	<i>midnight rose plums, blue cheese, endive, pecans, orange vinaigrette, frisee</i>	<i>9</i>
<b>BUTTERNUT SQUASH SOUP</b>	<i>cream, nutmeg, balsamic reduction</i>	<i>8</i>

## ENTREES

<b>GEORGES BANK SCALLOPS</b>	<i>butternut squash risotto, housemade bacon, pickled pearl onions</i>	<i>28</i>
<b>BACON CRUSTED SALMON</b>	<i>beluga lentils, housemade bacon, tomato, arugula, mustard cremé</i>	<i>26</i>
<b>GA WHITE SHRIMP AND GRITS</b>	<i>SeaHive cheddar grits, andouille sausage, fried okra, almond romesco</i>	<i>24</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, shitake mushrooms, tomato, garlic, crispy wontons, ponzu</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>black eyed peas, wax beans, baby tomato, hoe cake, tomato marmalade</i>	<i>28</i>
<b>TENDERLOIN FILET</b>	<i>Yukon mash, wax beans, lacinato kale, King Trumpet mushrooms, carrot jus</i>	<i>33</i>
<b>PECAN SMOKED RIBEYE</b>	<i>fingerlings, brussels, King Trumpet mushrooms, onion soubise, cassis onion jam</i>	<i>36</i>
<b>BRIOCHE GRILLED CHEESE</b>	<i>squash soup, mushrooms, fingerlings, tomato, cheddar grits, butternut squash</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  
*Redemption High Rye, 1792 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, Lime Juice with  
18.21 Ginger Beer or 1792 Bourbon,  
Lemon Juice with 18.21 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,  
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  
**WILD LEAP LOCAL GOLD** | *Blonde Ale* | Georgia | 5.4% | 7.28  
**WILD HEAVEN WISE BLOOD** | *American IPA* | Georgia | 6.2% | 8.33  
**UNIBROUE LA FIN DU MONDE** | *Tripel* | Quebec, Canada | 9% | 8  
**RED HARE BREWING** | *Sticky Oatmeal Stout* | Georgia | 6.25% | 6.7

## Cans & Bottles

**CHIMAY** | *Grand Réserve Ale* | Belgium | 9% | 26 (750 ml)  
**SAMUEL SMITH** | *Organic Cider* | Tadcaster, England | 5% | 8.5  
**ATLANTA HARD CIDER CO.** | *Crisp Apple Cider* | Atlanta, GA | 5.75% | 6.5  
**ANDERSON VALLEY BRINEY MELON** | *Gose* | California | 4.2% | 5.32  
**SIERRA NEVADA OTRA VEZ** | *Gose Lime & Agave* | California | 4.9% | 5.34  
**WEIHENSTEPHANER** | *Hefeweissbier* | Germany | 5.4% | 6  
**HOLY CITY WASHOUT WHEAT** | *Hefeweizen* | Charleston, SC | 5.1% | 5.34  
**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  
**SWEETWATER MOSIAC** | *Single Hop Hazy IPA* | Georgia | 6.2% | 5.34  
**SCOFFLAW BASEMENT IPA** | *IPA* | Georgia | 7.5% | 6.4  
**SAVANNAH RIVER BLANCY KONG** | *White IPA* | Augusta, GA | 6.5% | 6.67  
**SERVICE BREWING S.B.C 4** | *Imperial Milkshake IPA* | Savannah | 10% | 7.6  
**21ST AMENDMENT BLAH BLAH BLAH** | *Imperial IPA* | CA | 8% | 5.86  
**BUD LIGHT** | *Light Lager* | Missouri | 4.20% | 3.5  
**MICHELOB ULTRA** | *Light Lager* | Missouri | 4.20% | 4  
**MILLER LITE** | *Light Lager* | Wisconsin | 4.17% | 3.5  
**STELLA ARTOIS** | *Lager* | Belgium | 5% | 5  
**HI-WIRE BREWING** | *Lager* | Asheville, NC | 4.6% | 5.55  
**UNITA BABA** | *Black Lager* | Salt Lake City, Utah | 4% | 5.55  
**HI-WIRE BREWING ZIRKUSFEST** | *German-Style Märzen* | Asheville, NC | 6% | 5.52  
**HARPOON OCTOBER FEST** | *German-Style Märzen* | Boston, MA | 5.3% | 5.55  
**FULL SAIL** | *American Amber Ale* | Oregon | 6% | 4.8  
**LONERIDER SWEET JOSIE** | *Brown Ale* | North Carolina | 6.1% | 4.8  
**NANTAHALA BREWING DIRTY GIRL** | *Blonde Ale* | Bryson City, NC | 5.75% | 5.34  
**REFORMATION 95** | *Munich Lager* | Woodstock, Georgia | 4.7% | 5.34  
**MOTHER EARTH CALI CREAMIN'** | *Vanilla Cream Ale* | California | 5% | 7  
**GOOD PEOPLE BREWING** | *Coffee Oatmeal Stout* | Alabama | 6% | 5.34  
**MURPHY'S** | *Dry Irish Stout* | Cork, Ireland | 4% | 6  
**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  
**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  
**VILLA SPARINA** | *Barbera Del Monferrato* | Italy | 11  
**FRIEND & FARMER** | *Tempranillo* | Spain | 10  
**ALEXANDER VALLEY** | *Red Blend* | California | 10  
**BEN MARCO** | *Malbec* | Mendoza, Argentina | 11