

ABEL BROWN

APPETIZERS

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 / each 4.95</i>
IMPERIAL OYSTER	<i>topped with Stoli vodka, crème fraiche, caviar, watermelon each 7 / ½ dozen 24</i>
OYSTERS ROCKEFELLER	<i>spinach, Pernod, shallots, parmesan each 2.5 / ½ dozen 14 / dozen 27</i>
BROILED OYSTERS	<i>jalapeño lime butter, parmesan each 2.5 / ½ dozen 14 / dozen 27</i>
PICKLED SHRIMP COCKTAIL	<i>spicy cocktail sauce 12</i>
ANSON MILLS JOHNNY CAKE	<i>pimento cheese, andouille, chives 10</i>
CHARCUTERIE BOARD	<i>assorted artisan meats and cheeses 16</i>
SMOKED FISH CHARCUTERIE	<i>assorted artisan smoked seafood 16</i>
CEVICHE	<i>shrimp and scallop, grapefruit & lime juice, fennel, jicama, daikon radish, serrano chile 12</i>

SOUP AND SALADS

ENDIVE	<i>radicchio, candied walnuts, forelle pears, Midnight Moon goat cheese, walnut vin</i>	<i>9</i>
CAESAR	<i>romaine, boquerones, parmesan cheese, housemade dressing, parmesan crisp</i>	<i>9</i>
WEDGE OF BABY ICEBERG	<i>Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing</i>	<i>9</i>
ROASTED GOLDEN BEET	<i>midnight rose plums, blue cheese, endive, pecans, orange vinaigrette , frisee</i>	<i>9</i>
BUTTERNUT SQUASH SOUP	<i>cream, nutmeg, balsamic reduction</i>	<i>8</i>

ENTREES

GEORGES BANK SCALLOPS	<i>Goat Lady chevre crab risotto, baby tomato, pickled pearl onions, bacon</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, crispy okra</i>	<i>24</i>
PEPPERCORN CRUSTED TUNA	<i>baby bok choy, shitake mushrooms, tomato, ponzu, crispy wontons</i>	<i>28</i>
BEELEER'S PORK CHOP	<i>butter beans, Sea Island red peas, cornbread "Pain Perdue", tomato marmalade</i>	<i>28</i>
PECAN SMOKED RIBEYE	<i>fingerlings, brussel sprouts, Oyster mushrooms, onion soubise, cassis onion jam</i>	<i>42</i>
DRY AGED RIBEYE	<i>Yukon mash, red peas, butterbeans, lacinato kale, King Trumpet mushrooms, jus</i>	<i>45</i>
BRIOCHE GRILLED CHEESE	<i>butternut squash soup, fingerlings, mushrooms, Sea Island Red peas, collards</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

FALL FLOWER 10
*Laird's Apple Brandy, Lemon,
St. Elder Elderflower Liqueur,
Prince de Richemont Sparkling Brut*

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
CREATURE COMFORTS TROPICALIA | *IPA* | Athens, Georgia | 6.6% | 5.85
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
UINTA BABA | *Black Lager* | Salt Lake City, Utah | 4% | 5.55
HARPOON OCTOBERFEST | *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
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 RICHMONT | *Sparkling Brut* | France | 9
PIPER-HEIDSIECK CUVÉE 1785 | *Champagne* | France | 12
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