

ABEL BROWN

APPETIZERS

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| 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

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| CAESAR | <i>romaine, boquerones, parmesan cheese, housemade dressing, parmesan crisp</i> | 9 |
| ROASTED GOLDEN BEET | <i>midnight rose plums, blue cheese, endive, pecans, orange vinaigrette, frisee</i> | 9 |
| BUTTERNUT SQUASH SOUP | <i>cream, nutmeg, balsamic reduction</i> | 8 |

ENTREES

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| GEORGES BANK SCALLOPS | <i>Goat Lady chevre crab risotto, baby tomato, pickled pearl onions, bacon</i> | 28 |
| GA WHITE SHRIMP AND GRITS | <i>SeaHive cheddar grits, andouille sausage, fried okra, almond romesco</i> | 24 |
| BACON CRUSTED SALMON | <i>flageolet beans, baby tomato, arugula, housemade bacon, mustard crème</i> | 26 |
| SPRINGER MOUNTAIN CHICKEN | <i>onion low carb-o-nara, housemade bacon, pepper jelly, crispy okra</i> | 24 |
| SLOW SMOKED PORK SHOULDER | <i>creamy sauerkraut, housemade bacon, crispy onion rings, pork jus</i> | 28 |
| PEPPERCORN CRUSTED TUNA | <i>baby bok choy, shitake mushrooms, tomato, ponzu, crispy wontons</i> | 28 |
| PECAN SMOKED RIBEYE | <i>fingerlings, brussels, Oyster mushrooms, parsnip puree, cassis onion jam</i> | 42 |
| TOMAHAWK PORK CHOP | <i>red peas, collard greens, corn bread "Pain Perdue", tomato marmalade</i> | 28 |
| BRIOCHE GRILLED CHEESE | <i>butternut squash soup, fingerlings, mushrooms, red peas, collard greens</i> | 23 |

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 Rye, Angostura Bitters

MOSCOW MULE OR KENTUCKY MULE 10
*Tito's Handmade Vodka, Lime Juice with
Goslings Ginger Beer or 1792 Bourbon,
Lemon Juice with Goslings Ginger Beer*

ENGLISH IN WHAT 10
*Cynar 33, Real McCoy 3 Year Rum,
Honey Syrup, Lemon Juice*

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

MULBERRY GIN FIZZ 10
*Boodle's Mulberry Gin, Plymouth Gin, Fresh
Lemon Juice, Simple Syrup*

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
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
WICKED WEED MILK & COOKIES | *Milk Stout* | North Carolina | 8.5% | 10.75

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
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
CREATURE COMFORTS TROPICALIA | *IPA* | Athens, Georgia | 6.6% | 5.85
SWEETWATER BREWING IPA | *India Pale Ale* | Atlanta, Georgia | 6.3% | 4.98
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
FULL SAIL | *American Amber Ale* | Oregon | 6% | 4.8
LONERIDER SWEET JOSIE | *Brown Ale* | North Carolina | 6.1% | 4.8
NANTHALA BREWING DIRTY GIRL | *Blonde Ale* | Bryson City, NC | 5.75% | 5.34
REFORMATION 95 | *Munich Lager* | Woodstock, Georgia | 4.7% | 5.34
SERVICE BREWING LINCON'S GIFT | *Oyster Stout* | Savannah | 5.5% | 5.86
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
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
ETESIAN | *Pinot Noir* | Sonoma County | 11
SEVEN FALLS | *Merlot* | Wahluke Slope, WA | 10
VILLA SPARINA | *Barbera Del Monferrato* | Italy | 11
BEN MARCO | *Malbec* | Mendoza, Argentina | 11
FRIEND & FARMER | *Tempranillo* | Spain | 10