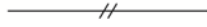


# ABEL BROWN

## APPETIZERS



<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 / each 4.95</i>
<b>IMPERIAL OYSTER</b>	<i>topped with Stoli vodka, crème fraiche, caviar, watermelon each 7 / ½ dozen 24</i>
<b>OYSTERS ROCKEFELLER</b>	<i>spinach, Pernod, shallots, parmesan each 2.5 / ½ dozen 14 / dozen 27</i>
<b>BROILED OYSTERS</b>	<i>jalapeño, harissa lime butter, parmesan each 2.5 / ½ dozen 14 / dozen 27</i>
<b>SMOKED THEN CRISPY FRIED CHICKEN WINGS</b>	<i>2 sauces 9</i>
<b>PICKLED SHRIMP COCKTAIL</b>	<i>spicy cocktail sauce 12</i>
<b>ANSON MILLS JOHNNY CAKE</b>	<i>pimento cheese, andouille, chives 10</i>
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses 16</i>
<b>HARWOOD SMOKED SALMON &amp; CANDIED SALMON</b>	<i>toast points, crème fraiche, Lusty Monk mustard 16</i>
<b>CEVICHE</b>	<i>shrimp and scallop, grapefruit &amp; lime juice, fennel, jicama, daikon radish, serrano chile 12</i>

## SOUP AND SALADS



<b>CAESAR</b>	<i>romaine, boquerones, parmesan cheese, housemade dressing, parmesan crisp</i>	9
<b>ROASTED GOLDEN BEET</b>	<i>midnight rose plums, Lamb Chopper cheese, endive, pecans, orange vinaigrette, frisee</i>	9
<b>HEIRLOOM LETTUCES</b>	<i>mozzarella, green apple, apple cider vinaigrette, compressed honeydew, basil, brioche</i>	9
<b>WEDGE</b>	<i>baby iceberg, housemade bacon, tomatoes, blue cheese crumbles, blue cheese dressing</i>	9
<b>TOMATO SOUP</b>	<i>cream, balsamic reduction</i>	8

## ENTREES



<b>U-10 SCALLOPS</b>	<i>pork belly, Seahive cheddar grits, black eye pea ragout, natural jus</i>	28
<b>BAY OF FUNDY SALMON</b>	<i>Beluga lentils, roasted brussel sprouts, citrus salad</i>	26
<b>GA WHITE SHRIMP AND GRITS</b>	<i>SeaHive cheddar grits, andouille sausage, fried okra, almond romesco</i>	24
<b>SPRINGER MOUNTAIN CHICKEN</b>	<i>onion low carb-o-nara, housemade bacon, thyme, crispy okra, pepper jelly</i>	24
<b>SUSHI GRADE AHI TUNA</b>	<i>fingerlings, haricot vert, yellow wax beans, baby tomatoes, tonnato sauce</i>	28
<b>BEELER'S PORK SHANK</b>	<i>creamy sauerkraut, housemade bacon, crispy onion rings, mustard pork jus</i>	28
<b>PECAN SMOKED RIBEYE</b>	<i>pomme frites, roasted mushrooms, onion butter, brussel leaves, basil vinaigrette</i>	38
<b>BEELER'S PORK CHOP</b>	<i>black eye pea ragout, braised collard greens, pork jus</i>	28

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*

**ALL DOGS GO TO HEAVEN** 10  
*Bedlam Vodka, Aperol Liqueur, Honey Simple  
Syrup, Fresh Grapefruit Juice*

**AN AMERICAN TALE** 11  
*Real McCoy 12 yr Rum, Amaro Montenegro,  
Kopke White Port, Jack Rudy Tonic Syrup*

**ROYAL TREATMENT** 11  
*Empress Indigo Gin, Prince de Richemont Brut,  
Lemon Juice, White Cranberry 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  
**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  
**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  
**NANTAHALA BREWING DIRTY GIRL** | *Blonde Ale* | Bryson City, NC | 5.75% | 5.34  
**REFORMATION 95** | *Munich Lager* | Woodstock, Georgia | 4.7% | 5.34  
**SERVICE BREWING LINCOLN'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*

**MERCAT** | *Brut Cava* | Catalonia, Spain | 11  
**FLEURS DE PRAIRIE** | *Rose* | Côtes de Provence, France | 10  
**BROTHERHOOD** | *Riesling* | Washingtonville, New York | 9  
**LA PERDRIX** | *White Blend* | Rhone Valley, France | 10  
**FERRARI-CARANO** | *Chardonnay* | Sonoma Coast | 12  
**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  
**RABBLE** | *Red Blend* | Paso Robles, CA | 10  
**FRIEND & FARMER** | *Tempranillo* | Spain | 10