

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 3 / 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 3 / ½ dozen 14/ dozen 27</i>
BROILED OYSTERS	<i>jalapeño, harissa lime butter, parmesan each 3 / ½ dozen 17 / dozen 27</i>
SMOKED THEN CRISPY FRIED CHICKEN WINGS	<i>2 sauce 9</i>
FRIED OYSTERS	<i>alabama sauce, spicy cocktail sauce, lemons 12</i>
PICKLED SHRIMP COCKTAIL	<i>spicy cocktail sauce 12</i>
ANSON MILLS JOHNNY CAKE	<i>smoked pimento cheese, andouille, chives 10</i>
CHARCUTERIE BOARD	<i>assorted artisan meats and cheeses 16</i>
HARDWOOD SMOKED SALMON & SMOKED TROUT	<i>toast points, crème fraiche, Lusty Monk mustard 16</i>
CEVICHE	<i>shrimp and scallops, grapefruit & lime juice, fennel, jicama, daikon radish, serrano chile 12</i>

SOUP AND SALADS

CAESAR	<i>romaine, boquerones, parmesan cheese, housemade dressing, parmesan crisp</i>	9
ROASTED GOLDEN BEET	<i>midnight rose plums, Lamb Chopper cheese, endive, pecans, orange vinaigrette, frisee</i>	9
HEIRLOOM LETTUCES	<i>mozzarella, green apple, apple cider vinaigrette, compressed cantaloupe, basil, brioche</i>	9
WEDGE	<i>baby iceberg, housemade bacon, tomatoes, blue cheese crumbles, blue cheese dressing</i>	9
SEAFOOD CHOWDER	<i>cream, scallops, potatoes, clams, chives</i>	8

ENTREES

BAY OF FUNDY SALMON	<i>melted leeks, brussels, housemade bacon, mustard cream</i>	26
GA WHITE SHRIMP AND GRITS	<i>Seahive cheddar grits, andouille sausage, fried okra, almond romesco</i>	24
BEELER'S PORK SHANK	<i>creamy sauerkraut, housemade bacon, crispy onion rings, pork jus</i>	28
SMOKED DRY AGED RIBEYE	<i>pomme frites, tomatoes, Lacinato kale, mushrooms, beet jus</i>	38
BEELER'S PORK CHOP	<i>Seahive Cheddar macaroni gratin, summer pea ragout, 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, Old Forrester's Bourbon, Noilly Pratt, Antica Carpano, Angostura Bitters

OLD FASHIONED 10

High West Double Rye, Simple, Angostura Bitters

MOSCOW MULE OR KENTUCKY MULE 10

Tito's Handmade Vodka, Fresh Lime with 1821 Ginger Beer or Buffalo Trace Bourbon, Fresh Lemon with 1821 Ginger Beer

ALL DOGS GO TO HEAVEN 10

Bedlam Vodka, Aperol Liqueur, Honey Simple Syrup, Fresh Grapefruit Juice

AN AMERICAN TALE 10

Kopke White Port, Amaro Montenegro, Plantation Dark Rum, Jack Rudy Tonic

THE FLORIDA DAISY 10

Real McCoy 3 year Rum, Yellow Chartreuse, Angostura Bitters, Simple Syrup

HOUSE MADE SANGRIA 9

Tito's Handmade 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 | *Pilsner* | Augusta | 5% | 7.6

WILD LEAP LOCAL GOLD | *Gold Blend* | Atlanta | 5.4% | 7.28

WILD HEAVEN WISE BLOOD | *IPA* | Atlanta, GA | 6.2% | 8

UNIBROUE BLANCHE DE CHAMBLY | *Wit* | Chambly, Canada | 5% | 5.5

SOUTHERN TIER S'MORES | *Stout* | New York | 10% | 8.5

Cans & Bottles

21ST AMENDMENT BLAH BLAH BLAH | *IPA* | California | 8% | 5.86

CHIMAY | *Grand Réserve Ale* | Belgium | 9% | 26 (750 ml)

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

ANDERSON VALLEY BRINEY MELON | *Gose* | California | 4.2% | 5.32

SIERRA NEVADA OTRA VEZ | *Gose Lime & Agave* | California | 4.9% | 5.34

THREE TAVERNS BREWERY RAPTUROUS | *Raspberry Sour* | Atlanta | 5% | 6.4

HOLY CITY BREWING SPARKLY PRINCESS | *Sour IPA* | South Carolina | 6.3% | 6

WEIHENSTEPHANER | *Hefeweissbier* | Germany | 5.4% | 6

FRÜH | *Kölsch* | Germany | 4.8% | 7.2

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 TROPICÁLIA | *IPA* | Georgia | 6.5% | 5.35

ORPHEUS TRANSMIGRATION OF SOULS | *Double IPA* | Atlanta | 10% | 6.63

BUD LIGHT | *Light Lager* | Missouri | 4.20% | 3.5

MILLER LITE | *Light Lager* | Wisconsin | 4.17% | 3.5

MICHELOB ULTRA | *Light Lager* | Missouri | 4.20% | 4

STELLA ARTOIS | *Lager* | Belgium | 5% | 5

HI-WIRE BREWING | *Lager* | Asheville, NC | 4.6% | 5.55

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

HEINEKEN | *European Lager* | Netherlands | 5% | 5

NANTAHALA DIRTY GIRL | *Blonde Lager* | Bryson City, NC | 5.75% | 5.34

ARCHES MEXICAN EMPIRE | *Vienna Lager* | Hapeville, GA | 5.2% | 5.6

MODELO NEGRA | *Mexican Vienna Lager* | Mexico | 5.4% | 5

UINTA BABA | *Black Lager* | Salt Lake City, Utah | 4% | 5.55

PATAGONIA | *Bohemian Pilsner* | California | 5.4% | 5.25

LONERIDER SWEET JOSIE | *Brown Ale* | North Carolina | 6.1% | 4.8

REFORMATION 95 | *Munich Lager* | Woodstock, Georgia | 4.7% | 5.34

SERVICE BREWING LINCOLN'S GIFT | *Oyster Stout* | Savannah | 5.5% | 5.86

MURPHY'S | *Dry Irish Stout* | Ireland | 4% | 6

CLAUSTHALER | *Non-Alcoholic Beer* | Germany | .45% | 4

Glass - White

PRINCE DE RICHMONT | *Sparkling Brut* | France | 10

FLEURS DE PRAIRIE | *Rose* | Côtes de Provence, France | 10

FRITZ ZIMMER | *Riesling Spätlese* | Mosel, Germany | 8

FERRARI CARANO | *Chardonnay* | Sonoma County, CA | 12

LA TORRETTA | *Pinot Grigio* | Italy | 8

SEA PEARL | *Sauvignon Blanc* | Marlborough, New Zealand | 10

Glass - Red

POWERS | *Cabernet Sauvignon* | Washington | 12

DECOY | *Merlot* | Alexander Valley, CA | 12

ETESIAN | *Pinot Noir* | Sonoma County | 10

BEN MARCO | *Malbec* | Mendoza, Argentina | 10

RABBLE | *Red Blend* | Paso Robles, CA | 10

FRIEND & FARMER | *Tempranillo* | Rioja, Spain | 11