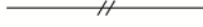


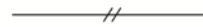
# ABEL BROWN

## 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 3 / 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 fraîche, caviar, watermelon each 7 / ½ dozen 24</i>
<b>OYSTERS ROCKEFELLER</b>	<i>spinach, Pernod, shallots, parmesan each 3 / ½ dozen 14 / dozen 27</i>
<b>BROILED OYSTERS</b>	<i>jalapeño, harissa lime butter, parmesan each 3 / ½ dozen 17 / dozen 27</i>
<b>PICKLED SHRIMP COCKTAIL</b>	<i>spicy cocktail sauce 12</i>
<b>SMOKED THEN CRISPY FRIED CHICKEN WINGS</b>	<i>2 sauces 9</i>
<b>FRIED OYSTERS</b>	<i>alabama sauce, spicy cocktail sauce, lemons 12</i>
<b>ANSON MILLS JOHNNY CAKE</b>	<i>smoked Tillamook cheddar pimento cheese, andouille, chives 10</i>
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses 16</i>
<b>CEVICHE</b>	<i>shrimp and scallops, grapefruit &amp; lime juice, fennel, jicama, daikon radish, serrano chile 12</i>
<b>HARDWOOD SMOKED SALMON</b>	<i>toast points, crème fraiche, Lusty Monk Mustard 16</i>

## SOUP AND SALADS



<b>CAESAR</b>	<i>romaine, boquerones, parmesan cheese, housemade dressing, parmesan crisp</i>	<i>9</i>
<b>BUTTER BIBB WEDGE</b>	<i>baby tomato, blue cheese, house-cured bacon, buttermilk dressing</i>	<i>9</i>
<b>ROASTED GOLDEN BEET</b>	<i>pickled plums, blue cheese, endive, pecans, frisee, orange vinaigrette</i>	<i>9</i>
<b>HEIRLOOM LETTUCES</b>	<i>burrata cheese, peaches, blueberries, basil vinagerette</i>	<i>9</i>
<b>SOUP DU JOUR</b>	<i>please ask your server for today's soup selection</i>	<i>8</i>

## ENTREES



<b>GA WHITE SHRIMP AND GRITS</b>	<i>Seahive cheddar grits, andouille sausage, fried okra, almond romesco</i>	<i>25</i>
<b>SPRINGER MOUNTAIN CHICKEN</b>	<i>onion low-carb-onara, housemade bacon, fried okra, pepper jelly</i>	<i>25</i>
<b>BERKSHIRE PORK CHOP</b>	<i>Appalachian velvet mac and cheese, collards, pork jus</i>	<i>26</i>
<b>BACON-CRUSTED SALMON</b>	<i>lady peas, yellow wax beans, arugula, baby tomatoes, mustard cream</i>	<i>28</i>
<b>FILET TENDERLOIN</b>	<i>gruye mashed potatoes, spinach, tomato, beet jus</i>	<i>36</i>
<b>SMOKED DRY AGED RIBEYE</b>	<i>blackened potato wedges, mushroom medley, haricot vert , beet jus</i>	<i>38</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

//

## 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 1792 Bourbon, Fresh Lemon  
with 1821 Ginger Beer

## ALL DOGS GO TO HEAVEN 10

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

## AN AMERICAN TALE 10

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

## TEA HIVE 10

Tito's Handmade Vodka, St. Elder Elderflower  
Liqueur, Chamomile Tea, Orange Blossom Honey,  
Lemon Juice

## HOUSE MADE SUMMER SANGRIA 9

Tito's Handmade Vodka, Licor 43 Citrus Liqueur,  
White and Red Wine, Lemon Juice, Orange Juice

## THE ROYAL TREATMENT 11

Empress Indigo Gin, Pink Cranberry, Lemon,  
Sparkling Wine, Mint

## THROUGH THE LOOKING GLASS Market Price

Ask Your Server for Details

## Draught

RIVERWATCH 104 | Pale Ale | Augusta | 5.5% | 6.5

SAVANNAH RIVER NO JACKET REQUIRED | Chzech Pilsnerr | Augusta | 5% | 7.6

WILD LEAP LOCAL GOLD | Blonde Ale | Atlanta | 5.4% | 7.28

WILD HEAVEN WISE BLOOD | IPA | Atlanta | 6.2% | 8

UNIBROUE LA FIN DU MONDE | Belgian Tripel | Chambly, Canada | 9% | 8

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

## Cans & Bottles

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

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

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

SIERRA NEVADA OTRA VEZ | Lime & Agave Gose | California | 4.5% | 5.34

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

WEIHENSTEPHANER | Hefeweissbier | Germany | 5.4% | 6

FRÜH | Kölsch | Germany | 4.8% | 7.2

CREATURE COMFORTS TROPICALIA | Lime IPA | Georgia | 6.5% | 5.85

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

SCOFFLAW BASEMENT | IPA | Atlanta | 7.5% | 6.40

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

TANTRUM BREWING LOOK CLOSER | Milkshake IPA | Georgia | 8.4% | 6

WELTENBURGER KLOSTER ANNO 1050 | Märzen | Germany | 5.5% | 6

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

HEINEKEN | European Lager | Netherlands | 5% | 5

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

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

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

HOLY CITY SPARKLY PRINCESS | Sour IPA | Charleston, SC | 6.3% | 6

MONDAY NIGHT BREWING LUNDI | IPA | Atlanta, GA | 7.1% | 6.12

## Glass - White

PRINCE DE RICHMONT | Brut | France | 10

FLEURS DE PRAIRIE | Rosé | Côtes de Provence, France | 10

BLÜFELD | Riesling Spätlese | Mosel, Germany | 8

FARM TO TABLE | Chardonnay | Victoria, Australia | 11

SEA PEARL | Sauvignon Blanc | Marlborough, New Zealand | 8

LA TORRETTA | Pinot Grigio | Italy | 10

## Glass - Red

POWERS | Cabernet Sauvignon | Columbia Valley, WA | 12

ETESIAN | Pinot Noir | Sonoma County, CA | 10

AIRFIELD | Red Blend | Yakima Valley, WA | 12

FRIEND & FARMER | Tempranillo | Rioja, Spain | 11

PRA VINERA | Zinfandel | Napa Valley, CA | 10

BEN MARCO | Malbec | Mendoza, Argentina | 10