

ABEL BROWN

APPETIZERS

- HOUSE OYSTERS ON THE HALF SHELL *JAMES RIVER* each 1.5 / 1/2 dozen 9 / dozen 17
- SPECIALTY OYSTERS ON THE HALF SHELL *SEE SELECTION* each 2.5 / 1/2 dozen 14 / dozen 27
- OYSTER SHOOTER *James River oyster, Referent horseradish vodka, Dirty Gurl bloody mary* / each 4.95
- IMPERIAL OYSTER *topped with Stoli vodka, crème fraîche, caviar, watermelon* each 7 / 1/2 dozen 24
- BROILED OYSTERS *jalapeño, harissa lime butter, parmesan* each 3 / 1/2 dozen 14 / dozen 27
- OYSTERS ROCKEFELLER *spinach, Pernod, shallots, parmesan* each 3 / 1/2 dozen 14 / dozen 27
- PICKLED SHRIMP COCKTAIL *spicy cocktail sauce* 12
- SMOKED THEN FRIED WINGS *Alabama sauce, buffalo sauce* 9
- FRIED OYSTERS *Alabama sauce, spicy cocktail sauce, lemons* 12
- ANSON MILLS JOHNNY CAKE *smoked Tillamook cheddar pimento cheese, andouille, chives* 10
- CHARCUTERIE BOARD *assorted artisan meats and cheeses* 16
- HARDWOOD SMOKED SALMON *toast points, crème fraiche, Lusty Monk mustard* 16

SOUP AND SALADS

- CAESAR *romaine, boquerones, parmesan cheese, housemade dressing, parmesan crisp* 9
- BUTTER BIBB WEDGE *baby tomato, blue cheese, house-cured bacon, buttermilk dressing* 9
- ROASTED GOLDEN BEET *pickled plums, goat cheese, endive, frisée, pecans, orange vinaigrette* 9
- HEIRLOOM LETTUCES *apples, blueberries, melba toast points, burrata cheese, basil vinaigrette* 9
- SOUP DU JOUR *please ask your server for today's soup selection* 8

ENTREES

- GA WHITE SHRIMP AND GRITS *Vermont cheddar grits, andouille sausage, fried okra, almond romesco* 25
- SPRINGER MOUNTAIN CHICKEN *onion low-carb-onara, house-cured bacon, crispy okra, pepper jelly* 25
- BERKSHIRE PORK CHOP *cavatappi pasta, gruyère mornay, braised collard greens, pork jus* 28
- GEORGES BANK SCALLOPS *Seahive cheddar grits, pickled salad, arugula, basil vinaigrette* 28
- BACON CRUSTED SALMON *beluga lentils, arugula, haricot verts, mustard cream* 28
- SMOKED ANGUS RIBEYE *blackened potato wedges, haricot verts, sautéed spinach, mushrooms, beet jus* 38

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 12
*Redemption High Rye, Old Forrester's Bourbon,
Noilly Pratt Vermouth, Carpano Antica,
Angostura Bitters, Fee Brothers Orange Bitters*

ABEL BROWN OLD FASHIONED 11
*High West Double Rye, 1792 Bourbon,
Simple, Angostura Bitters*

MOSCOW MULE OR KENTUCKY MULE 10
*Wild Leap Handcrafted Vodka, Fresh Lime
with 1821 Ginger Beer or 1792 Bourbon,
Fresh Lemon with 1821 Ginger Beer*

TEA HIVE 10
*Tito's Handmade Vodka, St. Elder Elderflower
Liqueur, Lemon Chamomile Tea,
Orange Blossom Honey, Fresh Lemon*

ALLSPICE ON BROAD 10
*2nd City Rum, St. George Spiced Pear Liqueur,
St. Elizabeth Allspice Dram, Orange Juice,
Fresh Lemon, Peychaud's Bitters, Grated Nutmeg*

BRIDESMAID OF 2111 10
*Farmer's Organic Gin, Priqly Prickly Pear
Liqueur, Fresh Lemon, Honey Syrup*

THE QUEEN'S TONIC 10
*Empress Indigo Gin, Pavan Liqueur de France,
Jack Rudy's Tonic, Fresh Lime*

BARTENDER'S SPRING SANGRIA 9
*Rose Wine, Fresh Watermelon, Grapefruit Juice,
Maker's Mark Bourbon, Château Monet
Framboise, Abel Brown Strawberry Syrup*

Draught (all 16 OZ unless listed)

OSKAR BLUES OLD CHUB | Scotch Ale | Colorado | 8% | 4.9 (12 OZ)
COLUMBIA CRAFT LAGER | American Lager | South Carolina | 5.2% | 7.25
CIGAR CITY FLORIDA CRACKER | Wit | Florida | 5.5% | 6.73
SAVANNAH RIVER DYNAMITE | Brown Ale | Augusta | 5.8% | 7.6
SLOW POUR SOUTHENALITY | IPA | Gwinnett | 5.2% | 7.50
UNIBROUE LA FIN DU MONDE | Tripel | Canada | 9% | 8 (12 OZ)

Cans & Bottles (all 12 OZ unless listed)

ATLANTA CRISP APPLE CIDER | Cider | Atlanta | 5.8% | 6.32
HONEST ABE EXTRA DRY CIDER | Brett Cider | California | 8% | 9.99 (16 OZ)
ORIGINAL SIN BLACK WIDOW | Blackberry Cider | New York | 6% | 6.4
TRAPPISTS ROCHEFORT 6 | Belgian Dubbel | Belgium | 7.5% | 16.8 (11.2 OZ)
ST. BERNARDUS ABT. 12 | Belgian Quad | Belgium | 10.5% | 27.78 (750ml)
DELIRIUM TREMENS | Belgian Golden Strong | Belgium | 8.5% | 14.64 (16.9 OZ)
BROOKLYN SORACHI ACE | Saison | New York | 7.2% | 5.55
D9 BREWER'S DAY OFF | Gose | North Carolina | 4.8% | 9 (16 OZ)
THREE TAVERNS RAPTUROUS | Raspberry Sour | Atlanta | 5% | 6.4
SAVANNAH RIVER NO JACKET REQUIRED | Czech Pilsner | Augusta | 5.3% | 5.33
VICTORY PRIMA PILS | German Pilsner | Pennsylvania | 5.3% | 5.6
HI-WIRE LAGER | American Lager | North Carolina | 4.6% | 5.55
HEINEKEN | European Lager | Netherlands | 5% | 5
STELLA ARTOIS | European Lager | Belgium | 5.2% | 5.07 (11.2 OZ)
BUD LIGHT | Light Lager | Missouri | 4.2% | 3.6
MILLER LITE | Light Lager | Wisconsin | 4.17% | 3.5
MICH ULTRA | Light Lager | Missouri | 4.2% | 4.28
WEIHENSTEPHANER | Hefeweizen | Germany | 5.4% | 6
WELTENBURGER KLOSTER ANNO 1050 | Marzen | Germany | 5.5% | 6.67
FRÜH | Kölsch | Germany | 4.8% | 7.18
CREATURE COMFORTS ATHENA | Berliner Weisse | Athens | 4.5% | 5.33
MACON AMERICAN QUEEN | Wit | Macon | 5% | 5.33
NEW BELGIUM FAT TIRE | Amber Ale | Colorado | 5.2% | 5.83 (16 OZ)
BELLS TWO HEARTED ALE | IPA | Michigan | 7% | 5.32
MONDAY NIGHT LUNDI | IPA | Atlanta | 7.1% | 6.67
WILD LEAP ALPHA ABSTRACTION #11 | DIPA | LaGrange | 7.1% | 6.67
TERRAPIN UP-HI | West Coast IPA | Athens | 5.9% | 4.8
OLD NATION B-43 | Brut IPA | Michigan | 7% | 9.99 (16 OZ)
HIGHLAND OATMEAL PORTER | Porter | North Carolina | 5.9% | 5.08
MURPHY'S | Dry Irish Stout | Ireland | 4% | 6 (14.9 OZ)
PRETORIA FIELDS WALKER STATION | Stout | Albany | 6.5% | 6.39
SERVICE LINCOLN'S GIFT | Oyster Stout | Savannah | 5.5% | 5.86

Non-Alcoholic & Mocktails

CLAUSTERHALER | Non-Alcoholic Beer | Germany | 4
HOPSCOTCH | Dry-Hopped Ginger Ale | Bishop, GA | 5
FENTIMANS OLD ENGLISH | Root Beer | United Kingdom | 5

LILA'S SIMPLE MULE 6
*1821 Ginger Beer, Fresh Lime,
Fee Brothers Mint Bitters*

IVY'S TROPICAL PARADISE 6
*Abel Brown Strawberry Syrup,
Pineapple Juice, Orange Juice,
Serrano Cilantro Syrup*

Glass - White

FERRARI-CARANO | Chardonnay | Sonoma County, CA | 12
URBAN | Riesling | Mosel, Germany | 9
VILLA MARIA | Sauvignon Blanc | Marlborough, New Zealand | 19
BORGIO M | Pinot Grigio | Friuli, Italy | 9
BELLAFINA | Prosecco | Fossalta di Piave, Italy | 8
FOUR GRACES | Rose | Willamette Valley, Oregon | 12

Glass - Red

TWENTY ROWS | Cab Sauvignon | North Coast, CA | 12
NOAH'S RIVER | Pinot Noir | Napa Valley, CA | 12
AIRFIELD DAUNTLESS | Red Blend | Yakima, WA | 12
COMTEMPO | Tempranillo | Castilla, Spain | 9
LAMADRID | Malbec | Mendoza, Argentina | 10