

ABEL BROWN

RAW BAR

OYSTER SHOOTER	<i>James River oyster, Dirty Gurl bloody mary, Referent horseradish vodka</i> 5
JAMES RIVER ON THE HALF SHELL	<i>each 1.75 / 1/2 dozen 10 / dozen 19</i>
SPECIALTY ON THE HALF SHELL	<i>each 2.75 / 1/2 dozen 14 / dozen 27</i>
BROILED OYSTERS	<i>jalapeño, harissa lime butter, parmesan</i> 1/2 dozen 14 / dozen 27
OYSTERS ROCKEFELLER	<i>spinach, Pernod, shallots, parmesan</i> 1/2 dozen 14 / dozen 27
SCALLOP AND HALIBUT CRUDO	<i>serrano pepper, watermelon, espelette, fresh lime</i> 12

SMALL PLATES

CHICKEN WINGS	<i>smoked then fried, Alabama sauce, hot sauce</i> 9
ANSON MILLS JOHNNY CAKE	<i>smoked Tillamook cheddar pimento cheese, andouille, chives</i> 10
CHARCUTERIE BOARD	<i>assorted artisan meats and cheeses</i> 16

SOUP AND SALADS

CLAM CHOWDER	<i>housemade bacon, dry sherry, Old Bay crackers</i> 8
WEDGE	<i>Asher blue cheese, heirloom tomatoes, bacon, buttermilk dressing</i> 9
CAESAR	<i>romaine, parmesan, boquerones, parmesan crisp</i> 9
HEIRLOOM TOMATO	<i>baby lettuces, burrata, pickled herbs, banyuls vinaigrette</i> 9
ROASTED BEET	<i>pickled plums, goat cheese, endive, frisée, pecans, orange vinaigrette</i> 9

ENTREES

GEORGES BANK SCALLOPS	<i>cheddar grits, pickled salad, tomatoes, arugula, basil vinaigrette</i> 32
BACON CRUSTED SALMON	<i>lady peas, summer squash, tomato, arugula, mustard cream</i> 28
GA WHITE SHRIMP & GRITS	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i> 27
ATLANTIC HALIBUT	<i>lady peas, summer squash, peaches, heirloom tomatoes, crispy eggplant</i> 32
SPRINGER MOUNTAIN CHICKEN	<i>onion low-carb-onara, house-cured bacon, crispy okra, pepper jelly</i> 26
SMOKED ANGUS RIBEYE	<i>pommes frites, balsamic onions, arugula, basil vinaigrette</i> 38
LOCAL PRIME NY STRIP	<i>duck fat fingerlings, wild mushrooms, corn bacon succotash, tomato choron</i> 40

20% gratuity added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

491 HIGHLAND AVE AUGUSTA GA 706.738.6491 abelbrownaugusta.com social: @abelbrownaugusta

BARREL AGED MANHATTAN 11
*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*

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

THE HOLLOWAY 9
*El Dorado 8 Year Rum, Ginger Simple Syrup,
Lime Juice*

FIRE IN THE SKY 9
*Rose Wine, Serrano-Infused 1792 Bourbon,
Chateau Monet Framboise, Grapefruit, Honey*

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

MOSCOW MULE OR KENTUCKY MULE 10
*Ketel One Vodka, 1821 Ginger Beer, Lime
Or Buffalo Trace Bourbon, 1821 Ginger Beer,
Lemon*

Draught (all 16 OZ unless listed)

RIVERWATCH BREWERY SCENIC OVERLOOK | *Blonde Ale* | *Augusta* | 5.2% | 6
SOUTHBOUND SCATTERED SUN | *Wit* | *Georgia* | 5.2% | 7
SAVANNAH RIVER IPA | *American IPA* | *Augusta* | 6.9% | 7
UNIBROUE LA FIN DU MONDE | *Tripel* | *Canada* | 9% | 8 (12 OZ)
CREATURE COMFORTS RECLAIMED RYE | *Amber Ale* | *Athens* | 5.5% | 7
BURNT HICKORY BIG SHANTY GRAHAM CRACKER | *Stout* | *GA* | 9% | 6 (12 OZ)

Cans & Bottles (all 12 OZ unless listed)

BRAVAZZI LIMONATA | *Hard Italian Soda* | *La Crosse, WI* | 4.2% | 5
ATLANTA CRISP APPLE CIDER | *Dry Cider* | *Atlanta* | 5.8% | 7
TRAPPISTS ROCHEFORT 6 | *Belgian Dubbel* | *Belgium* | 7.5% | 16 (11.2 OZ)
DELIRIUM TREMENS | *Belgian Golden Strong* | *Belgium* | 8.5% | 15 (16.9 OZ)
D9 BREWER'S DAY OFF | *Gose* | *North Carolina* | 4.8% | 10 (16 OZ)
THREE TAVERNS RAPTUROUS | *Raspberry Sour* | *Atlanta* | 5% | 7
SAVANNAH RIVER NO JACKET REQUIRED | *Czech Pilsner* | *Augusta* | 5.3% | 6
HI-WIRE LAGER | *American Lager* | *North Carolina* | 4.6% | 6
HEINEKEN | *European Lager* | *Netherlands* | 5% | 5
MILLER LIGHT | *Light Lager* | *Milwaukee, Wisconsin* | 4.2% | 3.5
BUD LIGHT | *Light Lager* | *Missouri* | 4.2% | 4
MICHELOB ULTRA | *Light Lager* | *Missouri* | 4.2% | 4
WEIHENSTEPHANER | *Hefeweizen* | *Germany* | 5.4% | 6
FRÜH | *Kölsch* | *Germany* | 4.8% | 8
MACON AMERICAN QUEEN | *Wit* | *Macon* | 5% | 6
PIPEWORK BREWING COMPANY LIZARD KING | *Pale Ale* | *Chicago* | 6% | 8 (16OZ)
BELLS TWO HEARTED ALE | *IPA* | *Michigan* | 7% | 6
TERRAPIN UP-HI | *IPA* | *Athens, GA* | 5.9% | 5
OLD NATION B-43 | *Brut IPA* | *Michigan* | 7% | 10 (16 OZ)
WILD LEAP ALPHA ABSTRACTION VOL. 11 | *Double IPA* | *Georgia* | 8% | 7
HIGHLAND OATMEAL PORTER | *Porter* | *North Carolina* | 5.9% | 5
PRETORIA FIELDS WALKERS STATION | *Stout* | *Georgia* | 6.5% | 6
MURPHY'S | *Dry Irish Stout* | *Ireland* | 4% | 6 (16.9 OZ)

Glass - White

NAVERAN | *Cava* | *Spain* | 11
CAMP | *Chardonnay* | *Sonoma County, CA* | 12.5
CAVE DE LUGNY | *Chardonnay* | *Macon, France* | 12
ST MARTIN | *Muscadet* | *Loire, France* | 10
LA GRAND BALLON | *Sauvignon Blanc* | *Loire, France* | 11
TENUTA MACON | *Pinot Grigio* | *Friuli, Italy* | 10
BLACK COTTAGE | *Rosé* | *Marlborough, New Zealand* | 12

Glass - Red

AERENA | *Cabernet Sauvignon* | *Red Hills, CA* | 14
SCENIC VALLEY | *Pinot Noir* | *Willamette, Oregon* | 13
THE PARING | *Red Blend* | *California* | 10
LA MORETTE | *Bardolino Red Blend* | *Italy* | 12