

# ABEL BROWN

## RAW BAR

<b>OYSTER SHOOTER</b>	<i>James River oyster, Dirty Gurl bloody mary, Referent horseradish vodka 4</i>
<b>JAMES RIVER ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 1.75 / 1/2 dozen 10 / dozen 19</i>
<b>SPECIALTY ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 2.75 / 1/2 dozen 14 / dozen 27</i>
<b>BROILED OYSTERS</b>	<i>jalapeño, harissa lime butter, parmesan 1/2 dozen 14 / dozen 27</i>
<b>ROCKEFELLER OYSTERS</b>	<i>baby spinach, pernod, shallots, parmesan 1/2 dozen 14 / dozen 27</i>
<b>SMOKED SALMON</b>	<i>herb smear, capers, shallots, chive, egg, marbled rye melba 14</i>

## SMALL PLATES

<b>JOHNNY CAKE</b>	<i>smoked Tillamook cheddar pimento cheese, andouille, chives 10</i>
<b>FRIED OYSTERS</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce 14</i>
<b>CHICKEN WINGS</b>	<i>smoked then fried, Alabama sauce, Texas Pete 9</i>
<b>CHEESE CURDS</b>	<i>white cheddar, tempura fried, buttermilk vinaigrette, Sriracha aioli 8</i>
<b>FRIED CALAMARI</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce 12</i>
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses 16</i>
<b>JAMON SERRANO</b>	<i>pickled beets, burrata, extra virgin olive oil, Maldon sea salt 15</i>

## SOUP AND SALADS

<b>CLAM CHOWDER</b>	<i>bacon, cream, Hartley &amp; Gibson Solera XO sherry, Old Bay crackers 9</i>
<b>BABY SPINACH</b>	<i>apple, buttermilk blue, Wade Plantation pecans, parsley, bacon pecan vinaigrette 9</i>
<b>WEDGE</b>	<i>buttermilk blue cheese, heirloom tomatoes, bacon, herbed buttermilk 9</i>
<b>CAESAR</b>	<i>boquerones, classic dressing, parmesan reggiano crisp 9</i>
<b>GOLDEN BEET</b>	<i>goat cheese, endive, frisée, Wade Plantation pecans, orange vinaigrette 9</i>

## ENTREES

<b>PIMENTO CHEESE JOHNNY</b>	<i>vegan collards, cheddar grits, butternut squash bisque 24</i>
<b>BACON CRUSTED SALMON</b>	<i>beluga lentils, ham hock, heirloom baby tomato, arugula, mustard cream 28</i>
<b>GA WHITE SHRIMP &amp; GRITS</b>	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco 27</i>
<b>SPRINGER MOUNTAIN CHICKEN</b>	<i>thyme scented creamed onions, bistro fries, pepper jelly, fried okra 26</i>
<b>SMOKED DUROC PORK CHOP</b>	<i>lacinato kale, duck fat fingerlings, prosciutto vinaigrette, butternut squash puree 28</i>
<b>SOUTHERN RIVER PRIME RIBEYE</b>	<i>cold smoked, pomme frites, balsamic onions, brussel sprouts, arugula 38</i>

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.

# COCKTAILS

//

## BARREL AGED MANHATTAN 11

*Redemption High Rye, 1792 Straight Bourbon, Carpano Antica, 1821 Barrel Aged 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*

## ROXANNE 10

*Grey Whale Gin, Cocchi Americano, Harlequin Orange Liqueur, Lemon, Domaine Canton Ginger Liqueur*

## HOT BLOODED 10

*Espolon Reposado Tequila, Blood Orange, Casta Tribal Mezcal, Green Chartreuse*

## DREAMLAND 10

*Dewars Scotch, Harlequin Orange Liqueur, Lemon*

## MOSCOW MULE OR KENTUCKY MULE 10

*Ketel One Vodka, 1821 Ginger Beer, Lime Or Buffalo Trace Bourbon, 1821 Ginger Beer, Lemon*

## FALL SANGRIA 9

*Red Wine, Christian Bros. Brandy, Edmond Briottet Cassis Liqueur, Orange, Ginger Ale*

# BEERS

//

## Draught

**RIVERWATCH SCENIC OVERLOOK** | Blonde Ale | Augusta | 5.2% | 7

**CREATURE COMFORTS BIBO** | Pilsner | Georgia | 4.9% | 7

**SIERRA NEVADA HAZY LITTLE THING** | New England IPA | California | 6.7% | 7

**GREEN MAN** | English Extra Special Bitter | North Carolina | 5.5% | 7

**TERRAPIN MOO HOO CHOCOLATE** | Milk Stout | Georgia | 6.1% | 7

**UNIBROUE LA FIN DU MONDE** | Tripel | Canada | 9% | 8 (12 OZ)

## Cans & Bottles

**DOC'S CIDER** | Hard Pear Cider | Warwick, NY | 5% | 6

**WELTENBURGER KLOSTER ANNO** | Märzen | Germany | 5.5% | 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)

**CIGAR CITY MARGARITA** | Gose | Tampa, FL | 4.2% | 5

**THREE TAVERNS RAPTUROUS** | Raspberry Sour | Atlanta | 5% | 7

**ORPHEUS ALL YOU GET IS ALL YOU GET** | Hazy Sour Ale | Atlanta | 5% | 6

**SERVICE 6 ANNIVERSARY** | Berry Vanilla Sour | Savannah, GA | 7.5% | 7

**CREATURE COMFORTS ATHENA** | Berliner Weisse Sour | Georgia | 4.5% | 6

**RIVER WATCH FIRETHORN** | Southern Lager | Augusta | 4% | 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% | 7

**BELLS TWO HEARTED ALE** | IPA | Michigan | 7% | 6

**OLD NATION B-43** | Brut IPA | Michigan | 7% | 10 (16 OZ)

**MONDAY NIGHT SPACE LETTUCE** | Double IPA | Atlanta, GA | 8.1% | 7.5

**AKADEMIA HOPRODISIAC** | Hazy Double IPA | Athens, GA | 8.2% | 9 (16OZ)

**MONDAY NIGHT BLIND PIRATE BLOOD ORANGE** | Imperial IPA | ATL | 7.4% | 6

**FULL SAIL** | Amber Ale | Oregon | 6% | 5

**SAVANNAH RIVER DYNAMITE BROWN** | Brown Ale | Augusta | 6.2% | 6

**MOTHER EARTH SIN TAX** | Imperial Peanut Butter Stout | California | 8.1% | 6

# WINES

By The Glass

//

## Glass - White

**NAVERAN** | Cava Brut | Spain | 11

**BLACK COTTAGE** | Rosé | Marlborough, New Zealand | 10

**CAMP** | Chardonnay | Sonoma County, CA | 12

**CAVE DE LUGNY** | Chardonnay | Macon, France | 12

**ST MARTIN** | Muscadet | Loire, France | 10

**LE GRAND BALLON** | Sauvignon Blanc | Loire, France | 11

**TENUTA MACON** | Pinot Grigio | Friuli, Italy | 10

## Glass - Red

**AERENA** | Cabernet Sauvignon | Red Hills, CA | 14

**SCENIC VALLEY** | Pinot Noir | Willamette, Oregon | 13

**THE PARING** | Red Blend | California | 12

**LA MORETTE** | Bardolino Red Blend | Italy | 12

**TESSELLAE OLD VINES** | GSM Blend | Côtes du Roussillon, FR | 12