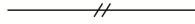


# ABEL BROWN

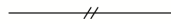


## RAW BAR



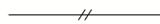
<b>OYSTER SHOOTER</b>	<i>James River oyster, Dirty Gurl bloody mary, Referent horseradish vodka</i> 5
<b>HOUSE OYSTERS ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 2.25 / 1/2 dozen 13 / dozen 24</i>
<b>SPECIALTY ON THE HALF SHELL</b>	<i>cocktail sauce, mignonette, each 3 / 1/2 dozen 18 / dozen 36</i>
<b>BROILED OYSTERS</b>	<i>jalapeño harissa lime butter, parmesan</i> 1/2 dozen 16 / dozen 29
<b>ROCKEFELLER OYSTERS</b>	<i>baby spinach, pernod, shallots, parmesan</i> 1/2 dozen 16 / dozen 29
<b>SMOKED SALMON</b>	<i>herb smear, capers, chopped boiled egg, marbled rye melba toast points</i> 14
<b>PICKLED SHRIMP COCKTAIL</b>	<i>spicy cocktail sauce</i> 14

## SMALL PLATES



<b>JOHNNY CAKE</b>	<i>smoked Tillamook cheddar pimento cheese, andouille, chives</i> 10
<b>FRIED OYSTERS</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 15
<b>CHICKEN WINGS</b>	<i>smoked then fried, Alabama sauce, Texas Pete</i> 10
<b>WHITE CHEDDAR CHEESE CURDS</b>	<i>tempura fried, buttermilk vinaigrette, Sriracha aioli</i> 8
<b>CHARCUTERIE BOARD</b>	<i>assorted artisan meats and cheeses</i> 18
<b>JAMON SERRANO</b>	<i>burrata, pickled golden beets, extra virgin olive oil, Maldon sea salt</i> 15
<b>FRIED CALAMARI</b>	<i>tempura okra, lemon, Alabama sauce, cocktail sauce</i> 12

## SOUP AND SALADS



<b>TOMATO BISQUE</b>	<i>roma tomatoes, cream, balsamic reduction, basil oil</i> 9
<b>BIBB</b>	<i>blue cheese, heirloom tomatoes, bacon, herbed buttermilk ranch, hearts of palm</i> 12
<b>CAESAR</b>	<i>boquerones, classic dressing, parmesan reggiano crisp</i> 10
<b>GOLDEN BEET</b>	<i>goat cheese, endive, frisée, radicchio, Wade Plantation pecans, basil vinaigrette</i> 10

## ENTREES



<b>BACON CRUSTED SALMON</b>	<i>beluga lentils, ham hock, baby tomato, arugula, pearl onions, mustard creme</i> 29
<b>GA WHITE SHRIMP &amp; GRITS</b>	<i>cheddar grits, andouille sausage, jalapeno cornbread, almond romesco</i> 27
<b>JOYCE FARMS CHICKEN</b>	<i>onion low-carb-onara, housemade bacon, bistro fries, pepper jelly</i> 26
<b>KUROBUTA PORK CHOP</b>	<i>duck fat fingerlings, lardons, basil oil roasted brussels, butternut squash</i> 28
<b>SOUTHERN RIVER FARMS RIBEYE</b>	<i>cold smoked, pomme frites, red onion jam, baby arugula, basil vinaigrette</i> 45

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](http://abelbrownaugusta.com) social: @abelbrownaugusta

# BEERS

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## BARREL AGED MANHATTAN 11

High West Double Rye, Buffalo Trace Bourbon,  
Carpano Antica, Angostura Bitters, Fee  
Brothers Orange Bitters

## ABEL BROWN OLD FASHIONED 11

High West Double Rye, Buffalo Trace Bourbon,  
Simple, Angostura Bitters

## TEA HIVE 10

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

## THE HIGHEST POINT 10

Corazon Reposado Tequila, Buffalo Trace  
Bourbon, Agave Nectar, Orange Juice,  
Grapefruit Juice, egg white

## MOSCOW MULE OR KENTUCKY MULE 10

Wheatley Vodka, Barrit's Ginger Beer, Lime  
Or Buffalo Trace Bourbon, Barrit's Ginger  
Beer, Lemon

## RED FALL SANGRIA 9

Red Wine, Christian Bros. Brandy, Tattersall  
Cherry Liqueur; orange juice

## STRAWBERRY FIELDS FOREVER 10

Empress Lavender Gin, Aperol, Priqly Pear  
Liqueur, Strawberry Puree Syrup

## OYE COMO VA 10

Corazon Reposado, Ancho Reyes Poblano  
Liqueur, Harlequin Orange Liqueur, Honey  
Syrup, Fee Bros. Orange Bitters

## WELCOME TO THE JUNGLE 10

Plantation 3 Star light rum, Cruzan Black-  
Strap rum, pineapple, lime, Aperol

## HONEY BEE 10

Barr Hill Gin, spicy honey syrup, lemon, egg  
white, Bitterman's honey bitters

## WOMAN FROM TOKYO 10

Yuzu Sake, Limoncello, lemon, sweet tea

## Draught

**SAM ADAMS - OCTOBERFEST** | Marzen | Boston, MA | 5.3% | 7

**SERVICE - RALLY POINT** | Pilsner | Savannah, GA | 5.0% | 6

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

**CREATURE COMFORTS - TROPICALIA** | IPA | Athens, GA | 6.6% | 7

**UNIBROU - LA FIN DU MONDE** | Belgian Tripel | Canada | 9% | 8 (12 OZ)

**NEW HOLLAND - DRAGON'S MILK** | BBA Imperial Stout | MI | 11% | 8 (12 OZ)

## Cans & Bottles

**ACE PINEAPPLE CIDER** | Hard Cider | California | 5.0% | 6

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

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

**BLUE MOON** | Belgian Wit | Denver, CO | 5.4% | 5

**BUD LIGHT** | Light Lager | Missouri | 4.2% | 4

**CIGAR CITY - JAI ALAI** | IPA | Florida | 7.5% | 6

**CORONA EXTRA** | Pale Lager | Mexico | 4.5% | 5

**CREATURE COMFORTS - CLASSIC CITY** | Lager | Athens, GA | 4.8% | 6

**CREATURE COMFORTS - KOKO BUNI** | Milk Porter | Athens, GA | 6.5% | 7

**EVENTIDE** | Kölsch | Atlanta, Georgia | 5.3% | 6

**GREAT DIVIDE - YETI** | Imperial Stout | Denver, Colorado | 9.5% | 7

**HEINEKEN** | Pale Lager | Holland | 5.0% | 5

**MICHELOB ULTRA** | Light Lager | Missouri | 4.2% | 4

**MILLER LIGHT** | Light Lager | Milwaukee, Wisconsin | 4.2% | 4

**MONDAY NIGHT - SPACE LETTUCE** | Double IPA | Atlanta, GA | 8.1% | 7

**NEW BELGIUM BREWING - FAT TIRE** | Amber Ale | Asheville, NC | 5.2% | 6

**OSKAR BLUES - OLD CHUB** | Scotch Ale | Brevard, NC | 8.0% | 6

**REFORMATION - CADENCE** | Belgian Dubbel | Woodstock, GA | 6.9% | 6

**REFORMATION - JUDE** | Belgian Tripel | Woodstock, GA | 9.2% | 7

**SAVANNAH RIVER BREWING-DYNAMITE** | Brown Ale | Augusta, GA | 6.0% | 6

**SERVICE BREWING - GUN BUNNY** | Wheat Ale | Savannah, GA | 5.1% | 6

**SOUTHBOUND - SCATTERED SUN** | Belgian Witbier | Georgia | 5.2% | 5

**SO. BREWING CO. - RED & BLACK** | Fruited Berlinerweiss | Georgia | 4.5% | 5

**STELLA ARTOIS** | Pale Lager | Belgium | 5.0% | 6

**TERRAPIN - MOO HOO** | Chocolate-milk stout | Athens, GA | 6.1% | 6

**THE BRUERY - RELAX** | Hazy IPA | Placentia, CA | 6.8% | 6

**WEIHENSTEPHANER** | Hefeweizen | Germany | 5.4% | 6

**WEIHENSTEPHANER DUNKEL** | Dark Hefeweizen | Germany | 5.3% | 9 (16.9oz)

**WHITE CLAW - BLACK CHERRY** | Hard Seltzer | Columbia, SC | 5.0% | 5

## Non/Low-Alcoholic

**BROOKLYN - SPECIAL EFFECTS** | Hoppy Lager | Brooklyn, NY | .5% | 5

**HEINEKEN 0.0** | Pale Lager | Holland | 0.0% | 5

# WINES

By The Glass

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## Glass - White

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

**FAIRE LA FETE** | Brut Rosé | France | 11

**LA PLAGE ROSE DU VAR** | Rosé | Provence, France | 10

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

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

**MACON LUGNY** | Chardonnay | Burgundy, France | 13

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

**SANDY COVE** | Sauvignon Blanc | Marlborough, NZ | 11

**BAUER HAUS** | Riesling | Bad Kreuznach, Germany | 9

## Glass - Red

**75** | Cabernet Sauvignon | Oakville, CA | 14

**SCENIC VALLEY** | Pinot Noir | Willamette Valley, OR | 13

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

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

**VINA AMALIA** | Malbec | Argentina | 12

**THE BLACK** | Shiraz | Australia | 12