

ABEL BROWN

APPETIZERS

OYSTERS ROCKEFELLER	<i>each 2.5 / ½ dozen 14 / dozen 27</i>	
OYSTERS ON THE HALF SHELL	<i>each 2.5 / ½ dozen 14 / dozen 27</i>	
IMPERIAL OYSTER	<i>topped with crème fraîche, caviar, vodka, watermelon</i>	<i>/ each 7</i>
BROILED OYSTERS	<i>jalapeño lime butter, parmesan</i>	<i>each 2.5 / ½ dozen 14 / dozen 27</i>
FRIED OYSTERS	<i>homemade tartar sauce, cocktail sauce, lemons</i>	<i>12</i>
SMOKED THEN CRISPY FRIED CHICKEN WINGS	<i>2 sauces</i>	<i>10</i>
PICKLED SHRIMP COCKTAIL	<i>spicy cocktail sauce</i>	<i>12</i>
LOGAN TURNPIKE MILL JOHNNY CAKE	<i>pimento cheese, andouille, chives</i>	<i>10</i>
CHARCUTERIE PLATE	<i>assorted artisan meats and cheeses</i>	<i>16</i>
SMOKED FISH CHARCUTERIE	<i>assorted artisan smoked seafood</i>	<i>16</i>
CEVICHE	<i>shrimp and scallop, lime and grapefruit, daikon radish, serrano chile</i>	<i>12</i>
PATE "FAUX GRAS"	<i>Springer Mountain organic chicken liver, apple parsley gelée</i>	<i>12</i>
RILLETTE	<i>pork shoulder, apple, whole grain mustard, shallots, honey</i>	<i>12</i>

SOUP AND SALADS

CAESAR SALAD	<i>romaine, boquerones, parmesan crisp, green goddess dressing</i>	<i>9</i>
ENDIVE SALAD	<i>candied red grapefruit, honey walnut vinaigrette, gorgonzola</i>	<i>9</i>
SPINACH SALAD	<i>blue cheese, granny smith apples, bacon vinaigrette, candied pecans, onion jam</i>	<i>9</i>
WEDGE OF BABY ICEBERG	<i>Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing</i>	<i>9</i>
ROASTED BEET SALAD	<i>pickled plums, strawberries, frisee & radicchio, pecans, goat cheese</i>	<i>9</i>
SWEET POTATO & BUTTERNUT SQUASH SOUP	<i>vincotto, cream, maple</i>	<i>8</i>

ENTREES

GEORGES BANK SCALLOPS	<i>celery root risotto, granny smith apple puree, housemade bacon, pearl onions</i>	<i>28</i>
GA WHITE SHRIMP AND GRITS	<i>jalapeño butter, manchego grits, confit pork guanciale, romesco almond sauce</i>	<i>22</i>
PEPPERCORN CRUSTED TUNA	<i>bok choy, triple blanched garlic, shitakes, tomato, ponzu, crispy wontons</i>	<i>28</i>
CREEKSTONE FARMS HANGER STEAK	<i>goat cheese onion jam potato roesti, acorn squash puree, brussels, balsamic</i>	<i>28</i>
SLOW SMOKED PORK SHOULDER	<i>creamy sauerkraut, crispy fried onion rings, triple mustard pork jus</i>	<i>23</i>
PECAN WOOD SMOKED RIBEYE	<i>roasted fingerlings, creamed spinach, onion jam, veal demi glace</i>	<i>32</i>
CREEKSTONE FARMS SHORT RIB	<i>potato parsnip puree, garlic cream, broccoli rabe, matignon, veal demi glace</i>	<i>28</i>
BEELER'S PORK PORTERHOUSE	<i>Seahive macaroni gratin, baby carrots, poblano almond puree, candied bacon</i>	<i>25</i>
CRISPY SPRINGER MOUNTAIN CHICKEN	<i>onion low carb-o-nara, housemade bacon, crispy okra, pepper jelly</i>	<i>22</i>
SEAHIVE CHEDDAR Brioche Grilled Cheese	<i>sweet potato soup, collard greens, mushrooms, creamed corn, jalapeno</i>	<i>22</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

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- BARREL AGED MANHATTAN** 11
Tap 8 Rye, Antica Formula, Angostura Bitters
- BEN FRANKLIN'S CLARIFIED MILK PUNCH** 10
Copper & Kings Brandy, Bitter Truth Apricot Liqueur, Green Tea, Demerara Sugar, Lemon, Whey
- DRAM YANKEES** 10
High West Double Rye, St. Elizabeth Allspice Dram, Lemon, Regans' No. 6 Orange Bitters
- ORCHARD OLD FASHIONED** 10
High West Double Rye, Housemade Orchard Bitters
- IBISCO SIDECAR** 10
Copper & Kings American Brandy, Don Ciccio & Figli Ibisco Liqueur, Angostura Orange Bitters, Lime
- MOSCOW MULE OR KENTUCKY MULE** 10
Tito's Handmade Vodka and Fresh Lime with Barritts Ginger Beer or Buffalo Trace Bourbon and Fresh Lemon with Barritts Ginger Beer
- 21 ELEVEN** 10
Boodles London Dry Gin, St. Elder Elderflower Liqueur, Fresh Lemon, Club Soda
- DEEP PURPLE** 10
Boodles Gin, Edmond Briottet Crème de Mure, Maraschino Liqueur, Lemon
- CRANBERRY PEACH VIOLET SANGRIA** 9
229 Peach Vodka, Tempus Fugit Crème de Violette, Red and White Wine, Cranberry, Orange Juice, Lemon, Lime

BEERS

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- Draught**
- RIVERWATCH BREWERY** *American Brown Ale | Augusta | 5.5% | 6.65*
- RIVERWATCH BREWERY** *NPR Wheat | Augusta | 5.4% | 6.5*
- UNIBROUE** *La Fin Du Monde Tripel | Quebec, Canada | 9% | 8*
- AVERY** *Liliko'I Kepolo Wit | Boulder, Colorado | 5.6% | 12*
- BROOKLYN** *Sorachi Ace Saison | New York | 7.2% | 8.25*
- REDBRICK** *Hoplanta IPA | Atlanta, GA | 6.8% | 6.5*
- Cans & Bottles**
- CHIMAY** *Grand Réserve Ale | Belgium | 9% | 24 (750 ml)*
- BLACKBERRY FARMS** *2016 Brune | Walland, TN | 6.3% | 29 (750 ml)*
- RODENBACH 2013** *Flanders Red Ale | Belgium | 7% | 32 (750 ml)*
- S.B.C. 2** *Belgium Strong Ale | Savannah | 9.5% | 17.5 (750 ml)*
- SOUTHERN BARREL BREWING** *Saison | Bluffton, SC | 7% | 6.25*
- WILD HEAVEN** *Emergency Drinking Beer | Session Ale | GA | 4% | 6*
- BLANCHE DE CHAMBLY** *Wit | Chambly, Canada | 5% | 5.5*
- GREEN FLASH** *Passion Fruit Kicker Wheat | San Diego | 5.5% | 6.25*
- ANDERSON VALLEY** *Briney Melon Gose | CA | 4.2% | 5.50*
- VICTORY PRIMA PILS** *German Pilsener | Pennsylvania | 5.3% | 5.45*
- MAGNIFICENT MILE** *Pilsner | Chicago, Illinois | 5.6% | 5.25*
- WEIHENSTEPHANER** *Hefeweissbier | Germany | 5.4% | 6*
- DRAGON LADY** *Doppelbock | Europe | 9.7% | 8.7 (500 ml)*
- FULLER'S ES** *Extra Special/Strong Bitter | Europe | 5.9% | 6*
- WESTBROOK** *One Claw Rye | Mt. Pleasant, SC | 5.5% | 6.25*
- SERVICE BREWING CO.** *Compass Rose American IPA | GA | 6% | 5.5*
- BELLS** *Two Hearted Ale IPA | Michigan | 7% | 5.5*
- BOULEVARD BREWING** *Heavy Lifting IPA | Missouri | 6.2% | 5*
- THREE TAVERNS** *A Night on Ponce IPA | Decatur, GA | 7.5% | 5.5*
- THE DUCK-RABBIT** *American Black IPA | Farmville, NC | 7.3% | 5*
- BUD LIGHT** *Light Lager | Missouri | 4.20% | 3.5*
- MILLER LITE** *Light Lager | Wisconsin | 4.17% | 3.5*
- MICHELOB ULTRA** *Light Lager | Missouri | 4.2% | 4*
- BLUE POINT** *Toasted Amber Lager | New York | 5.3% | 5.5*
- WESTMALLE TRAPPIST** *Tripel | Belgium | 9.5% | 16*
- MURPHY'S** *Dry Irish Stout | Cork, Ireland | 4% | 6*
- GREAT DIVIDE** *Yeti Imperial Stout | Denver, CO | 9.5% | 11.25*
- Cider**
- SAMUEL SMITH** *Organic Cider | Tadcaster, England | 5% | 8.5*
- WILLIAM TELL** *Dry Hard Apple Cider with Pinot Grigio | Lodi, CA | 6% | 9*

WINES

By The Glass

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Glass - White

- VEUVE DU VERNEY** *Brut Sparkling Wine | France | 9*
- FERRARI-CARANO** *Chardonnay | Sonoma Coast | 12*
- LA TORRETTA** *Pinot Grigio | Italy | 8*
- LA GALOPE** *Sauvignon Blanc | France | 8*
- SKOURAS** *Moscofilero | Greece | 10*
- SCHLOSS SARRSTEIN** *Kabinett Riesling | Mosel, Germany | 10*

Glass - Red

- PAOLO SCAVINO** *Red Blend | Italy | 8*
- ALEXAKIS** *Syrah, Kotsifali | Crete, Greece | 11*
- ANGELINE** *Pinot Noir | California | 11*
- BRECA** *Garnacha | Spain | 10*
- FALESCO** *Cabernet | Umbria, Italy | 10*