

ABEL BROWN

APPETIZERS

OYSTERS ROCKEFELLER	each 2.5 / ½ dozen 14 / dozen 27
OYSTERS ON THE HALF SHELL	each 2.5 / ½ dozen 14 / dozen 27
IMPERIAL OYSTER	topped with crème fraîche, caviar, vodka, watermelon /each 7
BROILED OYSTERS	jalapeño lime butter, parmesan each 2.5 / ½ dozen 14 / dozen 27
FRIED OYSTERS	homemade tartar sauce, cocktail sauce, lemons 12
SMOKED THEN CRISPY FRIED CHICKEN WINGS	2 sauces 10
PICKLED SHRIMP COCKTAIL	spicy cocktail sauce 12
LOGAN TURNPIKE MILL JOHNNY CAKE	pimento cheese, andouille, chives 10
CHARCUTERIE PLATE	assorted artisan meats and cheeses 16
SMOKED FISH CHARCUTERIE	assorted artisan smoked seafood 16
CEVICHE	shrimp and scallop, lime and grapefruit, fennel, daikon radish, serrano chile 12
PATE “FAUX GRAS”	Springer Mountain organic chicken liver, plum blackberry jam 12
SMOKED SALMON RILLETTE	apples, horseradish, shallots, chives 12

SOUP AND SALADS

CAESAR SALAD	romaine, boquerones, parmesan crisp, housemade dressing 9
ENDIVE SALAD	candied red grapefruit, honey walnut vinaigrette, gorgonzola, candied pistachios 9
SPINACH SALAD	blue cheese, granny smith apples, bacon vinaigrette, candied pecans, onion jam 9
WEDGE OF BABY ICEBERG SALAD	Point Reyes blue cheese, housemade bacon, tomato, blue cheese dressing 9
ROASTED BEET SALAD	pickled plums, strawberries, frisee & radicchio, spiced pecans, goat cheese 9
TOMATO SOUP	garlic, fennel, cream, balsamic 8

ENTREES

GEORGES BANK SCALLOPS	celery root risotto, granny smith apple puree, housemade bacon, pearl onions 28
GA WHITE SHRIMP AND GRITS	jalapeño butter, manchego grits, andouille sausage, romesco almond sauce 22
PEPPERCORN CRUSTED TUNA	bok choy, shitakes, triple blanched garlic, ponzu, tomato, crispy wontons 28
CREEKSTONE FARMS HANGER STEAK	Seahive cheddar macaroni gratin, acorn squash puree, brussels, balsamic 28
SLOW SMOKED PORK SHOULDER	creamy sauerkraut, crispy fried onion rings, triple mustard pork jus 23
PECAN WOOD SMOKED PRIME RIBEYE	roasted fingerlings, pole beans with bacon, onion jam, veal demi glace 34
CREEKSTONE FARMS SHORT RIB	potato parsnip puree, garlic cream, broccoli rabe, matignon, veal demi glace 28
BEELER’S PORK PORTERHOUSE	sorghum sweet potatoes, pecans, maple, baby carrots, poblano almond puree 25
CRISPY SPRINGER MOUNTAIN CHICKEN	onion low carb-o-nara, housemade bacon, crispy okra, pepper jelly 22
SEAHIVE CHEDDAR BRIOCHE GRILLED CHEESE	tomato soup, collard greens, mushrooms, creamed corn, jalapeno 22

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, Russel's Reserve, Noilly Pratt, Antica Carpano, Angostura Bitters

RHUBARB OLD FASHIONED 10
High West Double Rye, Housemade Rhubarb Bitters

SPICED WHISKEY SOUR 10
1792 Kentucky Straight Bourbon, Tippleman's Falernum, Lemon, Scrappy's Orange Bitters

MOSCOW MULE OR KENTUCKY MULE 10
Tito's Handmade Vodka and Fresh Lime with Barritts Ginger Beer or 1792 Kentucky Straight 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

TEA HIVE 10
Ketel One Vodka, St. Elder Elderflower Liqueur, Chamomile Tea, Orange Blossom Honey, Lemon

PEACH ORANGE SANGRIA 9
Stoli Peach Vodka, Bauchant Orange Liqueur, Red and White Wine, Orange Juice, Lemon, Lime

BEERS

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Draught

RIVERWATCH BREWERY 104 Pale Ale | Augusta | 5.5% | 6.5
RIVERWATCH BREWERY American Brown Ale | Augusta | 5.5% | 6.5
MOTHER EARTH Endless River Kölsch | North Carolina | 4.9% | 7
REDBRICK Hoplanta IPA | Atlanta, GA | 6.8% | 6.5
DOGFISH HEAD Flesh & Blood IPA | Delaware | 7.5% | 8.5
UNIBROUE La Fin Du Monde Tripel | Quebec, Canada | 9% | 8

Cans & Bottles

CHIMAY Grand Réserve Ale | Belgium | 9% | 24 (750 ml)
BLACKBERRY FARMS 2016 Brune | Walland, TN | 6.3% | 29 (750 ml)
RODENBACH VINTAGE 2013 Flanders Red Ale | Belgium | 7% | 32 (750 ml)
SOUTHERN BARREL BREWING Saison | Bluffton, SC | 7% | 6.25
SIERRA NEVADA OTRA VEZ Gose | California | 4.5% | 4.75
WILD HEAVEN EMERGENCY DRINKING BEER Session Ale | GA | 4% | 6
WEIHENSTEPHANER Hefeweissbier | Germany | 5.4% | 6
BLANCHE DE CHAMBLY Wit | Chambly, Canada | 5% | 5.5
GREEN FLASH Passion Fruit Kicker Wheat | San Diego | 5.5% | 6.25
THREE TAVERNS PRINCE OF PILSEN Pilsner | Georgia | 5% | 4.8
MAGNIFICENT MILE Pilsner | Chicago, Illinois | 5.6% | 5.25
DRAGON LADY Doppelbock | Europe | 9.7% | 8.7 (500 ml)
FULLER'S ESB 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
21ST AMENDMENT Back In Black American Black IPA | CA | 6.8% | 5.25
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
FULL SAIL BREWERY Amber Ale | Oregon | 5.5% | 5
FOUNDERS DIRTY BASTARD Scotch Ale Wee Heavy | Michigan | 8.5% | 5.5
MURPHY'S Dry Irish Stout | Cork, Ireland | 4% | 6

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
FRITZ ZIMMER Riesling Spätlese | Mosel, Germany | 8
TENSHEN White Blend | Santa Barbara County, CA | 12
FERRARI-CARANO Chardonnay | Sonoma Coast | 12
LA TORRETTA Pinot Grigio | Italy | 8
LA GALOPE Sauvignon Blanc | France | 8
SKOURAS Moscofilero | Greece | 10

Glass - Red

CS "SUBSTANCE" Cabernet | Columbia Valley, WA | 12
SEVEN FALLS Merlot | Wahluke Slope, WA | 10
ANGELINE Pinot Noir | California | 11
LAYA Garnacha/Monastrell | Spain | 8
M. CHAPOUTIER Red Blend | Côtes du Roussillon | 10
TAHUAN Malbec | Mendoza, Argentina | 10