RAW BAR

OYSTERS ON THE HALF SHELL
  each 1.5 / 1/2 dozen 9 / dozen 17

SPECIALTY ON THE HALF SHELL
  each 2.75 / 1/2 dozen 15 / dozen 29

BROILED OYSTERS
  jalapeño, harissa lime butter, parmesan  1/2 dozen 14 / dozen 27

OYSTERS ROCKEFELLER
  spinach, Pernod, shallots, parmesan  1/2 dozen 14 / dozen 27

PICKLED SHRIMP COCKTAIL
  spicy cocktail sauce  12

SCALLOP AND HALIBUT CRUDO
  serrano pepper, watermelon, espelette, fresh lime  12

CURED SALMON RILLETTE
  pickled grapes, picked herbs, Melba toast  14

SMALL PLATES

SMOKED THEN FRIED WINGS
  Alabama sauce, buffalo sauce  9

BLISTERED SHISHITO PEPPERS
  fried lemon wheels, lime zest, caviar lime aioli  6

ANSON MILLS JOHNNY CAKE
  smoked Tillamook cheddar pimento cheese, andouille, chives  10

CHARCUTERIE BOARD
  assorted artisan meats and cheeses  16

LUMP JONAH CRAB CAKE
  silver queen corn, citrus jus  15

STUFFED TOPNECK CLAM
  cherry stone clam, chorizo, tomato, lemon hollandaise  16

HEIRLOOM TOMATO
  endive, picked herbs, fromage blanc, banyuls vinaigrette  9

CAESAR
  romaine, parmesan, boquerones, parmesan crisp  9

ROASTED GOLDEN BEET
  pickled plums, goat cheese, endive, frisée, pecans, orange vinaigrette  9

NEW ENGLAND CLAM CHOWDER
  clams, potatoes, bacon, celery, heavy cream, Old Bay Seasoned Saltines  8

ENTREES

GA WHITE SHRIMP AND GRITS
  cheddar grits, andouille sausage, jalapeno cornbread, almond romesco  25

SPRINGER MOUNTAIN CHICKEN
  onion low-carb-onara, house-cured bacon, crispy okra, pepper jelly  25

VEAL CHOP
  summer bean salad, potato pavé, red onion tomato jam, Indian baby eggplant  35

BACON CRUSTED SALMON
  beluga lentils, arugula, baby tomatoes, mustard cream  28

SMOKED ANGUS RIBEYE
  duckfat roasted fingerlings, roasted tomato, beet jus  38

SMOKED PORK SHOULDER
  creamed sauerkraut, Lusty Monk mustard jus, crispy onion rings  26

HALIBUT T BONE
  creamed Silver Queen corn, serrano pepper, malted vinegar frites  35

BLACKENED SNAPPER
  cheddar grits, arugula, baby tomatoes, capers, olives, cornichon  28
**COCKTAILS**

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

KENTUCKY MULE  10
1792 Bourbon, Fresh Lemon with 1821 Ginger Beer

TEA HIVE  10
Tito’s Handmade Vodka, St. Elder Elderflower Liqueur, Lemon Chamomile Tea, Orange Blossom Honey, Fresh Lemon

“VIEUX CARRE”  11
Whistle Pig 6 Year Rye, Cognac, Antica Carpano, Cream, Egg White, Angostura and Peychauds Bitters

STAIRWAY TO ABEL  10
Farmer’s Organic Gin, Naveran Cava, Lemon, Lime, Cream, Egg White, Orange Flower Water

THE QUEEN’S TONIC  10
Empress Indigo Gin, Pavan Liqueur de France, Jack Rudy’s Tonic, Fresh Lime

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

**MOCKTAILS**

SLOW RIDE  9
Fresh Lavender, Freshly Squeezed Lemon Juice, House Made Simple

JASMINE DRAGON  8
Muddled Lemongrass, Jasmine Tea, Lemon, Lychee Juice, Vanilla Simple

KOKOMO  7
Coconut Cream, Pineapple Juice, Orange Juice

Glass - White

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
NAVERAN | Cava | Spain | 11
BLACK COTTAGE | Rosé | Marlborough, New Zealand | 12

Glass - Red

AERENA | Cabernet Sauvignon | Red Hills, CA | 11
SCENIC VALLEY | Pinot Noir | Willamette, Oregon | 13
THE PAIRING | Red Blend | California | 10
LA MORETTE | Bardolino Red Blend | Italy | 12