

AUGUSTINE

Five Beekman Street

NEW YORK CITY

FRESH PRESSED JUICE

GREEN kale, cucumber, green apple, parsley, pineapple 11

RED watermelon, orange, ginger, turmeric 11

APPETIZERS

OYSTERS ON THE HALF SHELL [°] with lemon and mignonette	18
CHILLED WATERCRESS VICHYSOISE brioche croutons and chive oil	11
HAMACHI CRUDO [°] with yuzu, radish, espelette and shiso	19
STEAK TARTARE [°] hand-cut with yuzu kosho, nori and a quail egg	18

ENTRÉES

GRILLED SALMON[°] market greens, roasted squash, gremolata and crispy carrots	28
CHOPPED CHICKEN SALAD heirloom beets, avocado, roasted peppers, cucumber, feta cheese, pistachio, romaine and arugula with a red wine vinaigrette	24
TUNA PAN BAGNAT[°] with grilled eggplant, piquillo peppers, fennel confit, white anchovies, egg mimosa, ciabatta bread	15
AVOCADO AND CRAB SALAD hearts of palm, mâche, Sancho pepper and a grapefruit vinaigrette	23
STEAK FRITES[°] Café de Paris butter, pommes frites	31
OMELETTE DU JOUR seasonal vegetables, Gruyère and marble potato hash	17
AUGUSTINE BURGER[°] caramelized onions, Gruyère cheese and pommes frites	25

SIDES

GRILLED BROCCOLI RABE aged balsamic and lemon zest	10
POMMES FRITES with homemade mayonnaise	10
CITRUS-GLAZED CARROTS with tarragon oil	9
CREAMED SPINACH herbed breadcrumbs and cave-aged Gruyère	11
POMMES PRESSÉES garlic aioli and wild thyme	10
PETITE SALADE with aged sherry vinaigrette	11

EXECUTIVE CHEF DANIEL PARILLA

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.