

# 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 <sup>°</sup> with lemon and mignonette .....	18
CHILLED WATERCRESS VICHYSOISE brioche croutons and chive oil .....	11
HAMACHI CRUDO <sup>°</sup> with yuzu, radish, espelette and shiso .....	19
STEAK TARTARE <sup>°</sup> hand-cut with yuzu kosho, nori and a quail egg .....	18

## ENTRÉES

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

## SIDES

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

EXECUTIVE CHEFS: SHANE MCBRIDE & 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.