

APPETIZERS

HEIRLOOM BEET TARTINE with ricotta, toasted walnuts, watercress, Banyuls gastrique.....	10
WHOLE ROASTED PEACH with homemade granola, Greek yogurt, greenmarket honey.....	12
AVOCADO AND CRAB SALAD Hearts of palm, grapefruit, mâche, Sansho pepper and a grapefruit vinaigrette.....	21

RUBY RED GRAPEFRUIT “BRÛLÉE”	8
HEIRLOOM TOMATO SALAD watermelon, fresh mozzarella, arugula, charred jalapeno vinaigrette.....	19
OYSTERS ON THE HALF SHELL* with lemon and mignonette.....	18

SOUFFLÉ AU FROMAGE with cave-aged Gruyère, Parmesan and horseradish fondue.....	19
HAMACHI CRUDO* with yuzu, radish, espelette and shiso.....	19
BOSTON LETTUCES with Easter egg radish, sunflower sprouts and seeds, avocado buttermilk dressing.....	14

EGGS

EGGS ANY STYLE* with marble potato hash, tomato Provençale, choice of toast.....	20
OMELETTE DU JOUR with seasonal vegetables, Gruyère and marble potato hash.....	17
EGGS SARDOU* poached eggs, artichoke barigoule, creamed spinach, sauce Choron.....	19
EGGS CARDINAL* poached eggs, Maine lobster, brown-butter Swiss chard, English muffin, sauce cardinal.....	24
EGGS AUGUSTINE* poached eggs, grilled ham, caramelized onions, béarnaise, toasted croissant.....	20
EGG SANDWICH* with grilled tomato, bacon-shallot marmalade, Gruyère and frisée.....	18
AVOCADO TOAST* poached eggs, sliced avocado, tomato-coriander salsa, grilled focaccia.....	16
EGG IN A HOLE* with smoked salmon, lemon crème fraîche and wild arugula.....	17

BALTHAZAR BAKERY VIENNOISERIES

BEIGNETS
with Nutella, raspberry jam
and pastry cream 14

CROISSANT
with butter and jam 4

FRESH PRESSED JUICE

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

RED SUNRISE
watermelon, orange, ginger
and turmeric 11

HANGOVER DRINKS

MORNIN’ LOVE
La Diablada Italia, Cointreau Noir,
Lillet rouge, absinthe rinse 17

GIRL IN THE PARK*
Novo Fogo Velha, Punt e Mes,
orgeat, Hamilton Pimento Dram,
egg white 17

RINCE COCHON
Château Coustaut (Graves),
rosemary, apricot liqueur, Pierre
Ferrand 1840 17

FIVE BORO COCKTAIL
Plantation 3 Stars, Amargo-Vallet,
Yellow Chartreuse, orgeat syrup,
lemon juice 17

ENTRÉES

RICOTTA PANCAKES with blueberry preserves and single-estate maple syrup.....	17
FRENCH TOAST caramelized peaches, bourbon syrup.....	15
AUGUSTINE BURGER* caramelized onions, Gruyère cheese and pommes frites.....	25
GRILLED SALMON* market greens, roasted squash, gremolata, crispy carrots.....	28
STEAK FRITES* Café de Paris butter, pommes frites.....	33
TUNA NIÇOISE SALAD* potato fourchette, tomato confit, olive tapenade, haricot verts, soft-boiled egg.....	27
DUCK CONFIT SALAD cherries, haricot vert, frisée with a sherry vinaigrette.....	27
PAVÉ JARDINIÈRE layered rotisserie vegetables, vegan aioli, petite herbs salade.....	28
CHOPPED CHICKEN SALAD heirloom beets, avocado, roasted peppers, cucumber, feta, pistachio, greens and a red wine vinaigrette.....	24
SEA URCHIN SPAGHETTINI colossal crab and pickled jalapeños.....	32
FILET MIGNON AU POIVRE* 10 oz Stockdale Farms, Missouri, pommes frites.....	49

SIDES

Cumberland sausage 8 cherrywood-smoked bacon 8 marble potato hash 10 creamed spinach 12 petite salade 12

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.

COCKTAILS

SCOTCH

GLENMORANGIE NECTAR D'OR 12yrs	18
OBAN 14yrs	18
ARBEG 10yrs	15
SPRINGBANK 18yrs	45
DALMORE KING ALEXANDER	75
DALMORE 18yrs	45
TALISKER 10yrs	16
PORT CHARLOTTE	25
MACALLAN 15yrs	25
HIGHLAND PARK 12yrs	18
HIGHLAND PARK 18yrs	35
BALVENIE 12yrs	16
BALVENIE 17yrs	38
GLENFIDDICH 15yrs	20
GLENROTHES SELECT	18
JOHNNIE WALKER BLACK	14

BOURBON

BLANTON'S	15
BULLEIT	14
E.H. TAYLOR SINGLE BARREL	16
EAGLE RARE	14
HILLROCK SOLERA	18
MICHTER'S 10yrs	25
BASIL HAYDEN	14
NOAH'S MILL	14

RYE WHISKEY

HIGH WEST RENDEZVOUZ	15
HILLROCK RYE	20
MICHTER'S SINGLE BARREL	14
NOB CREEK	14
TEMPLETON RYE 6yrs	14
WHISTLEPIG 15yrs	45

IRISH WHISKEY

JAMESON	14
TULLAMORE DEW	14
MIDDLETON VERY RARE	38

JAPANESE WHISKY

HAKUSHU 12yrs	22
HAKUSHU 18yrs	80
SUNTORY TOKI	14
YAMAZAKI 12	25

OTHER WHISKIES

HILLROCK SINGLE MALT	28
CROWN ROYAL	14

BLOODY MARYS

BLOODY AUGUSTINE

7 Leguas Reposado, Thai red curry spice, raspberry gazpacho.....17

BLOODY PURGATORY

Pure Kentucky XO, celery juice, chestnut honey, bell pepper juice, egg yolk.....17

BLOODY PAPILLON

Clément JonOne, ginger juice, orange juice, cayenne pepper, fresh horseradish.....17

BRUNCH COCKTAILS

DOWNTOWN SLING

Citadelle, La Quintinye Blanc, pineapple syrup, Bénédictine, Champagne.....17

ORANGE DÉCADENCE

Russian Standard Platinum, Décadence shrub, egg white.....17

COGNAC NOISETTE

P.F. 1840, Galliano Ristretto, Frangelico, orange juice, espresso, whipped cream.....17

SMOKY AND THE BANDIT

Pure Kentucky XO, ginger juice, honey syrup, egg white, stout.....17

THE PRASLIN COCKTAIL

La Favorite Rhum Blanc, ginger juice, limoncello, passion fruit purée, OFTD rum float.....17

AUGUSTINE SPECIALTIES

AUGUSTINE JUBILEE

Absolut Elyx, cherry infusion, kirsch, Guignolet.....17

MORISSON HOTEL

Siete Leguas Reposado, falernum, pineapple juice.....17

BLACK IRISH

Black Bushmills, Branca Menta, fig syrup.....17

NORMANDIE

Pierre Ferrand. 1840, Drouin Sélection, Cointreau.....17

VODKA

ABSOLUTE ELYX	15
CHOPIN POTATO	15
RUSSIAN STANDARD PLATINUM	14

GIN

BOMBAY	14
BOTANIST	15
CITADELLE	14
DIEP9 GENEVER YOUNG	13
FORDS GIN	14
MARTIN MILLER'S GIN	15
PLYMOUTH	14

MEZCAL

ROCA AÑEJO	25
DEL MAGUEY CHICHICAPA	15
DON JULIO	16
HERRADURA AÑEJO	15
7 LEGUAS BLANCO	14
CASAMIGOS REPOSADO	16
DON JULIO 1942	40
FUENTESECA 12yrs	90
JOSE CUERVO RESERVA	54

RUM

NOVO FOGO BARREL AGED	14
CLÉMENT VSOP 125th	18
CLÉMENT XO	78
LA FAVORITE CŒUR DE RHUM	18
NEISSON RÉSERVE SPÉCIALE	27
APPLETON 12yrs	15
BARBANCOURT 8yrs	14
CAÑA BRAVA 7 AÑOS	14
EL DORADO 15yrs	15
MOUNT GAY 1703 OLD CASK	28
ATLANTICO RESERVA 14	22
DIPLOMATICO AMBASSADOR	64
SANTA TERESA 1796	14

BRANDY

PISCO LA DIABLADA ITALIA	20
MAISON SURRENNE 1946	125
CASTARÈDE VSOP	14
OSOCALIS XO	28
DUDOGNON 10yrs	16
CHÂTEAU FONTPINOT XO	37
DELAMAIN VESPER	52
P. F. SÉLECTION DES ANGES	43

BEER

DRAUGHT

GOOSE ISLAND IPA 10 GUINNESS 10 GREY LADY 10 PEAK ORGANIC SEASONAL 10 STELLA ARTOIS 10

BOTTLE

CAPTAIN LAWRENCE KÖLSCH 10 3 MONTS GOLDEN 32 (750ML) 3 MONTS RÉSERVE 32 (750ML) GAVROCHE 16 AUGUSTINER MAXIMATOR 14 AMSTEL LIGHT 10