

AUGUSTINE

Five Beekman Street

NEW YORK CITY

GLUTEN-FREE MULTIGRAIN
BREAD AVAILABLE

BRUNCH

FRESH FRUIT AND YOGURT almonds and greenmarket honey.....	10
RUBY RED GRAPEFRUIT "BRÛLÉE"	8
WHOLE ROASTED APPLE homemade granola, Greek yogurt, greenmarket honey.....	12
GLUTEN-FREE GRANOLA mixed berries, choice of whole, skim or almond milk.....	8
OATMEAL WITH CARAMELIZED BANANA blueberries, walnuts, maple sugar.....	10

BABY KALE SALAD asparagus, haricot vert, cherry tomatoes, garlic croutons, balsamic vinaigrette.....	17
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AVOCADO AND CRAB SALAD Hearts of palm, grapefruit, mâche, Sansho pepper, grapefruit vinaigrette.....	21
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OYSTERS ON THE HALF SHELL [°] lemon, mignonette.....	M/P
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SOUP DU JOUR	14
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SOUFFLÉ AU FROMAGE cave-aged Gruyère, Parmesan, horseradish fondue.....	19
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BOSTON LETTUCES Easter egg radish, sunflower sprouts and seeds, avocado buttermilk dressing.....	14
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MIXED FIELD GREENS carrots, radishes, fines herbes, goat cheese crostini.....	15
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EGGS

EGGS ANY STYLE [°] marble potato hash, tomato Provençale, choice of toast.....	20
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OMELETTE DU JOUR french fries or petite salade.....	17
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EGGS SARDOU [°] poached eggs, artichoke barigoule, creamed spinach, sauce Choron.....	19
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EGGS CARDINAL [°] poached eggs, Maine lobster, brown-butter Swiss chard, English muffin, sauce cardinal.....	24
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EGGS AUGUSTINE [°] poached eggs, grilled ham, and béarnaise on a toasted croissant.....	20
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EGG SANDWICH [°] grilled tomato, Gruyère, bacon, and frisée salad.....	17
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AVOCADO TOAST [°] poached eggs, sliced avocado, tomato-coriander salsa, grilled focaccia.....	16
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EGGS IN A HOLE [°] smoked salmon, wild arugula, lemon crème fraîche.....	17
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BALTHAZAR BAKERY VIENNOISERIES

BEIGNETS

Nutella, raspberry jam
and pastry cream 14

CROISSANT

butter and jam 4

FRESH PRESSED JUICE

GREEN MORNING

kale, cucumber, green apple,
parsley and pineapple 11

RED SUNRISE

carrot, orange, red bell pepper,
ginger and turmeric 11

MORNING AFTER

ROSEMARY RISE

Château Coustaut (Graves),
rosemary, apricot liqueur,
Bache-Gabrielsen Tre Kors 17

FIVE BORO COCKTAIL

Trois Rivières Cuvée de L'Océan,
Amargo-Vallet, Yellow Chartreuse,
orgeat syrup, lemon juice 17

MORNIN' LOVE

La Diablada Italia, Cointreau Noir,
Lillet Rouge, absinthe rinse 17

ENTRÉES

RICOTTA PANCAKES bananas, single-estate maple syrup.....	17
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FRENCH TOAST caramelized apples, bourbon syrup.....	15
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AUGUSTINE BURGER [°] caramelized onions, Gruyère cheese, pommes frites.....	25
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GRILLED SALMON [°] mixed greens, summer squash, Easter egg radish, fennel ribbons, lemon horseradish crust.....	28
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STEAK FRITES [°] Café de Paris butter, pommes frites.....	33
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TUNA NIÇOISE SALAD [°] potato fourchette, tomato confit, olive tapenade, haricot verts, soft-boiled egg.....	27
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DUCK CONFIT SALAD apples, hazelnuts, haricot vert, frisée, sherry vinaigrette.....	27
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LÉGUMES RÔTIS roisserie vegetables, quinoa, marcona almonds, herb pesto.....	26
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CHOPPED CHICKEN SALAD heirloom beets, avocado, roasted peppers, cucumber, feta, pistachio, greens, red wine vinaigrette.....	24
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LOBSTER RISOTTO [°] butter-poached lobster, gremolata and spring vegetables.....	36
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FILET MIGNON AU POIVRE [°] 8 oz, Stockdale Farms, Missouri with pommes frites.....	49
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SIDES

fresh fruit 5	mixed berries 5	avocado 5	petite salade 10
Cumberland sausage 8	cherrywood-smoked bacon 8	marble potato hash 10	creamed spinach 12

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.

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
JOHNNIE WALKER 18yrs	30
HIGHLAND PARK 12yrs	18
HIGHLAND PARK 18yrs	35
BALVENIE 12yrs	16
BALVENIE 17yrs	38
GLENFIDDICH 15yrs	20
GLENROTHES SELECT	18
JOHNNIE WALKER BLACK	16

BOURBON

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

RYE

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

IRISH WHISKEY

JAMESON	14
CONNEMARA PEATED	16
MIDDLETON VERY RARE	38
GREEN SPOT LEOVILLE	25

JAPANESE WHISKY

HAKUSHU 12yrs	22
HAKUSHU 18yrs	80
YAMAZAKI 12	25

OTHER WHISKIES

HILLROCK SINGLE MALT	28
CROWN ROYAL	14

BLOODY MARYS

BLOODY CLASSIQUE

Absolut vodka, celery salt, black pepper, spices and lemon juice.....17

BLOODY PAPILLON

Clément Select Barrel, ginger juice, orange juice, cayenne pepper, fresh horseradish.....17

BRUNCH COCKTAILS

DOWNTOWN SLING

Citadelle, Dolin Blanc, pineapple syrup, Bénédictine, Champagne.....17

ORANGE DÉCADENCE

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

THE PRASLIN COCKTAIL

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

AUGUSTINE SPECIALTIES

COCOA CRÉOLE

Trois Rivières Ambré, Fugit Cocoa Crème, Grand Marnier, Ricard.....17

MORISSON HOTEL

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

GINGER FAB

Trois Rivières Blanc, lime juice, agave syrup, ginger juice, soda.....17

LIBERTIN

Drouin Calvados, Bache-Gabrielsen Tre Kors, crème de pêche, lemon juice, Champagne.....17

VODKA

ABSOLUTE ELYX	15
CHOPIN POTATO	15
RUSSIAN STANDARD PLATINUM	14

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BOMBAY	14
SIPSMITH	18
CITADELLE	14
DIEP9 GENEVER YOUNG	13
FORDS GIN	14
MARTIN MILLER'S GIN	15
PLYMOUTH	14

MEZCAL

DEL MAGUEY CHICHICAPA	15
DON JULIO REPOSADO	16
HERRADURA AÑEJO	18
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 CUVÉE HOMÈRE	33
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	115
CASTARÈDE VSOP	14
OSOCALIS XO	28
DUDOGNON 10yrs	16
CHÂTEAU FONTPINOT XO	37
DELAMAIN VESPER	52
P. F. SÉLECTION DES ANGES	43
EL MAESTRO GRAN RESERVA	45

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