

# AUGUSTINE

*Five Beekman Street*

NEW YORK CITY

OPEN FOR BREAKFAST  
LUNCH AND BRUNCH

## APPETIZERS

<b>ASPARAGUS SALAD</b> with toasted pistachios, ricotta and a fines herbes vinaigrette.....17	<b>SHRIMP LOUIE</b> with Bibb lettuce, cucumber and celery remoulade.....21	<b>FOIE GRAS AUGUSTINE</b> foie gras confit, strawberries, pickled rhubarb and brioche toast.....27
<b>CHILLED WATERCRESS VICHYSOISE</b> brioche croutons and chive oil.....11	<b>SOUFFLÉ AU FROMAGE</b> cave-aged Gruyère, Parmesan and horseradish fondue.....19	<b>SALT-BAKED OYSTERS</b> Pernod butter, anise, smoked trout roe.....21
<b>AVOCADO AND CRAB SALAD</b> hearts of palm, mâche, Sancho pepper and a grapefruit vinaigrette.....22	<b>CRU À LA NIÇOISE°</b> raw yellowfin tuna, anchovies, Niçoise olives, lemon, cherry tomatoes.....23	<b>BOSTON LETTUCE</b> Easter egg radish, sunflower seeds, avocado and a buttermilk dressing.....14
<b>STEAK TARTARE°</b> hand-cut with yuzu kosho, nori, quail egg.....19		<b>ROASTED BONE MARROW</b> oxtail ragoût and grilled baguette.....31

## ENTRÉES

<b>AUGUSTINE BURGER°</b> caramelized onions, Comté cheese and pommes frites.....27	<b>SEA URCHIN SPAGHETTINI</b> with colossal crab, pickled jalapeños, and lemon zest.....30	<b>SEARED SULLIVAN COUNTY TROUT</b> with wild mushrooms, spring onion and dandelion greens.....28
<b>GRILLED SALMON°</b> fava beans, Marcona almonds, pickled ramp vinaigrette, herbed bread crumbs.....29	<b>PAVÉ JARDINIÈRE</b> layered rotisserie vegetables, vegan aioli, petite herbs salade.....28	<b>CÔTES DE PORC "CALVADOS"</b> roasted apples, soft polenta, wild mushrooms.....27

*Grilled Fish of the Day* with toasted lemon and a petite salade° M/P

## ROTISSERIE

<b>LEG OF LAMB "AUX FINES HERBES"</b> with flageolet beans, escarole and lamb jus 29
<b>DUCK À L'ORANGE</b> duck breast and Grand Marnier-braised leg, turnips, greens, orange marmalade 33
<b>FARM-RAISED CHICKEN</b> with herbes de Provence, pomme purée and wild watercress 32

## SIDES

<b>GRILLED BROCCOLI RABE</b> aged balsamic, lemon zest 11
<b>POMMES FRITES</b> with homemade mayonnaise 10
<b>CITRUS-GLAZED CARROTS</b> with tarragon oil 11
<b>CREAMED SPINACH</b> herbed bread crumbs and cave-aged Gruyère 12
<b>POMMES PRESSÉES</b> garlic aioli and wild thyme 11
<b>PETITE SALADE</b> with aged sherry vinaigrette 12

## GRILLADES

<b>STEAK FRITES°</b> with Café de Paris butter and pommes frites 33
<b>FILET MIGNON AU POIVRE°</b> Stockdale Farms, Missouri 10 oz 49
<b>RIBEYE STEAK°</b> Creekstone Farms, Kansas M/P

## PLATS DU JOUR

<b>MONDAY</b> MOULES À LA CITRONELLE 28	<b>TUESDAY</b> SOFT SHELL CRAB 48	<b>WEDNESDAY</b> LAMB SADDLE CHOP 39	<b>THURSDAY</b> BROILED MAINE LOBSTER 41
<b>FRIDAY</b> BOUILLABAISSE 31	<b>SATURDAY</b> ROTISSERIE PRIME RIB° 54	<b>SUNDAY</b> VEAL SCHNITZEL 44	

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 115  
DALMORE 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 SMALL BATCH 16  
EAGLE RARE 14  
HILLROCK SOLERA 18  
MICHTER'S 10yrs 25  
BASIL HAYDEN'S 14  
NOAH'S MILL 14

### RYE WHISKEY

HIGH WEST RENDEZ-VOUZ 15  
HILLROCK RYE 20  
MICHTER'S SINGLE BARREL 14  
KNOB CREEK 14  
TEMPLETON RYE 6yrs 14  
WHISTLEPIG 15yrs 45

### IRISH WHISKY

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

### AUGUSTINE SPECIALTIES

**AUGUSTINE JUBILEE**  
Absolut Elyx, Cherry infusion, Kirsch, Guignolet.....17

**LE JARDIN**  
Hendrick's, Falernum, Crème de pomme, Cucumber.....17

**TOKYO '89**  
Suntory Toki, Dashi bouillon, Kiuchi, St Germain.....17

**MARTINIQUE**  
Clément JonOne 125th, Orgeat, Pear purée, OFTD.....17

**MORISSON HOTEL**  
Siete Leguas Reposado, Falernum, Pineapple juice.....17

**BLACK IRISH**  
Black Bushmills, Branca menta, Fig syrup.....17

**LE FUMOIR**  
Mezcal del Amigo, Chartreuse, Espelette syrup.....17

### CLASSICS

**CHARLESTON**  
Diep9 Genever, Kirsch, Dolin dry, Cointreau Noir.....17

**PICANTE DE LA CASA**  
Dobel Diamante, Fresno Chili mix.....17

**BLACKTHORN**  
Black Bushmills, Dolin dry, Pernod.....17

**DIAMOND BACK**  
Rittenhouse, Drouin Sélection, Chartreuse.....17

**BRANDY CRUSTA**  
P.F. 1840, Maraschino, Cointreau.....17

### MARTINIS

**RUSSIAN WIDOW**  
Russian Platinum, Dubonnet, Dolin dry.....17

**CONCORDE**  
Citadelle, La Quintynie blanc, Byrrh.....17

**FRENCH MANHATTAN**  
Rémy Martin VSOP, Dolin Sweet, Noilly Prat dry.....17

**NORMANDIE**  
P.F. 1840, Drouin Sélection, Cointreau.....17

**TRADE WINDS**  
Clément JonOne 125th, Ardbeg, Camomille, Campari.....17

### VODKA

ABSOLUTE ELYX 15  
CHOPIN POTATO 15  
RUSSIAN STANDARD PLATINUM 14

### GIN

BOMBAY 14  
BOTANIST 15  
CITADELLE 14  
DIEP9 JENEVER 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  
FUENTESCA 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  
CANA BRAVA 7 ANOS 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 SURESNE 1946 125  
CASTARÉDE VSOP 14  
OSOCALIS XO 28  
DUDOGNON 10yrs 16  
CHÂTEAU FONPINOT 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 KOLSCH 10 3 MONTS GOLDEN 32 (750ML) 3 MONTS RÉSERVE 32 (750ML) GAVROCHE 16 AUGUSTINER MAXIMATOR 14 AMSTEL LIGHT 10