

AUGUSTINE

Five Beekman Street

NEW YORK CITY

OPEN FOR BREAKFAST

Fresh Pressed Juice: GREEN kale, cucumber, green apple, parsley, pineapple 11 RED carrot, orange, red bell pepper, ginger, turmeric 11

APPETIZERS

WALDORF SALAD

Honeycrisps, sultanas, toasted walnuts, celery hearts, Greek yogurt dressing14

STEAK TARTARE*

hand-cut with yuzu kosho, nori, quail egg18

SOUP DU JOUR

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BOSTON LETTUCE

Easter egg radish, sunflower seeds, avocado and a buttermilk dressing13

SOUFFLÉ AU FROMAGE

cave-aged Gruyère, Parmesan and horseradish fondue19

OYSTERS ON THE HALF SHELL*

with lemon and mignonette18

HAMACHI CRUDO*

with yuzu, radish, espelette and shiso19

ROASTED BONE MARROW*

short rib ragoût and grilled baguette27

LARGE SALADS

CHOPPED CHICKEN SALAD

heirloom beets, avocado, roasted peppers, cucumber, feta cheese, pistachio, romaine and arugula with a red wine vinaigrette24

TUNA NIÇOISE SALAD*

potato fourchette, tomato confit, olive tapenade, haricot verts, soft-boiled egg27

GRILLED SALMON*

shaved Brussels sprouts salad, root vegetables, horseradish mustard vinaigrette28

AVOCADO AND CRAB SALAD

hearts of palm, mâche, Sancho pepper and a grapefruit vinaigrette23

DUCK CONFIT SALAD

apples, chestnuts, haricot vert, frisée with a sherry vinaigrette25

SANDWICHES

AUGUSTINE BURGER*

caramelized onions, Gruyère cheese and pommes frites25

LOBSTER ROLL

celery, celery leaves, lemon aioli, bay-leaf salt, brioche roll31

LAMB SANDWICH*

tomato, grilled red onions, harissa mayonnaise, seeded sourdough bread18

TUNA PAN BAGNAT*

with grilled eggplant, piquillo peppers, fennel confit, white anchovies, egg mimosa, ciabatta bread15

ENTRÉES

MOULES A LA CITRONELLE*

coconut milk, basil, cilantro, grilled bread28

SEARED SULLIVAN COUNTY TROUT*

with wild mushrooms, green onion and Swiss chard27

PAVÉ JARDINIÈRE

layered rotisserie vegetables, vegan aioli, petite herbs salade26

STEAK FRITES*

Café de Paris butter, pommes frites31

FARM-RAISED CHICKEN

roasted chicken breast and vegetables with herbes de Provence and wild watercress28

FILET MIGNON AU POIVRE*

with pommes frites48

SEA URCHIN SPAGHETTINI

with colossal crab, pickled jalapeños and lemon zest31

OMELETTE DU JOUR

seasonal vegetables, Gruyère and marble potato hash17

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

SIDES

GRILLED BROCCOLI RABE aged balsamic and lemon zest10

POMMES FRITES with homemade mayonnaise10

CITRUS-GLAZED CARROTS with tarragon oil9

CREAMED SPINACH herbed breadcrumbs and cave-aged Gruyère11

POMMES PRESSÉES garlic aioli and wild thyme10

PETITE SALADE with aged sherry vinaigrette11

PLATS DU JOUR

MONDAY LAMB SHANK* 38 TUESDAY WHOLE ROASTED MARKET FISH* 72 WEDNESDAY RABBIT CASSOULET 31

THURSDAY BROILED MAINE LOBSTER 41 FRIDAY BOUILLABAISSE 31 SATURDAY ROTISSERIE PRIME RIB* 54 SUNDAY VEAL SCHNITZEL 44

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
NOB 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

AUGUSTINE SPECIALTIES

AUGUSTINE JUBILEE	
Absolut Elyx, Cherry reduction, Kirsch, Griottes	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, Abuelo	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, Dolin blanc, Byrrh	17
FRENCH MANHATTAN	
Rémy Martin VSOP, Dolin Sweet, Noilly Prat dry	17
NORMANDIE	
P.F. 1840, Drouin Sélection, Cointreau	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 VSOP 125th	18
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
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BOTTLE

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