

# 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

<b>WALDORF SALAD</b> Honeycrisps, sultanas, toasted walnuts, celery hearts, Greek yogurt dressing ..... 14	<b>SOUP DU JOUR</b> ..... 14	<b>EAST COAST OYSTERS</b> <sup>°</sup> lemon, mignonette ..... MP
<b>STEAK TARTARE</b> <sup>°</sup> hand-cut with yuzu kosho, nori, quail egg ..... 18	<b>HAMACHI CRUDO</b> <sup>°</sup> yuzu, radish, espelette, shiso ..... 19	<b>BOSTON LETTUCE</b> Easter egg radish, sunflower seeds, avocado, buttermilk dressing ..... 13
<b>AUGUSTINE SALAD</b> mixed greens, carrots, radishes, fines herbes, goat cheese, crostini ..... 17	<b>SOUFFLÉ AU FROMAGE</b> cave-aged Gruyère, Parmesan and horseradish fondue ..... 19	<b>ROASTED BONE MARROW</b> <sup>°</sup> short rib ragoût, grilled baguette ..... 27

## LARGE SALADS

<b>CHOPPED CHICKEN SALAD</b> heirloom beets, avocado, roasted peppers, cucumber, feta cheese, pistachio, romaine, arugula, red wine vinaigrette ..... 24
<b>TUNA NIÇOISE SALAD</b> <sup>°</sup> potato fourchette, tomato confit, olive tapenade, haricot verts, soft-boiled egg ..... 27
<b>GRILLED SALMON</b> <sup>°</sup> shaved Brussels sprouts salad, root vegetables, horseradish mustard vinaigrette ..... 28
<b>AVOCADO AND CRAB SALAD</b> hearts of palm, mâche, Sancho pepper, grapefruit vinaigrette ..... 23
<b>DUCK CONFIT SALAD</b> apples, chestnuts, haricot vert, frisée, sherry vinaigrette ..... 25

## SANDWICHES

<b>AUGUSTINE BURGER</b> <sup>°</sup> caramelized onions, Gruyère cheese, pommes frites ..... 25
<b>LOBSTER ROLL</b> celery, celery leaves, lemon aioli, bay-leaf salt, brioche roll ..... 31
<b>LAMB SANDWICH</b> <sup>°</sup> tomato, grilled red onions, harissa mayonnaise, seeded sourdough bread ..... 18
<b>TUNA PAN BAGNAT</b> <sup>°</sup> grilled eggplant, piquillo peppers, fennel confit, white anchovies, egg mimosa, ciabatta bread ..... 15

## ENTRÉES

<b>MOULES AU SAFRAN</b> <sup>°</sup> white wine, saffron, cream, grilled baguette ..... 28
<b>PAVÉ JARDINIÈRE</b> layered rotisserie vegetables, vegan aioli, petite herbs salade ..... 26
<b>STEAK FRITES</b> <sup>°</sup> Café de Paris butter, pommes frites ..... 31
<b>FARM-RAISED CHICKEN</b> roasted chicken breast, vegetables, herbes de Provence, wild watercress ..... 28
<b>FILET MIGNON AU POIVRE</b> <sup>°</sup> pommes frites ..... 48
<b>LOBSTER RISOTTO</b> <sup>°</sup> butter poached lobster, gremolata, diced winter vegetables ..... 38
<b>SEA URCHIN SPAGHETTINI</b> colossal crab, pickled jalapeños, lemon zest ..... 31
<b>OMELETTE DU JOUR</b> seasonal vegetables, Gruyère, marble potato hash ..... 17

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

## SIDES

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

## PLATS DU JOUR

MONDAY BEEF PORTERHOUSE<sup>°</sup> 155 TUESDAY WHOLE ROASTED MARKET FISH<sup>°</sup> 72 WEDNESDAY COQ AU VIN 33  
THURSDAY SCALLOP BROCHETTE 37 FRIDAY BOUILLABAISSSE 31 SATURDAY ROTISSERIE PRIME RIB<sup>°</sup> 54 SUNDAY BRAISED SHORT RIB 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

<b>AUGUSTINE JUBILEE</b>	
Absolut Elyx, Cherry reduction, Kirsch, Griottes	17
<b>LE JARDIN</b>	
Hendrick's, Falernum, Crème de pomme, Cucumber	17
<b>TOKYO '89</b>	
Suntory Toki, Dashi bouillon, Kiuchi, St Germain	17
<b>MARTINIQUE</b>	
Clément Select Barrel, Orgeat, Pear purée, Abuelo	17
<b>MORISSON HOTEL</b>	
Siete Leguas Reposado, Falernum, Pineapple juice	17
<b>BLACK IRISH</b>	
Black Bushmills, Branca menta, Fig syrup	17
<b>LE FUMOIR</b>	
Mezcal del Amigo, Chartreuse, Espelette syrup	17

### CLASSICS

<b>CHARLESTON</b>	
Diep9 Genever, Kirsch, Dolin dry, Cointreau Noir	17
<b>PICANTE DE LA CASA</b>	
Dobel Diamante, Fresno Chili mix	17
<b>BLACKTHORN</b>	
Black Bushmills, Dolin dry, Pernod	17
<b>DIAMOND BACK</b>	
Rittenhouse, Drouin Sélection, Chartreuse	17
<b>BRANDY CRUSTA</b>	
P.F. 1840, Maraschino, Cointreau	17

### MARTINIS

<b>RUSSIAN WIDOW</b>	
Russian Platinum, Dubonnet, Dolin dry	17
<b>CONCORDE</b>	
Citadelle, Dolin blanc, Byrrh	17
<b>FRENCH MANHATTAN</b>	
Rémy Martin VSOP, Dolin Sweet, Noilly Prat dry	17
<b>NORMANDIE</b>	
P.F. 1840, Drouin Sélection, Cointreau	17

### VODKA

ABSOLUTE ELYX	15
CHOPIN POTATO	15
RUSSIAN STANDARD PLATINUM	14

### GIN

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
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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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