

AUGUSTINE

Five Beekman Street

NEW YORK CITY

OPEN FOR BREAKFAST

APPETIZERS

ASPARAGUS SALAD

with toasted pistachios, ricotta
and a fines herbs vinaigrette16

CHILLED WATERCRESS VICHYSOISE

brioche croutons and chive oil11

AVOCADO AND CRAB SALAD

hearts of palm, mâche, Sancho pepper
and a grapefruit vinaigrette21

SHRIMP LOUIE

with Bibb lettuce, cucumber
and celery remoulade19

STEAK TARTARE

hand-cut with yuzu kosho, nori
and a quail egg18

SOUFFLÉ AU FROMAGE

cave-aged Gruyère, Parmesan
and horseradish fondue19

BOSTON LETTUCE

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

ROASTED BONE MARROW

oxtail ragoût and grilled baguette29

SALT-BAKED OYSTERS

Pernod butter, anise and
smoked trout roe19

LARGE SALADS

CHOPPED CHICKEN SALAD

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

GRILLED SALMON*

fava beans, Marcona almonds, pickled ramp
vinaigrette, herbed bread crumbs28

DUCK CONFIT SALAD

cherries, haricot vert, frisée
with a sherry vinaigrette25

SANDWICHES

LOBSTER ROLL

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

ROTISSERIE LAMB SANDWICH

pickled green apple, 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

AUGUSTINE BURGER

caramelized onions, Comté cheese and pommes frites25

SEARED SULLIVAN COUNTY TROUT

with wild mushrooms, spring onion and dandelion greens27

PAVÉ JARDINIÈRE

layered rotisserie vegetables, vegan aioli, petite herbs salade26

STEAK FRITES

Café de Paris butter, pommes frites31

SEA URCHIN SPAGHETTINI

with colossal crab, pickled jalapeños and lemon zest28

FARM-RAISED CHICKEN

herbes de Provence, pomme purée and wild watercress31

FILET MIGNON AU POIVRE

with pommes frites48

OMELETTE DU JOUR

seasonal vegetables, Comté cheese, 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 MOULES À LA CITRONELLE 28 TUESDAY SOFT SHELL CRAB 48 WEDNESDAY LAMB SADDLE CHOP 35

THURSDAY BROILED MAINE LOBSTER 41 FRIDAY BOUILLABAISSE 31 SATURDAY ROTISSERIE PRIME RIB* 54 SUNDAY 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 14
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 reduction, Kirsch, Guignolet17

LE JARDIN

Hendrick's, Falernum, Crème de pomme, Cucumber17

TOKYO '89

Suntory Toki, Dashi bouillon, Kiuchi, St Germain17

MARTINIQUE

Clément JonOne 125th, Orgeat, Pear purée, Abuelo17

MORISSON HOTEL

Siete Leguas Reposado, Falernum, Pineapple juice17

BLACK IRISH

Black Bushmills, Branca menta, Fig syrup17

LE FUMOIR

Mezcal del Amigo, Chartreuse, Espelette syrup17

CLASSICS

CHARLESTON

Diep9 Genever, Kirsch, Dolin dry, Cointreau Noir17

PICANTE DE LA CASA

Dobel Diamante, Fresno Chili mix17

BLACKTHORN

Black Bushmills, Dolin dry, Pernod17

DIAMOND BACK

Rittenhouse, Drouin Sélection, Chartreuse17

BRANDY CRUSTA

P.F. 1840, Maraschino, Cointreau17

MARTINIS

RUSSIAN WIDOW

Russian Platinum, Dubonnet, Dolin dry17

CONCORDE

Citadelle, La Quintynie blanc, Byrrh17

FRENCH MANHATTAN

Rémy Martin VSOP, Dolin Sweet, Noilly Prat dry17

NORMANDIE

P.F. 1840, Drouin Sélection, Cointreau17

TRADE WINDS

Clément Select, Ardbeg 10, Camomille, Campari17

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