

# AUGUSTINE

*Five Beekman Street*

NEW YORK CITY

OPEN FOR BREAKFAST

## APPETIZERS

### HEIRLOOM TOMATO SALAD

watermelon, fresh mozzarella, arugula,  
charred jalapeño vinaigrette ..... 19

### OYSTERS ON THE HALF SHELL°

with lemon and mignonette ..... 18

### HAMACHI CRUDO°

with yuzu, radish, espelette and shiso ..... 19

### BOSTON LETTUCE

Easter egg radish, sunflower seeds,  
avocado and a buttermilk dressing ..... 13

### SOUFFLÉ AU FROMAGE

cave-aged Gruyère, Parmesan  
and horseradish fondue ..... 19

### STEAK TARTARE°

hand-cut with yuzu kosho, nori  
and a quail egg ..... 18

### CHILLED WATERCRESS VICHYSOISE

brioche croutons and chive oil ..... 11

### ROASTED BONE MARROW°

oxtail ragoût and grilled baguette ..... 27

## LARGE SALADS

### CHOPPED CHICKEN SALAD

heirloom beets, avocado, roasted peppers,  
cucumber, feta cheese, pistachio, romaine  
and arugula with a red wine vinaigrette ..... 24

### TUNA NIÇOISE SALAD°

potato fourchette, tomato confit, olive tapenade,  
haricot verts, soft-boiled egg ..... 27

### GRILLED SALMON°

market greens, roasted squash, gremolata,  
crispy carrots ..... 28

### AVOCADO AND CRAB SALAD

hearts of palm, mâche, Sancho pepper  
and a grapefruit vinaigrette ..... 23

### DUCK CONFIT SALAD

cherries, haricot vert, frisée  
with a sherry vinaigrette ..... 25

## SANDWICHES

### AUGUSTINE BURGER°

caramelized onions, Gruyère cheese  
and pommes frites ..... 25

### LOBSTER ROLL

celery, celery leaves, lemon aioli,  
bay-leaf salt, brioche roll ..... 31

### ROTISSERIE LAMB SANDWICH°

tomato, grilled red onions, harissa mayonnaise,  
seeded sourdough bread ..... 18

### TUNA PAN BAGNAT°

with grilled eggplant, piquillo peppers,  
fennel confit, white anchovies,  
egg mimosa, ciabatta bread ..... 15

## ENTRÉES

### MOULES A LA CITRONELLE°

coconut milk, basil, cilantro, grilled bread ..... 28

### SEARED SULLIVAN COUNTY TROUT°

with wild mushrooms, green onion and dandelion greens ..... 27

### PAVÉ JARDINIÈRE

layered rotisserie vegetables, vegan aioli, petite herbs salade ..... 26

### STEAK FRITES°

Café de Paris butter, pommes frites ..... 31

### FARM-RAISED CHICKEN

herbes de Provence, roasted vegetables and wild watercress ..... 31

### FILET MIGNON AU POIVRE°

with pommes frites ..... 48

### SEA URCHIN SPAGHETTINI

with colossal crab, pickled jalapeños and lemon zest ..... 31

### OMELETTE DU JOUR

seasonal vegetables, Gruyère and marble potato hash ..... 17

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

## SIDES

GRILLED BROCCOLI RABE aged balsamic and lemon zest ..... 10

POMMES FRITES with homemade mayonnaise ..... 10

CITRUS-GLAZED CARROTS with tarragon oil ..... 9

CREAMED SPINACH herbed breadcrumbs and cave-aged Gruyère ..... 11

POMMES PRESSÉES garlic aioli and wild thyme ..... 10

PETITE SALADE with aged sherry vinaigrette ..... 11

## PLATS DU JOUR

MONDAY SCALLOP BROCHETTE° 37 TUESDAY WHOLE ROASTED MARKET FISH° 72 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  
ARDBEG 10yrs 15  
SPRINGBANK 18yrs 45  
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, 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, 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, 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 Select, Ardbeg 10, 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