

AUGUSTINE

Five Beekman Street

NEW YORK CITY

FRESH PRESSED JUICE

GREEN kale, cucumber, green apple, parsley, pineapple 11

RED carrot, orange, red bell pepper, ginger, turmeric 11

APPETIZERS

OYSTERS ON THE HALF SHELL [°] with lemon and mignonette	M/P
VICHYSOISE with gravlax on brioche	15
YELLOWTAIL CRUDO [°] citrus vinaigrette, saffron, chili	19
STEAK TARTARE [°] Dijon mustard, fried shallots, cured egg yolk, rye	18
SALAD COMPOSÉE with carrots, radish, fines herbes, goat cheese crostini	16

ENTRÉES

PAN-SEARED BRANZINO[°] roasted couliflower, légumes, radicchio, beurre noisette	31
CHOPPED CHICKEN SALAD heirloom beets, avocado, roasted peppers, cucumber, feta cheese, pistachio, romaine and arugula with a red wine vinaigrette	24
TUNA NIÇOISE SALAD[°] fingerling potato, tomato confit, olive tapenade, haricots verts, soft-boiled egg	27
STEAK FRITES[°] Café de Paris butter, pommes frites	33
OMELETTE DU JOUR served with pommes frites or petite salade	17
AUGUSTINE BURGER[°] tomato marmalade, Gruyère cheese and pommes frites	25

SIDES

GRILLED BROCCOLI RABE chili 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 PURÉE à la Joël Robuchon	10
PETITE SALADE with aged sherry vinaigrette	9
AVOCADO	5

Executive Chef: Markus Glocker

*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.