

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
SOUP DU JOUR.....	14
FLUKE CRUDO [°] pickled jalapeños, cilantro, Himalayan pink salt.....	17
STEAK TARTARE [°] hand-cut with yuzu kosho, nori and a quail egg.....	18
MIXED FIELD GREENS with carrots, radish, fines herbes, goat cheese crostini.....	15

ENTRÉES

GRILLED SALMON[°] mixed field greens, summer squash, Easter egg radish, fennel ribbons, lemon horseradish crust.....	28
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
AVOCADO AND CRAB SALAD hearts of palm, mâche, Sancho pepper and a grapefruit vinaigrette.....	23
STEAK FRITES[°] Café de Paris butter, pommes frites.....	31
OMELETTE DU JOUR served with pommes frites or petite salade.....	17
AUGUSTINE BURGER[°] caramelized onions, Gruyère cheese and pommes frites.....	25

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.....	9
AVOCADO	5

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.