

AUGUSTINE

Five Beekman Street

NEW YORK CITY

OPEN FOR BREAKFAST
LUNCH AND BRUNCH

APPETIZERS

HEIRLOOM TOMATO SALAD

watermelon, fresh mozzarella, arugula,
charred jalapeno vinaigrette 19

CHILLED WATERCRESS VICHYSOISE

brioche croutons and chive oil 11

SOUFFLÉ AU FROMAGE

cave-aged Gruyère, Parmesan
and horseradish fondue 19

OYSTERS ON THE HALF SHELL°

with lemon and mignonette 18

AVOCADO AND CRAB SALAD

hearts of palm, mâche, Sancho pepper
and a grapefruit vinaigrette 22

STEAK TARTARE°

hand-cut with yuzu kosho, nori, quail egg 19

BOSTON LETTUCE

Easter egg radish, sunflower seeds,
avocado and a buttermilk dressing 14

HAMACHI CRUDO°

with yuzu, radish, espelette
and shiso 21

ROASTED BONE MARROW

with oxtail ragoût and grilled baguette 27

ENTRÉES

MOULES A LA CITRONELLE

coconut milk, basil, cilantro
and grilled bread 28

AUGUSTINE BURGER°

caramelized onions, Gruyère cheese
and pommes frites 27

GRILLED SALMON°

market greens, roasted squash,
gremolata, crispy carrots 28

SEA URCHIN SPAGHETTINI

with colossal crab, pickled jalapeños,
and lemon zest 33

CÔTES DE PORC "ELDERFLOWER"

roasted peaches, soft polenta,
wild mushrooms 27

PAVÉ JARDINIÈRE

layered rotisserie vegetables, vegan aioli,
petite herbs salade 28

TUNA NIÇOISE SALAD°

potato fourchette, tomato confit, olive
tapenade, haricot verts, soft-boiled egg 29

SEARED SULLIVAN COUNTY TROUT°

with wild mushrooms, green onion
and dandelion greens 28

Grilled Fish of the Day

with toasted lemon and a petite salade°

M/P

ROTISSERIE

LEG OF LAMB "AUX FINES HERBES"°

with flageolet beans, escarole
and lamb jus
29

DUCK À L'ORANGE°

duck breast and Grand Marnier-braised leg,
turnips, greens, orange marmalade
33

FARM-RAISED CHICKEN

with herbes de Provence, pomme purée
and wild watercress
32

SIDES

GRILLED BROCCOLI RABE

aged balsamic, lemon zest 11

POMMES FRITES

with homemade mayonnaise 10

CITRUS-GLAZED CARROTS

with tarragon oil 11

CREAMED SPINACH

herbed bread crumbs and
cave-aged Gruyère 12

POMMES PRESSÉES

garlic aioli and wild thyme 11

PETITE SALADE

with aged sherry vinaigrette 12

GRILLADES

STEAK FRITES°

with Café de Paris butter
and pommes frites
33

FILET MIGNON AU POIVRE°

Stockdale Farms, Missouri
10 oz
49

RIBEYE STEAK°

Creekstone Farms, Kansas
M/P

PLATS DU JOUR

MONDAY SCALLOP BROCHETTE 37 TUESDAY WHOLE ROASTED MARKET FISH 72 WEDNESDAY LAMB SADDLE CHOP 39

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 18
ARBEG 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 infusion, 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, OFTD.....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 JonOne 125th, Ardbeg, 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