

# AUGUSTINE

*Five Beekman Street*

NEW YORK CITY

OPEN FOR BREAKFAST  
LUNCH AND BRUNCH

## APPETIZERS

### BABY KALE SALAD

asparagus, haricot vert, cherry tomatoes,  
garlic croutons, balsamic vinaigrette .....17

### SOUFFLÉ AU FROMAGE

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

### MIXED FIELD GREENS

carrots, radishes, fines herbes  
and goat cheese crostini .....16

### FLUKE CRUDO°

pickled jalapeños, cilantro,  
Himalayan pink salt .....18

### CRAB AND AVOCADO SALAD

hearts of palm, mâche, Sancho pepper,  
grapefruit vinaigrette .....22

### STEAK TARTARE°

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

### BOSTON LETTUCE

Easter egg radish, sunflower seeds,  
avocado, buttermilk dressing .....14

### OYSTERS ON THE HALF SHELL°

lemon, mignonette ..... M/P

### SOUP DU JOUR

.....14

### ROASTED BONE MARROW

short rib ragoût, grilled baguette .....27

## ENTRÉES

### GRILLED SALMON SALAD°

mixed field greens, summer squash,  
Easter egg radish, fennel ribbons,  
lemon horseradish crust .....28

### SEA URCHIN SPAGHETTINI

colossal crab, pickled jalapeños,  
lemon zest .....33

### MOULES FRITES AU SAFRAN°

white wine, cream and saffron with  
grilled baguette and pommes frites .....28

### AUGUSTINE BURGER°

caramelized onions, Gruyère cheese,  
pommes frites .....27

### CRISPY SUCKLING PIG

petit pois, baby carrots, parsley butter .....27

### SEARED SULLIVAN COUNTY TROUT

with wild mushrooms, green onion  
and dandelion greens .....28

### STEAK FRITES°

Creekstone Farms, Kansas Sirloin 9oz  
served with Café de Paris butter  
and pommes frites .....36

### GRILLED FISH OF THE DAY

toasted lemon, petite salade° M/P

### LOBSTER RISOTTO°

butter-poached lobster, gremolata  
and spring vegetables .....36

### FILET MIGNON AU POIVRE°

Stockdale Farms, Missouri 8 oz  
served with pommes frites .....49

### TUNA NIÇOISE SALAD°

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

### RIBEYE STEAK°

Creekstone Farms, Kansas 12 oz .....41

## ROTISSERIE

LÉGUMES RÔTIS rotisserie vegetables, quinoa, marcona almonds, herb pesto 27

LEG OF LAMB "AUX FINES HERBES"° flageolet beans, escarole, lamb jus 29

DUCK À L'ORANGE° duck breast, Grand Marnier-braised leg, turnips, greens, orange marmalade 33

FARM-RAISED CHICKEN herbes de Provence, pomme purée, wild watercress 32

## SIDES

GRILLED BROCCOLI RABE aged balsamic, lemon zest .....11

POMMES FRITES homemade mayonnaise .....10

CITRUS-GLAZED CARROTS tarragon oil .....11

CREAMED SPINACH herbed bread crumbs, cave-aged Gruyère .....12

POMMES PRESSÉES garlic aioli, wild thyme .....11

PETITE SALADE aged sherry vinaigrette .....10

## PLATS DU JOUR

MONDAY FORTY-DAY DRY-AGED CÔTES DE BOEUF° 155 TUESDAY SOFT SHELL CRAB° 44 WEDNESDAY BRAISED LAMB SHANK 38

THURSDAY SCALLOP BROCHETTE 37 FRIDAY BOUILLABAISSSE 31 SATURDAY ROTISSERIE PRIME RIB° 54 SUNDAY VEAL SCHNITZEL 44

EXECUTIVE CHEF DANIEL PARILLA

# COCKTAILS

## SCOTCH

GLENMORANGIE NECTAR D'OR 12yrs	18
OBAN 14yrs	18
ARBEG 10yrs	15
SPRINGBANK 18yrs	45
DALMORE KING ALEXANDER	75
DALMORE 18yrs	45
TALISKER 10yrs	16
PORT CHARLOTTE	25
JOHNNIE WALKER 18yrs	30
HIGHLAND PARK 12yrs	18
HIGHLAND PARK 18yrs	35
BALVENIE 12yrs	16
BALVENIE 17yrs	38
GLENFIDDICH 15yrs	20
GLENROTHES SELECT	18
JOHNNIE WALKER BLACK	16

## BOURBON

BLANTON'S	15
BULLEIT	14
E.H. TAYLOR SMALL BATCH	16
EAGLE RARE	14
HILLROCK SOLERA	18
MICHTER'S 10yrs	25
BASIL HAYDEN	14
NOAH'S MILL	14

## RYE

HIGH WEST RENDEZVOUZ	15
HILLROCK RYE	20
MICHTER'S SINGLE BARREL	14
NOB CREEK	14
WHISTLEPIG 15yrs	45

## IRISH WHISKEY

JAMESON	14
CONNEMARA PEATED	16
MIDDLETON VERY RARE	38
GREEN SPOT LEVILLE	25

## JAPANESE WHISKY

HAKUSHU 12yrs	22
HAKUSHU 18yrs	80
YAMAZAKI 12	25

## OTHER WHISKIES

HILLROCK SINGLE MALT	28
CROWN ROYAL	14

## AUGUSTINE SPECIALTIES

### RAMSES DAÏQURI

Trois Rivières Blanc, fig syrup, lemon juice, honey syrup	17
---	----

### LE JARDIN

Hendrick's, falernum, Crème de Pomme, cucumber	17
--	----

### BRÉSILIEUNE

Novo Fogo Silver, passion fruit purée, fresno syrup, lime juice	17
---	----

### TIKI BRANDY

Bache-Gabrielsen US Oak, yellow Chartreuse, passion fruit purée, Bonal, egg white	17
---	----

### MORISSON HOTEL

Siete Leguas Reposado, falernum, pineapple juice	17
--	----

### MIXEDBERRY RYE

High West Doiuble Rye, Crèmes de Fraises, framboises et mûres, cranberry	17
--	----

### LE FUMOIR

Mezcal del Amigo, yellow Chartreuse, espelette syrup	17
--	----

### VIEUX KINGSTON

Evan Williams 100, Appleton 12, Cap Corse Rouge, Grand Marnier, Cynar	17
---	----

## LONG DRINKS AND SPARKLING

### CYNAR SPRITZ

Cynar, lemon juice, Branca Menta, Champagne	17
---	----

### GINGER FAB

Trois Rivières Blanc, lime juice, agave syrup, ginger juice, soda	17
---	----

### BLOOD AND SPICE

Port Dundas, blood orange purée, Cointreau, Dolin Rouge, soda	17
---	----

### DOWN FALL

Bache-Gabrielsen US Oak, Trois Rivières Ambré, peach purée, lemon juice, ginger beer	17
--	----

### LIBERTIN

Drouin Calvados, Bache-Gabrielsen Tre Kors, crème de pêche, lemon juice, Champagne	17
--	----

## MARTINIS

### RAIN DROP

Trois Rivières Océan, Cap Corse Blanc, crème de gingembre, rose water	17
---	----

### SUMMER TOKI

Suntory Toki, Lillet Blanc, crème de pêche, Poire Williams Eau-de-Vie	17
---	----

### APRÈS-CAFÉ

Trois Rivières Moulin, ristretto, Grand Marnier, Galliano	17
---	----

### COCOA CRÉOLE

Trois Rivières Ambré, Fugit Cocoa Crème, Grand Marnier, Ricard	17
--	----

### CASABLANCA

Bache-Gabrielsen Tre Kors, Cap Corse Rouge, Cap Corse Blanc	17
---	----

### ROPPONGI

Mizu Shochu Lemongrass, Cap Corse Rouge, Cap Corse Blanc, Crème de Gingembre	17
--	----

## VODKA

ABSOLUTE ELYX	15
CHOPIN POTATO	15
RUSSIAN STANDARD PLATINUM	14

## GIN

BOMBAY	14
SIPSMITH	18
CITADELLE	14
DIEP9 GENEVER YOUNG	13
FORDS GIN	14
MARTIN MILLER'S GIN	15
PLYMOUTH	14

## MEZCAL

DEL MAGUEY CHICHICAPA	15
DON JULIO REPOSADO	16
HERRADURA AÑEJO	18
CASAMIGOS REPOSADO	16
DON JULIO 1942	40
FUENTESECA 12yrs	90
JOSE CUERVO RESERVA	54

## RUM

NOVO FOGO BARREL AGED	14
CLÉMENT CUVÉE HOMÈRE	33
LA FAVORITE CŒUR DE RHUM	18
NEISSON RÉSERVE SPÉCIALE	27
APPLETON 12yrs	15
BARBANCOURT 8yrs	14
CAÑA BRAVA 7 AÑOS	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 SURRENNE 1946	115
CASTARÈDE VSOP	14
OSOCALIS XO	28
DUDOGNON 10yrs	16
CHÂTEAU FONTPINOT XO	37
DELAMAIN VESPER	52
P. F. SÉLECTION DES ANGES	43
EL MAESTRO GRAN RESERVA	45

# 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
-------------------------	----	---------------------------	----------------------------	----------	----	----------------------	----	--------------	----