

AUGUSTINE

Five Beekman Street

NEW YORK CITY

OPEN FOR BREAKFAST

Fresh Pressed Juice: GREEN kale, cucumber, green apple, parsley, pineapple 11 RED carrot, orange, red bell pepper, ginger, turmeric 11

APPETIZERS

BABY KALE SALAD asparagus, haricot vert, cherry tomatoes, garlic croutons, balsamic vinaigrette.....16	SOUP DU JOUR14	OYSTERS ON THE HALF SHELL [°] lemon, mignonette..... M/P
STEAK TARTARE [°] hand-cut with yuzu kosho, nori, quail egg.....18	FLUKE CRUDO [°] pickled jalapeños, cilantro, Himalayan pink salt.....17	BOSTON LETTUCE Easter egg radish, sunflower seeds, avocado, buttermilk dressing.....13
MIXED FIELD GREENS carrots, radishes, fines herbes, goat cheese crostini.....15	SOUFFLÉ AU FROMAGE cave-aged Gruyère, Parmesan and horseradish fondue.....19	ROASTED BONE MARROW [°] short rib ragoût, grilled baguette.....27

Augustine Lunch Box

CHOICE OF MEAT, CHICKEN OR FISH served with a petite salade, vegetables and grain 25

LARGE SALADS

CHOPPED CHICKEN heirloom beets, avocado, roasted peppers, cucumber, feta cheese, pistachio, romaine, arugula, red wine vinaigrette.....24
TUNA NIÇOISE [°] potato fourchette, tomato confit, olive tapenade, haricot verts, soft-boiled egg.....27
GRILLED SALMON [°] mixed greens, summer squash, Easter egg radish, fennel ribbons, lemon horseradish crust.....28
CRAB AND AVOCADO hearts of palm, mâche, Sancho pepper, grapefruit vinaigrette.....23
DUCK CONFIT apples, hazelnuts, haricot vert, frisée, sherry vinaigrette.....25

SANDWICHES

AUGUSTINE BURGER [°] caramelized onions, Gruyère cheese, pommes frites.....25
LOBSTER ROLL celery, celery leaves, lemon aioli, bay-leaf salt, brioche roll.....31
GRILLED CHICKEN SANDWICH avocado, bacon, tomato and basil aioli on white, wheat or gluten-free bread.....18

ENTRÉES

MOULES FRITES AU SAFRAN [°] white wine, cream and saffron with grilled baguette and pommes frites.....28
CHICKEN PAILLARD arugula, roasted peppers, artichokes, niçoise olives, cucumbers, parmesan and a lemon vinaigrette.....26
STEAK FRITES [°] Café de Paris butter, pommes frites.....33
SEARED SULLIVAN COUNTY TROUT with wild mushrooms, green onion and dandelion greens.....28
LÉGUMES RÔTIS roisserie vegetables, quinoa, marcona almonds and herb pesto.....25
LOBSTER RISOTTO [°] butter-poached lobster, gremolata and spring vegetables.....32
SEA URCHIN SPAGHETTINI colossal crab, pickled jalapeños, lemon zest.....31
OMELETTE DU JOUR [°] served with pommes frites or salad.....17

GRILLED FISH OF THE DAY with toasted lemon and a petite salade[°] M/P

SIDES

GRILLED BROCCOLI RABE aged balsamic, lemon zest.....10
POMMES FRITES homemade mayonnaise.....10
CITRUS-GLAZED CARROTS tarragon oil.....9
CREAMED SPINACH herbed breadcrumbs, cave-aged Gruyère.....11
POMMES PRESSÉES garlic aioli, wild thyme.....10
PETITE SALADE aged sherry vinaigrette.....9
AVOCADO5

PLATS DU JOUR

MONDAY 12oz RIBEYE[°] 41 TUESDAY SOFT SHELL CRAB[°] 26 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

*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 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

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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
7 LEGUAS BLANCO	14
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
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BOTTLE

CAPTAIN LAWRENCE KOLSCH	10	3 MONTS GOLDEN 32 (750ML)	3 MONTS RÉSERVE 32 (750ML)	GAVROCHE	16	AUGUSTINER MAXIMATOR	14	AMSTEL LIGHT	10
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