

# AUGUSTINE

Five Beekman Street

NEW YORK CITY

GLUTEN-FREE MULTIGRAIN  
BREAD AVAILABLE

## BRUNCH

**FRESH FRUIT AND YOGURT**  
almonds and greenmarket honey ..... 10

**RUBY RED GRAPEFRUIT "BRÛLÉE"** ..... 8

**WHOLE ROASTED APPLE**  
homemade granola, Greek yogurt,  
greenmarket honey ..... 12

**GLUTEN-FREE GRANOLA**  
mixed berries, choice of whole, skim  
or almond milk ..... 8

**OATMEAL WITH CARAMELIZED BANANA**  
blueberries, walnuts, maple sugar ..... 10

**ROASTED BEET "LINZER"**  
with mâche salad, red currant,  
walnut sablé, crème fraîche ..... 17

**SALADE COMPOSÉE**  
winter greens, D'Anjou pear, goat cheese,  
hazelnuts, roasted shallot vinaigrette ... 16

**OYSTERS ON THE HALF SHELL**°  
lemon, mignonette ..... M/P

**BUTTERNUT SQUASH SOUP**  
Granny Smith apple, brioche croutons,  
pumpkin seed chantilly ..... 15

**CHICKEN AND DUCK LIVER MOUSSE**  
red port wine, warm brioche ..... 12

**SOUFFLÉ AU FROMAGE**  
cave-aged Gruyère, Parmesan,  
horseradish fondue ..... 19

**COAL ROASTED CARROTS**  
spiced goat cheese, Sicilian pistachio,  
watercress ..... 18

## EGGS

**EGGS ANY STYLE**°  
marble potato hash, tomato  
Provençale, choice of toast ..... 20

**OMELETTE DU JOUR**  
french fries or petite salade ..... 17

**EGGS SARDOU**°  
poached eggs, artichoke  
barigoule, creamed spinach,  
sauce Choron ..... 19

**EGGS CARDINAL**°  
poached eggs, Maine lobster,  
brown-butter Swiss chard,  
English muffin, sauce cardinal ..... 24

**EGGS AUGUSTINE**°  
poached eggs, grilled ham,  
and béarnaise on a  
toasted croissant ..... 20

**EGG SANDWICH**°  
grilled tomato, Gruyère, bacon,  
and frisée salad ..... 17

**AVOCADO TOAST**°  
poached eggs, sliced avocado,  
tomato-coriander salsa,  
grilled focaccia ..... 16

**EGGS IN A HOLE**°  
smoked salmon, wild arugula,  
lemon crème fraîche ..... 17

## BALTHAZAR BAKERY VIENNOISERIES

### BEIGNETS

Nutella, raspberry jam  
and pastry cream 14

### CROISSANT

butter and jam 4

## FRESH PRESSED JUICE

### GREEN MORNING

kale, cucumber, green apple,  
parsley and pineapple 11

### RED SUNRISE

red bell pepper, carrot, ginger 11

## MORNING AFTER

### ROSEMARY RISE

Château Coustaut (Graves),  
rosemary, apricot liqueur,  
Bache-Gabrielsen Tre Kors 17

### FIVE BORO COCKTAIL

Trois Rivières Cuvée de L'Océan,  
Amargo-Vallet, Yellow Chartreuse,  
orgeat syrup, lemon juice 17

### MORNIN' LOVE

La Diablada Italia, Cointreau Noir,  
Lillet Rouge, absinthe rinse 17

## ENTRÉES

**RICOTTA PANCAKES**  
bananas, single-estate maple syrup ..... 17

**FRENCH TOAST**  
caramelized apples, bourbon syrup ..... 15

**AUGUSTINE BURGER**°  
tomato marmalade, Gruyère cheese,  
pommes frites ..... 25

**LOUP DE MER**°  
pan-seared branzino with cauliflower,  
legumes, radicchio, beurre noisette ..... 33

**STEAK FRITES**°  
Café de Paris butter, pommes frites ..... 33

**TUNA NIÇOISE SALAD**°  
potato fourchette, tomato confit, olive  
tapenade, haricot verts, soft-boiled egg ..... 27

**DUCK CONFIT SALAD**  
apples, hazelnuts, haricot vert,  
frisée, sherry vinaigrette ..... 27

**CHOPPED CHICKEN SALAD**  
heirloom beets, avocado, roasted  
peppers, cucumber, feta, pistachio,  
greens, red wine vinaigrette ..... 24

**HONEYNUT SQUASH RISOTTO**  
toasted pumpkin seeds, mascarpone  
cheese, fresh herbs ..... 24

**FILET MIGNON AU POIVRE**°  
8 oz, Stockdale Farms, Missouri  
with pommes frites ..... 49

## SIDES

fresh fruit 5    mixed berries 5    avocado 5    petite salade 10

Cumberland sausage 8    cherrywood-smoked bacon 8    marble potato hash 10    creamed spinach 12

EXECUTIVE CHEF: MARKUS GLOCKER

## 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
KNOB CREEK	14
WHISTLEPIG 15yrs	45

### IRISH WHISKEY

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

### JAPANESE WHISKY

HAKUSHU 12yrs	22
HAKUSHU 18yrs	80
YAMAZAKI 12	25

### OTHER WHISKIES

HILLROCK SINGLE MALT	28
CROWN ROYAL	14

### BLOODY MARYS

#### BLOODY CLASSIQUE

Absolut vodka, celery salt, black pepper, spices and lemon juice	17
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#### PLANTEUR MARTINQUAIS

rhum blanc, rhum ambre, mango, passion fruit, pineapple syrup	17
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### BRUNCH COCKTAILS

#### DOWNTOWN SLING

Citadelle, Dolin Blanc, pineapple syrup, Bénédictine, Champagne	17
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#### ORANGE DÉCADENCE

Russian Standard Platinum, Décadence shrub, egg white	17
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#### THE PRASLIN COCKTAIL

La Favorite Rhum Blanc, ginger juice, limoncello, passion fruit purée, OFTD rum float	17
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### AUGUSTINE SPECIALTIES

#### COCOA CRÉOLE

Trois Rivières Ambré, Fugit Cocoa Crème, Grand Marnier, Ricard	17
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#### MORISSON HOTEL

Siete Leguas Reposado, falernum, pineapple juice	17
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#### GINGER FAB

Trois Rivières Blanc, lime juice, agave syrup, ginger juice, soda	17
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#### LIBERTIN

Drouin Calvados, Bache-Gabrielsen Tre Kors, crème de pêche, lemon juice, Champagne	17
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### 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
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 KÖLSCH	10	3 MONTS GOLDEN	32 (750ML)	3 MONTS RÉSERVE	32 (750ML)	GAVROCHE	16	AUGUSTINER MAXIMATOR	14	AMSTEL LIGHT	10
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