

AUGUSTINE

Five Beekman Street

NEW YORK CITY

OPEN FOR BREAKFAST
LUNCH AND BRUNCH

PETITS PLATS

Assiette Composée....29

GOUGÈRES

Pleasant Ridge cheese,
shallots, fresh horseradish 7

CHICKEN AND DUCK LIVER MOUSSE

red port wine, warm brioche 13

CHARCUTERIE

speck, saucisson, terrine, tartare,
grilled sourdough bread 18

APPETIZERS

YELLOWTAIL CRUDO°

citrus vinaigrette, saffron, chili 21

OYSTERS ON THE HALF SHELL°

lemon, mignonette..... M/P

STEAK TARTARE°

fried shallots,cured egg yolk, rye bread 19

KING SALMON RILLETTE°

diced fennel, bagel spice, pepper purée ... 18

SALADE COMPOSÉE

winter greens, D'Anjou pear, goat cheese,
hazelnuts, roasted shallot vinaigrette 16

ROASTED BEET "LINZER"

with mâche salad, red currant,
walnut sablé, crème fraîche 17

TRIPLE CRÈME CHEESE SOUFFLÉ

Comte, Parmesan, whipped goat cheese
with honey and black walnuts..... 19

FOIE GRAS TERRINE

quince marmalade,
chervil and toasted brioche 29

BUTTERNUT SQUASH SOUP

Granny Smith apple, brioche croutons,
pumpkin seed chantilly 16

COAL ROASTED CARROTS

spiced goat cheese, Sicilian pistachio,
watercress 18

PLATEAU DE FRUITS DE MER

for the table

assorted shell fish, king crab, Maine lobster, crudos, oysters on the half shell

95

ENTRÉES

BUTTER POACHED LOBSTER

braised salsify, black truffle
sauce Divine 48

FARM-RAISED CHICKEN

crispy parsnips, thumbelina carrots,
mushroom jus 32

BEEF GULASCH

braised short ribs with Hungarian paprika,
buttermilk spätzle and crispy shallots ... 36

AUGUSTINE BURGER°

tomato marmalade, Gruyère cheese,
pommes frites..... 28

MUSHROOM PAPPARDELLE

charred Brussels sprouts,
chanterelle,Parmesan,
sherry cream sauce 24

LOUP DE MER°

pan-seared branzino with roasted
cauliflower, légumes, radicchio,
and beurre noisette 33

POITRINE DE CANARD°

Long Island duck breast, red cabbage,
bread dumplings, mushrooms 36

RED SNAPPER "A LA BOUILLABAISSE"

with mussels, shrimp, clams,
lobster broth and rouille 38

GRILLED PORK CHOP

with champagne braised cabbage,
homemade bratwurst, mustard jus 39

VEAL SCHNITZEL

with fingerling potato salad, dill,
cucumber and lemon 38

VIENNESE WEDDING SOUP°

bone broth with shortrib, dumplings,
whole egg noodle and root vegetables..... 32

GRILLED FISH OF THE DAY°

toasted lemon, petite salade M/P

GRILLADES

STEAK FRITES° Creekstone Farms petit tender, 9 oz, served with Café de Paris butter and pommes frites 36

CHARRED RIBEYE STEAK° Creekstone Farms, 12 oz, with a fresh coriander and black pepper crust 45

FILET MIGNON AU POIVRE° Stockdale Farms, 8 oz, served with pommes frites and fresh greens 49

DRY-AGED CÔTE DE BOEUF° bone-in Creekstone Farm, 40 oz, with creamed spinach, pommes purée and red wine sauce (FOR TWO) MP

SIDES

POMMES FRITES homemade mayonnaise 10

CAULIFLOWER AND BRUSSELS SPROUTS crispy bacon..... 11

BUTTERMILK SPÄTZLE with chives 10

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

POMMES PURÉE à la Joël Robuchon..... 11

PETITE SALADE aged sherry vinaigrette 10

EXECUTIVE CHEF: MARKUS GLOCKER

*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

| | |
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| 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

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| 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

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

IRISH WHISKEY

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

JAPANESE WHISKY

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| HAKUSHU 12yrs | 22 |
| HAKUSHU 18yrs | 80 |
| YAMAZAKI 12 | 25 |

OTHER WHISKIES

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| 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 Double 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

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| 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

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| 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

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| 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

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| 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

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| GOOSE ISLAND IPA | 10 | GUINNESS | 10 | GREY LADY | 10 | PEAK ORGANIC SEASONAL | 10 | STELLA ARTOIS | 10 |
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BOTTLE

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| 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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