

Naturally Responsible...

We celebrate farmers and artisans who grow and raise food consistent with our philosophy of caring for the land and protecting food in danger of becoming extinct. We source the freshest, highest quality, seasonally correct, sustainably grown and raised food available from regional farmers. We do not purchase meat or fish that are considered endangered species.

small plates

lobster	gyoza, boursin, chervil butter	15
mac + cheese	lobster, white cheddar, truffle	14
quail	winter squash, arugula, asher bleu	12
tuna	tartar, caperberry, heirloom tomato	14
trio	quail, mac + cheese, tuna tartar	16
pork belly	red pea, andouille, greens	12
bisque	lobster, fennel, brandy	9
cheese	datil pepper jelly, rustic bread, honeycomb, quince paste	
	three cheese	12
	four cheese	15

leaves

romaine	brioche crouton, parmesan tuile, white anchovy	9
arugula	beet, truffled goat cheese, shallot vinaigrette	10
wedge	bibb, pancetta, asher blue	9
greens	apple, pecan, cider vinaigrette	8
heirloom tomato	mozzarella, micro green, balsamic	12

three course

choice of each course 39

first	romaine	brioche crouton, parmesan tuile, white anchovy
	bisque	lobster, fennel, brandy

	ribeye	parmesan frites, broccolini, worchestershire
entrée	artic char	cranberry, bourbon, pomme puree
	chicken	turnip puree, broccolini, brown jus

sweet	chocolate	crunch bar
	key lime	bavarian

Simply Sustainable...

Augustine Grille is proud to work with an array of local farmers, regional farmers and artisans. As culinary professionals we realize the importance of locally grown food for the health of our customers, the survival of family farms, the preservation of farmland and the security of our region's food supply through sustainable farming.

We directly support the farmers listed below and feature their food throughout our menu. Twinn Bridges Farms, Creekstone Farms, Sweet Grass Dairy, Safe Harbor, C&C Fisheries Savannah Bee Company, Mishima Ranch, Cypress Grove Cheese, Tangle Wood Farms Anson Mills, Vermont Butter and Cheese Company, Cowgirl Creamery, Alvez Farm Grove Lamb, Joes bees, Clean Fish, Rouge River Creamery, Fresh Start hydroponic,

land	ribeye	house dry age, prime, natural, frites, heirloom carrot	39
	strip	house dry age, prime, natural, gnocchi, brussel sprout	42
	filet	garlic mash, morel, cabernet glacé	36
	osso buco	risotto, heirloom carrot, veal jus lié	30
	pork	berkshire chop, sweet potato hash, strawberry, balsamic	38
	lamb	cherry risotto, cauliflower, pinot sec	37
	chicken	natural, turnip puree, broccolini, brown jus	25

sea	snapper	carolina gold rice, baby bok choy, red thai curry	28
	artic char	cranberry, bourbon, pomme puree	28
	local fish	fresh caught, varies daily, chef choice	30
	ahi tuna	macadamia, pineapple rice, baby bok choy	32
	mayport shrimp	grit cake, greens, tasso gravy	28
	lobster	citrus, butternut risotto, broccolini	58
lobster + filet	citrus, garlic mash, cabernet glacé	59	

five course	chef's tasting tour	75
	tasting menu is determined by the chef with your preferences in mind. please notify your server of any dietary requests.	

wine pairing	tour of wine with chef's tour	45
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Chef de Cuisine Brett A. Smith

* consumption of undercooked or raw food products may be hazardous to your health.