

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	goyza, boursin, chervil butter	15
mac + cheese	white cheddar, lobster, truffle	14
scallop	peruvian potato hash, corn, pea puree	12
tuna tartar	crostini, caperberry, heirloom tomato	14
trio	scallop, mac + cheese, tuna tartar	16
blue crab	watermelon water, cucumber, cilantro	14
bisque	lobster, fennel, brandy	9
cheese	rustic bread, honeycomb, quince paste	
	three cheese	12
	four cheese	15

leaves

romaine	brioche crouton, parmesan tuile, white anchovy	9
watermelon	feta, arugula, jerez vinaigrette	8
wedge	iceberg, pancetta, point Reyes blue	9
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, grilled asparagus, worchestershire
entrée	arctic char	panzanella salad, artichoke, roasted pepper vinaigrette
	chicken	corn potato hash, broccolini, brown jus

sweet	triple chocolate	mousse
	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
Grove Lamb, Cleanfish, Honolulu Fish, Rouge River Creamery

land	ribeye	house dry age, prime, natural, parmesan frites, asparagus	39
	strip	house dry age, prime, natural, truffle, gnocchi, brussel sprout	42
	filet	bleu mash, morel, cabernet glacé	36
	short rib	kobe wagyu, lobster risotto, brussel sprout, shitake jus	28
	lamb	cherry risotto, asparagus, pinot sec	37
	chicken	natural, corn potato hash, broccolini, brown jus	24

sea	whole fish	jasmine rice, baby bok choy, red thai curry	market
	sea bass	potato puree, scallion jus, truffle essence	32
	arctic char	panzanella salad, artichoke, roasted pepper vinaigrette	28
	ahi tuna	macadamia, pineapple rice, baby bok choy	32
	mayport shrimp	grit cake, spinach, tasso gravy	28
	lobster	sweet pea risotto, broccolini	market
	lobster + filet	citrus, bleu mash, cabernet glacé	49

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.