

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, 15

marrow thyme, grey salt, ten grain crostini 12

mac & cheese lobster, white cheddar, truffle 14

scallop lentil, bacon, hollandaise 14

tuna radish, ponzu, soy 13

bacon hen egg, brioche, pea tendrils 8

bisque lobster, brandy, fennel 9

cheese datil pepper jelly, honeycomb, quince paste
three cheese 12
four cheese 15

heirloom tomato mozzarella, basil, balsamic 10

leaves

arugula pistaccio, strawberry, sweet grass gouda 8

greens champagne vinaigrette, red onion, walnut, humbolt fog 8

romaine brioche, parmesan, white anchovy 8

watercress poached egg, lardon, roasted tomato vinaigrette 9

three course

choice of each course 45

first romaine brioche, parmesan, white anchovy

greens champagne vinaigrette, red onion, walnut, humbolt fog

petite filet pomme fritte, beet, horseradish

entrée flounder blue corn polenta, squash, sweet onion

chicken truffle croquette, greens, morel mushroom

sweet chocolate marquis

crème brulee

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

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, Gary's Seafood, C&C Fisheries Savannah Bee Company, Mishima Ranch, Cypress Grove Cheese, Tangle Wood Farms Anson Mills, Vermont Butter and Cheese Company, Cowgirl Creamery, Alvarez Farms Grove Lamb, Joes bees, Clean Fish, Berry Good Farms, Fresh Start Hydroponic

	ribeye	dry age, prime, smashed potato, baby carrot	40
	strip	dry age, prime, farro, cauliflower	42
land	filet	pomme fritte, beet, horseradish	36
	venison	osso buco, cassolet, brussels sprout	30
	elk	sweetbread, lentil, blackberry gastric	36
	chicken	truffle croquette, greens, morel mushroom	25
	duck	confit, butternut risotto, shallot, honey	28
	snapper	charleston gold rice, string bean, red thai curry	26
	flounder	blue corn polenta, squash, sweet onion	26
	local fish	day boat fresh, chefs' choice	28
sea	ahi tuna	purple rice, broccolini, szechuan lacquer	28
	cobia	celeriac, spinach, tomato, peppercorn	26
	shrimp+scallop	farro fettuccine, tomato, regianno	25
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		

Chef de Cuisine Garrett M. Heiss

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