



## LUNCH/DINNER MENU

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### SNACKS

**FRENCH FRIES** GF 🌿 ½ 3 | FULL 5.5  
Truffle-thyme aioli

**MUSSELS\*** 13.5  
Yellow curry broth, oven dried tomatoes, scallions, cilantro

**CHICKEN WINGS** GF 10  
Harissa, scallions, dill-feta dressing

**TATER TOTS** GF 9  
Broccolini, harissa, fontina, herb sour cream

**BREWER'S BOARD** 16  
Hummus, cured meat, artisan cheese, pickled vegetables

**MARINATED OLIVES\*** 🌿 9.5  
Assorted olives with pits, fennel, herbs, grilled bread

**HUMMUS** 9  
Lentils, feta, olives with pits

**HOUSE-MADE BREAD BASKET** 3  
Compound butter

### FLATBREADS

**LAMB SAUSAGE**  
tomato sauce, arugula, red onion, pesto, olives, parmesan, feta 12

**VEGETABLE**  
Hummus, tomatoes, grilled artichokes, roasted red peppers, baby kale, feta 🌿 12



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### SOUPS & SALAD

*Served with house-made bread. Add chicken, or shrimp for an additional charge.*

#### WEDGE SALAD \* 7.5

Iceberg, cherry tomatoes, olives, cucumbers, croutons, feta dressing

#### MIXED GREENS \* 7.5

Shaved fennel, cucumbers, carrots, rosemary-citrus vinaigrette

#### GARBANZO BEAN SALAD \* 7.5

Baby kale, asparagus, green beans, red bell peppers, asiago, creamy red wine vinaigrette

#### CHICKEN LENTIL <sup>GF</sup> 6

#### SOUP DU JOUR 6

### SANDWICHES & BURGERS

*Sandwiches are served on our house-made buns and come with house cut fries. Substitute soup or salad for additional charge*

#### AUGUSTINE'S BURGER \* 13

IPA-cheddar angus patty, white cheddar, creamy beer mustard, lettuce, tomato, house pickles

#### CURRIED FALAFEL 12

House-made pita, hummus, feta, tomato, dill-cucumber yogurt

#### PULLED CHICKEN SANDWICH \* 13

Peppers, onions, avocado spread, dressed greens, fontina, dill-feta aioli

#### TURKEY- BACON BURGER \* 12.5

Turkey-bacon patty, mozzarella, pickled red onions, pimento-herb aioli

#### PORK BELLY SLIDERS "PBLT" \* 13

Braised pork, lettuce, tomato, ginger aioli

#### FRIED FISH PO'BOY \* 13

Tilapia, shredded lettuce, pickled red onions, tomatoes, cajun remoulade



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### ENTREES

#### CATCH OF THE DAY *Mkt Price*

Creamy chermoula cous cous, red pepper coulis, asparagus, almonds

#### LAMB MEATBALLS 15

Rice pilaf, red curry

#### MERGUEZ SAUSAGE MAC & CHEESE 20

Gemelli, broccolini, leeks, pepper-cheese sauce

#### VEGETABLE CABONARA 18

Seasonal vegetable, pesto, poached egg, parmesan *Add shrimp for 6*

#### MOROCCAN CHICKPEA

##### RAGOUT <sup>GF</sup> 18

Coconut curry Arborio rice, cilantro, scallion, lime

### KIDS MENU

¼ LB HAMBURGER 6

PASTA 6

RED OR WHITE SAUCE

CHICKEN FINGERS 7

GRILLED CHEESE 6