



## LUNCH/DINNER MENU

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<b>FRENCH FRIES</b> 🌱*	HALF 3   FULL 5.5
Truffle-horseradish aioli	
<b>AUGUSTINE'S NACHOS</b>	11
CHOICE OF MISO-ROASTED VEGGIE OR BARBACOA BEEF CHEEKS	
Beer cheese, pickled jalapenos, queso fresco, avocado crème, corn chips	
<b>MUSSELS*</b>	13.5
Yellow curry broth, oven dried tomatoes, scallions, cilantro	
<b>CHICKEN WINGS*</b>	10
Harissa, scallions, dill-feta dressing	
<b>TATER TOTS*</b>	9
Broccolini, harissa, onions, mozzarella, herb sour cream	
<b>TACOS</b> 🌱	1 TACO 6   2 TACOS 12
CHOICE OF BARBACOA BEEF, FRIED SMELT, OR MISO-HARISSA CAULIFLOWER	
Queso fresco, avocado crema, pickled red onions, cilantro	
<b>HUMMUS BOARD</b> 🌱*	10
Grilled naan, fresh vegetables, feta	
<b>BRUSSEL SPROUT HASH*</b>	9
Roasted brussels sprouts, butternut squash, bacon lardons, fried egg	

### FLATBREADS

<b>HERB &amp; SQUASH</b>	12
Herb-parmesan sauce, squash, pumpkin seeds, dry cranberries, mozzarella, dressed arugula	
<b>TUSCAN SALAMI</b>	12
Salami, bell peppers, pepperoncini, horseradish cream, mozzarella, red sauce	



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### SOUPS & SALAD

*Served with house-made bread.*

*Add chicken, salmon or shrimp for an additional charge.*

<b>HARIRA SOUP</b> 🌿*	6
Garbanzo beans, white rice, onion, celery, tomatoes	
<b>MIXED GREENS</b> 🌿*	8
Greens, ciliegini, cucumber, carrots, balsamic vinaigrette	
<b>AUTUMN PANZANELLA</b> 🌿*	8
Roasted sprouts, pickled red onion, ciliegini, sage vinaigrette, brioche croutons	

### SANDWICHES & BURGERS

*Sandwiches come with house cut fries.*

*Substitute soup or salad for additional charge*

<b>AUGUSTINE'S BURGER</b> *	13
Ground chuck patty, creamy beer mustard, lettuce, tomato, white American cheddar	
<i>Make it a Mac! Add pickles and 1,000 island for .50</i>	
<b>QUINOA "BURGER"</b> 🌿*	13
Quinoa veggie patty, lettuce, tomato, avocado, feta cheese, Green goddess aioli	
<b>LAMB BURGER</b> *	14
Havarti-dill cheese, lettuce, tomato, cucumber-dill sauce, apricot chutney	
<b>AUGUSTINE'S CHICKEN CLUB</b>	13
Grilled chicken, bacon jam, American cheese, lettuce, tomato, honey mustard on multigrain	
<b>THE AMY JO</b> *	13
Sliced turkey, sharp cheddar, apple butter, sliced apples, cranberry aioli on multigrain	
<b>REUBEN</b> *	13.5
Sauerkraut, 1000 island, swiss cheese, corn beef, marble rye	



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### ENTREES

<b>ROASTED SALMON</b>	16
Creamy chermoula couscous, asparagus, prickly pear gastrique	
<b>GINGER CARROT RISOTTO</b> GF 🌿	15
Ginger-carrot puree, tri-color carrot, walnuts, fried egg, wonton strips	
<b>BEETROOT GNOCCHI</b> 🌿	16
Beet gnocchi, squash puree, tomatoes, kale, goat cheese, pumpkin seeds	
<b>KING MUSHROOM STROGANOFF</b>	16
Egg noodles, king oyster/trumpet mushrooms, fried enoki mushrooms	
<b>VEGGIE MAC AND CHEESE</b>	14
Fusilli pasta, mozzarella, seasonal vegetables	
<i>Add chicken, salmon or shrimp for an additional charge</i>	

### KIDS MENU

<b>¼ LB HAMBURGER</b>	6
<b>PASTA</b>	6
RED OR CHEESE SAUCE	
<b>CHICKEN FINGERS</b>	7
<b>GRILLED CHEESE</b>	6