



LUNCH/DINNER MENU

SNACKS

FRENCH FRIES GF 🌿 ½ 3 | FULL 5.5

Truffle-horseradish 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, mozzarella, onions herb sour cream

HUMMUS BOARD* 10

Hummus, assorted vegetables, naan bread

TACOS 1 TACO 6 | 2 TACOS 12

CHOICE OF SPICED PORK OR MISO-HARISSA ROASTED VEGGIES

House-made Kimchi, cilantro, diced sweet onion

MOROCCAN SPICED PORK NACHOS 11

Pork, beer cheese, pickled jalapenos, pico de gallo, feta
harissa crème, corn chips

SWEET PEA ARANCINI DI RISO CROQUETTES 10

Sweet pea-coconut risotto, marinara, watercress pesto, parmesan

FLATBREADS

CAPRESE 12

Mozzarella, watercress pesto, tomatoes, blackberry-balsamic reduction

SAUSAGE 12

Merguez sausage, apple, red onion, gorgonzola, marinara

SOUPS & SALAD

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

HARIRA SOUP*

Garbanzo beans, white rice, onion, celery, tomatoes

6

MIXED GREENS*

Greens, ciliegini, cucumber, snap peas, carrots, balsamic vinaigrette

8

SPRING BERRY SALAD*

Seasonal berries, goat cheese, bibb lettuce, pecans, arugula,
blackberry vinaigrette

8

BABY KALE SALAD*

Spiced cous-cous, sweet peppers, cucumber, pecorino,
red wine vinaigrette

8



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SANDWICHES & BURGERS

Sandwiches come with house cut fries.

Substitute soup or salad for additional charge

AUGUSTINE'S BURGER *	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>	
BLACK BEAN "BURGER" *	12.5
Black bean and walnut patty, tomato, lettuce, feta, fresh avocado, chipotle aioli	
LAMB BURGER *	13.5
Havarti-dill cheese, lettuce, tomato, cucumber-dill sauce, apricot chutney	
BUTTERMILK FRIED CHICKEN SANDWICH *	13
Fried chicken, Sriracha slaw, house pickles, dill feta	
REUBEN*	13.5
Sauerkraut, 1000 island, swiss cheese, corn beef, marble rye	
B.L.T	12
Bacon, Lettuce, Tomato on multigrain bread with house mayo	

ENTREES

DUROC PORK TENDERLOIN PICATTA	18
Savory bread pudding, creamed vegetables, caper lemon sauce	
ROASTED SALMON	16
Pesto orzo, green bean almondine, blackberry-basalmic reduction	
SPRING VEGETABLE RISOTTO GF	15
Celeriac puree, asparagus, boc choy, parmesan, snap pea salad	
FORAGER'S CARBONARA	15
Angel hair pasta, fiddlehead ferns, forest mushrooms, egg, parmesan <i>Add bacon lardons for an additional charge</i>	
VEGGIE MAC AND CHEESE	14
Fusilli pasta, mozzarella, seasonal vegetables <i>Add chicken, salmon or shrimp for an additional charge</i>	

KIDS MENU

¼ LB HAMBURGER	6
PASTA	6
RED OR CHEESE SAUCE	
CHICKEN FINGERS	7
GRILLED CHEESE	6



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