

# AUGUSTINE



## KITCHEN

**MARCONA ALMONDS** SUGAR, SALT, ROSEMARY, THYME 8

**CASTELVETRANO OLIVES** HERBS, ORANGE PEEL, EVOO 8

**TATER TOTS** HEINZ 57 & SPICY AIOLI 7 *ADD TRUFFLE OIL +2*

**LITTLE GEMS** PEACHES, LABNEH, SUNFLOWER SEEDS, GRANA PADANO 16

**PLUOTS & STRACCIATELLA** ARUGULA, PISTACHIO, SABA 15

**PURPLE CAULIFLOWER** NORI VINAIGRETTE, EGG BOTTARGA, PURPLE RADISH 16

**BEEF TARTARE** UMEBOSHI, AVOCADO, ALMOND, VADOUVAN CRÈME FRAICHE 16

**N' DUJA TOAST** HEIRLOOM TOMATOES, ONION JAM, BASIL AIOLI, PICKLED CHILI 15

**HOPE RANCH MUSSELS** GARLIC WHITE WINE, HEIRLOOM CHERRY TOMATOES 21

**CAVATELLI A UNI** LOBSTER STOCK, BASIL, LEMON 28

**CALI KING SALMON** SUMMER CORN PUREÉ, STONE FRUIT, BABY CORN, SHISHITO 29

**FLANNERY BEEF 8OZ. FILET MIGNON**

CHANTERELLES, POTATO PURÉE, WHIPPED BROWN BUTTER 45

## CHEESE & CHARCUTERIE

### MIX & MATCH

**1 FOR \$9 / 3 FOR \$21 / 6 FOR \$35**

barely buzzed cow | firm | ut

truffle tremor goat | soft | ca

taleggio cow | soft | it

manchego 4 mon. sheep | semi firm | sp

jasper hills tolman raw cow | firm | vt

fromage d'affinois cow | soft | fr

citterio soppressata – pork | it

angel's black truffle salami – pork | ca

speck americano – pork | it

bresaola – beef | uruguay

angel's duck salami – duck | ca

fra' mani capicola – pork | ca

**BREAD PUDDING – McCONNELL'S VANILLA ICE CREAM 10**

**POT DE CHOCOLATE – WHIPPED CREAM, CARAMEL, SEA SALT 10**

food is available until 9:30pm Sun+Mon \*10pm Tues-Thurs \*11pm Fri-Sat  
consuming raw or undercooked food items may increase your risk of foodborne illness  
please alert us if you have any food sensitivities or allergies

