APPETIZERS

Truffle Frites | 13

crisp shoestring fries with roasted garlic truffle aioli, parmigiano

Crab Cakes | 22

oven-baked crab cakes with sriracha lime crème fraîche

Garlic Butter Crab Claw | 21

warm crab claws with garlic herb compound butter and lemon

Charcuterie Board | 18

assorted cheeses, meats and seasonal accompaniments

SOUPS & SALADS

French Onion Soup |

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Duck and Andouille Gumbo |

cup 9 - bowl 15

Ruby Roasted Mèlange | 14

candied pecans, fried burrata, pickled red onion, arugula and raspberry vinaigrette

Garden & Grove | 17

mixed greens, fennel, apples, candied pecans, goat cheese, red onion, dried cherries and citrus herb vinaigrette Caesar * | 16

romaine, crispy prosciutto, parmesan snow, blistered cherry tomato and cured egg yolk

Caprese | 15

burrata, green tomato, heirloom tomato, olive oil, pesto and balsamic glaze

Oyster Salad | 19

fried oyster, romaine, pickled red onions, lardons, cornbread croutons and buttermilk miso

Add on to any salad: Grilled Chicken | 7 / Grilled Gulf Shrimp | 9

SANDWICHES

The Verona | 12

prosciutto, burrata, fig jam, tomato, arugula and harissa

The Lucienne | 13

gruyère and monterey jack grilled cheese with caramelized onion served with french onion soup

Augustine Burger | 15

pimento cheese, fried green tomato, bacon, house pickles, lettuce, hot honey and roasted garlic aioli

Lobster Roll | 20

hot - garlic herb compound butter cold - gochujang aioli

The Club | 14

lettuce, bacon, tomato, salami, prosciutto and garlic aioli

Shrimp or Oyster Poboy | 16

lettuce, tomato and garlic aioli

FLAT BREADS

The Tuscan Verde | 15

chicken, burrata, tomato, pesto, balsamic glaze and fresh basil

The Normandie | 17

steak, shallots, bleu cheese, piperade and arugula

Fomage & Fungi | 15

wild mushrooms, truffle oil, cognac peppercorn cream, mozzarella, prosciutto and gruyère

SHARED SIDES

buttered carrots | 7

duck fat rice | 8

frites | 8

asparagus | 7