

Augie's Front Burner

SOUPS

Lobster bisque /cup 4 bowl 5

Soup of the day/ market price

GREENERY

Caesar Salad

hearts of romaine/roasted garlic croutons/**Augie's** caesar/romano cheese

5

Andrew Heck's Farms Chilled Beet Salad

goat cheese/baby arugula/champagne vinaigrette/sourdough toast

5

Red Wine Poached Pear Salad

bleu cheese/candied walnuts/**Good Earth Farms** rainbow greens/vanilla bean vinaigrette

8

Crispy Chevre Goat Cheese Salad

prosciutto chips/**market** greens/oven dried cherry tomatoes/almonds/warm shallot vinaigrette

8

APPETIZERS

Lump Crab Cakes

white cucumber gazpacho salad/**market** greens/ tarragon dijonaise/crispy capers

11

Sweet Corn Polenta Frites

caramelized **Zoe's Farms** peppers & sweet onions/red pepper romesco/ asiago cheese

7

Black Bean Cakes

market salsa fresca/chimichurri crema/marinated pepper salad/avocado

8

Slow Roasted Free Range Chicken Tostada

crispy corn tortilla/black bean puree/queso blanco/roasted tomato chili salsa

9

Housemade Flatbread

9

Entrées

Pan Seared Beef Filet

bleu cheese potato hash/garlic sautéed spinach/crimini mushrooms/red wine reduction

30

Grilled New York Strip Steak

Suttill's Farms red bliss potatoes/garlic broccolini/glazed pearl onions/horseradish sauce

28

Roasted New Zealand Rack of Lamb

Spence Farms Iroquois white corn polenta/wilted **market** greens/blistered red pepper pesto

27

Miller Farms Bone in Pork Chop

Suttill's Farms sweet potato puree/caramelized apples & jalapenos/maple brown ale glaze

21

Crispy Szechuan Half Duckling

market vegetable stir fry/red thai chili glaze/chinese noodles

21

Pan Roasted Free Range Chicken Breast

Veenstra Farms summer vegetable pot pie/confit leg and thigh/shallot rosemary veloute

17

Citrus Glazed Norwegian Salmon

Heck Farms braised fennel/breakfast radish/baby arugula/valencia orange salad/tarragon

19

Potato Crusted Atlantic Cod

melted **market** leeks/thyme scented olive oil/lobster cream sauce

16

Sauteed Rimview Farms Rainbow Trout

Shoemaker Farms butternut squash/house made bacon/almonds/petite greens/brown butter

19

Market Summer Vegetable Stir Fry

chinese noodles/ginger/**Heck Farms** thai basil pesto/crispy rice sticks

14

Side Dishes

sautéed **market** squashes/garlic lemon baby spinach/new potato & house made bacon hash

4

-Menus created by owner August Mrozowski, chef de cuisine Jordan Coffey, Aurora Coffey, & Levi Woodard-

A Gratuity of 18% will be added to parties of 6 or more,
gratuity of 20% for parties of 8 or more requesting separate checks.