

appetizers

Cheese Fries / 14

Crispy pork belly, cheese sauce, pickled chiles, ranch

Pretzels & Beer Cheese / 13

Augie's Wings / 13

Classic, old bay, diablo, augie's sauce, green curry

Buffalo* / 13/ 12/ 13

Shrimp / cauliflower / combo

Steak & Cheese Egg Rolls / 13

Shaved rib eye, american, pickled chiles, augie's sauce

Nashville Hot Chicken Tenders / 14

Honey pickle aioli, pickle slices

Augie's Platter / 25

Brat, half smoke, brisket, brussels, apple slices, caramelized peppers & onions, house pretzels, basil garlic sauce, stone mustard

Fried Whole Belly Ipswich Clams / 18

Grilled lemon, cocktail, sriracha tartar

Hummus Dip / 13

Chili oil, almonds, goat cheese, tahini

Chicken Pot Pie Empanada / 14

Chicken, onions, carrots, peas, tarragon cream

salad n soup

Sausage, White Bean & Kale Soup / 9

French Onion Soup / 12

Chili / 10

Cheddar, sour cream, scallions, garlic toast

Caesar Salad* / 14

Romaine, parmesan, croutons, house caesar dressing

Caprese Salad / 15

Heirloom tomatoes, watermelon, mozzarella, olive oil

Beet Salad / 15

Goat cheese, caramelized pecans, cucumber, red onion, mixed greens, orange vinaigrette, orange segments

Augie's Chopped Salad / 15

Romaine, tomato, onion, cucumber, pears, corn, avocado, honey pecans, dried cranberries, crispy tortilla strips, smoked ranch

Augie's Cobb Salad* / 17

Avocado, egg, cherry tomato, pork belly, corn, goat cheese, croutons, red onion, herb vinaigrette

Salad Additions:

Grilled or Fried Chicken 8 / Shrimp 9 / Salmon 9 / *Steak 10

mains

Steak & Frites* / 26

Hanger, chimichurri, house steak sauce

12oz. Ribeye* / 32

Fingerlings, crispy kale, herb & garlic butter

BBQ Ribs / 24

Half rack smoked baby back ribs, peach and beer bbq sauce, citrus herb oil, mac and cheese, cucumber salad

Jambalaya Pasta* / 26

Penne, andouille, chicken, shrimp, chipotle cream sauce, tomato, onions

Chicken & Waffles / 24

Augie's hot sauce, honey, maple syrup, butter

Pesto Veggie Pasta / 19

House pesto, mixed vegetables, linguine

Tuna Tartare* / 18

Sriracha aioli, avocado, ginger, cashews, wonton, herb dressing

Fried Mozzarella / 13

Fresh mozz, house marinara

Smoked Chicken Sliders / 14

Alabama white BBQ sauce, fried onions

Charcuterie* / 22

Prosciutto, dry salami, fresh mozz, honey, almonds, olives, crostinis, smoked gouda

Augie's Baked Potato / 6

Green onions, chives, butter

Premium toppings .75 each

Roasted garlic & chives sour cream, herb butter, pork belly, shredded cheese, bacon, beer cheese, regular sour cream, chili, hot pepper relish

sandwiches

Served with chips, mixed greens or frites

Josh's Banging Burger* / 16

Bacon, american cheese, crispy onions, shredded lettuce, pickles, smoked mayo. Add egg 2

Nashville Hot Chicken Sandwich / 15

Pickles, spicy aioli

French Dip / 16

Horseradish, provolone, crispy onions, au jus

10-Day Cured & Smoked Brisket Sandwich / 17

Swiss, house garlic dill pickles, caramelized onions, brown mustard, spicy aioli, marble rye

Jalapeño Popper Grilled Cheese / 14

American cheese cream cheese, bacon, texas toast

Cheesesteak / 16

Cheese sauce, pickled chili, sautéed onions, mayo

Portobello Sandwich / 14

Provolone, red wine caramelized onions, cucumber, tomato, bell pepper, caesar dressing

Blackened Salmon / 19

Smoked mayo, spicy basil sauce, cucumber, red onion, mixed greens, potato roll

Apple Bratwurst / 15

Peppers & onions, stone-ground mustard

Chili Dogs / 15

Cheese, mustard, onions

Rockfish / 27

Pan seared, pea & herb purée, shiitake mushrooms, cherry tomatoes, lemon dill sauce

Salmon* / 25

Couscous, mixed vegetables, basil pesto

Scallops*/ 32

Creamy pea risotto, citrus butter

Spicy N'duja Prawn Linguini / 26

Grilled prawns, snap peas, thai chili, cherry tomatoes, fresh basil, garlic bread

SIDES

- Frites with Trio of Dipping Sauces / 9
- Crispy Kale with Cashews, Garlic & Smoked Ranch / 9
- Brussel Sprouts / 9
- Green Beans with Garlic & Herb Butter / 9
- Grilled Artichoke with Garlic Lemon Butter / 11



A Common Plate Hospitality Concept.

*These menu items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ***20% gratuity will be added to parties of 6 or more***

DRAFT LISTS



Downstairs



Upstairs

WHITES

Mar de Viñas Albariño 13 / 17 / 52

Domaine Bellevue, Touraine Sauvignon Blanc 13 / 17 / 52

Borghi Ad Est, Pinot Grigio 14 / 19 / 56

Famille Brocard "Margote", Unoaked Chardonnay 15 / 20 / 60

REDS

Requiem, Cabernet Sauvignon 15 / 20 / 60

Cedre Heritage, Malbec 14 / 19 / 56

Château la Mothe du Barry, Bordeaux Supérieur

Rouge 14 / 19 / 56

Thomas Henry, Sonoma County Pinot Noir 14 / 19 / 56

SPARKLING / ROSÉ

D'o Prosecco 13 / 17 / 52

Biutiful Brut Cava 13/17/52

Domaine Bellevue Touraine Rosé 14 / 19 / 56

Biutiful Brut Rose 13/ 17 / 52

HOUSE

White : 9/12/32

Red: 9/12/32

Bubbles: 9/12/32



COCKTAILS

Augie's G& T / 14

Hibiscus-infused aviation gin / tonic / juniper / orange peel

You Da Pom / 14

Blackleaf organic vodka / herb and pomegranate syrup / lemon juice

Summertime Fine / 15

21 seeds valencia orange tequila / tropical ginger beer / passion fruit / lime

From Belgium With Love / 16

Noble oak whiskey / lemon / mint / orange bitters / Augie's courtyard triple

Styles / 15

Watermelon infused don q rum / basil / lime

Uncle Rey / 17

Uncle nearest 1884 / selva rey chocolate rum / demerara sugar / orange bitters / chocolate bitters

Pink Floyd / 16

Blade and blow bourbon / blackberry / ginger syrup / bianco vermouth / lime

King Street Sangria / 14

Rosé wine / blackberries / strawberries / brandy

Augie's Frozen Margarita / 15

Rotating flavors / astral blanco tequila

Purple Sip / 15

Citadelle Gin / blueberry lavender syrup / honey / lemon juice *have it as mocktail 12*

The Garden / 13

Seedlip garden n/a spirit / strawberries / cucumber basil. *Add aviation gin 3*

Cocktails



A Common Plate Hospitality Concept

*These menu items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*** 20% gratuity will be added to parties of 6 or more ***



HAPPY HOUR



\$9 APPS

PRETZELS &
BEER CHEESE

WINGS

STEAK & CHEESE
EGG ROLLS

FRIED MOZZ

HUMMUS DIP

\$2 OFF ANY DRAFT

\$6 HOUSE SPIRITS

\$5 HOUSE WINE

\$6 FROZEN COCKTAILS

MONDAY - THURSDAY 3-6PM

Augie's Desserts

Sloane's Milshake \$10

Strawberry Ice Cream, Whipped Cream, Sprinkles,
Fresh Berries

Strawberry Cheesecake \$10

Chantilly Cream, Fresh Berries, Strawberry Drizzle

Caramel Brownie Cheesecake \$10

Caramel & Chocolate Sauce, Chantilly Cream

Warm Apple Tart \$10

Cinnamon Sugar, Vanilla Bean Ice Cream

Flourless Chocolate Cake (GF)\$10

Chocolate Sauce, Vanilla Bean Ice Cream

Follow us! @augiesbeergarden

DRAFT LISTS



Downstairs



Upstairs

WHITES

Mar de Viñas Albariño 13 / 17 / 52

Domaine Bellevue, Touraine Sauvignon Blanc 13 / 17 / 52

Borghi Ad Est, Pinot Grigio 14 / 19 / 56

Famille Brocard "Margote", Unoaked Chardonnay 15 / 20 / 60

REDS

Requiem, Cabernet Sauvignon 15 / 20 / 60

Cedre Heritage, Malbec 14 / 19 / 56

Château la Mothe du Barry, Bordeaux Supérieur

Rouge 14 / 19 / 56

Thomas Henry, Sonoma County Pinot Noir 14 / 19 / 56

SPARKLING / ROSÉ

D'o Prosecco 13 / 17 / 52

Biutiful Brut Cava 13/17/52

Domaine Bellevue Touraine Rosé 14 / 19 / 56

Biutiful Brut Rose 13/ 17 / 52

HOUSE

White : 9/12/32

Red: 9/12/32

Bubbles: 9/12/32



COCKTAILS

Augie's G& T / 14

Hibiscus-infused aviation gin / tonic / juniper / orange peel

You Da Pom / 14

Blackleaf organic vodka / herb and pomegranate syrup / lemon juice

Summertime Fine / 15

21 seeds valencia orange tequila / tropical ginger beer / passion fruit / lime

From Belgium With Love / 16

Noble oak whiskey / lemon / mint / orange bitters / Augie's courtyard triple

Styles / 15

Watermelon infused don q rum / basil / lime

Uncle Rey / 17

Uncle nearest 1884 / selva rey chocolate rum / demerara sugar / orange bitters / chocolate bitters

Pink Floyd / 16

Blade and blow bourbon / blackberry / ginger syrup / bianco vermouth / lime

King Street Sangria / 14

Rosé wine / blackberries / strawberries / brandy

Augie's Frozen Margarita / 15

Rotating flavors / astral blanco tequila

Purple Sip / 15

Citadelle Gin / blueberry lavender syrup / honey / lemon juice. Mocktail 12

The Garden / 13

Seedlip garden n/a spirit / strawberries / cucumber basil. Add aviation gin 3

Cocktails



A Common Plate Hospitality Concept

*These menu items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*** 20% gratuity will be added to parties of 6 or more ***

MUSSEL MENU



\$21

Nduja*

Pepperoni, Garlic, Shallot, Thai Chili, White Wine, Cream

Pesto*

Cherry Tomatoes, White Wine, Cream, Onion, House Pesto

Classic*

Garlic, Onion, Tomato, White Wine

Eastern Shore*

Corn, Sausage, Seafood Broth, Old Bay, Potato, Augie's Lager

Green Curry*

Basil, Mint, Thai Chili, Onion, Coconut Milk, Green Apple

Mediterranean*

Sofrito, Sausage, Basil, Seafood Broth, Cream

Risotto*

Shrimp, Bacon, Peppers, Seafood Broth, Parmesan

Rosé*

Grilled Peach, Rosé, Shallots, Basil, Garlic, Cream

Paulaner Radler Spicy Grapefruit*

Grapefruit Shandy, Thai Chiles, Onion, Butter, Ginger, Garlic, Mint

Beer & Bacon* (Have it the Augie's way, add bleu cheese \$2)

Augie's Lager, Bacon Lardons, Cream, Shallot, Herbs

Italian*

Sausage, Tomato, Fennel, Basil, White Wine

Add Frites / 9
With Trio of Dipping Sauces
Add Pasta / 8
Add Risotto / 8



A Common Plate Hospitality Concept.

*These menu items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Autogratiuity of 20% will be added to parties of 6 or more

appetizers

Cheese Fries / 14

Crispy pork belly, cheese sauce, pickled chiles, ranch

Pretzels & Beer Cheese / 13

Augie's Wings / 13

Classic, old bay, diablo, augie's sauce, green curry

Buffalo* 13/12/13

Shrimp / cauliflower / combo shrimp

Steak & Cheese Egg Rolls / 13

Shaved ribeye, american, pickled chiles, augie's sauce

Nashville Hot Chicken Tenders / 14

Honey pickle aioli, pickle slices

Fried Whole Belly Ipswich Clams / 18

Grilled lemon, cocktail, sriracha tartar

salad, soup & sandwiches

Sausage, White Bean & Kale Soup / 9

French Onion Soup / 12

Chili 10

Cheddar, sour cream, scallions, garlic

Salad additions:

Grilled or fried chicken 8 / shrimp 9 / salmon 9 / *steak 10

Caesar Salad* / 14

Romaine, parmesan, croutons, house caesar dressing

Beet Salad / 15

Goat cheese, caramelized pecans, cucumber, red onion, mixed greens, orange vinaigrette, orange segments

Augie's Chopped Salad / 15

Romaine, tomato, onion, cucumber, pears, corn, avocado, honey pecans, dried cranberries, crispy tortilla strips, smoked ranch

Augie's Cobb Salad* / 17

Avocado, egg*, cherry tomato, pork belly, corn, goat cheese, croutons, red onion, herb vinaigrette

Caprese Salad / 15

Heirloom tomatoes, watermelon, mozzarella, olive oil

Augie's Breakfast Burger* / 16

Ham, bacon, egg, cheddar, lettuce, mayo

Choice of greens or home fries

Add avocado 3

Augie's Egg Sandwich* / 16

American cheese, egg, bacon, mayo, lettuce

Choice of greens or home fries

Add avocado 3

Augie's Platter / 25

Brat, half smoke, brisket, brussels, apple slices, caramelized peppers & onions, house pretzels, basil garlic sauce, stone-ground mustard

Hummus Dip / 13

Chili oil, almonds, goat cheese, tahini

Chicken Pot Pie Empanada / 14

Chicken, onions, carrots, peas, tarragon cream

Tuna Tartare* / 18

Sriracha aioli, avocado, ginger, cashews, wonton, herb dressing

Fried Mozzarella / 13

Fresh mozz, house marinara

Smoked Chicken Sliders / 14

Alabama white bbq sauce, fried onions

Charcuterie* / 22

Prosciutto, dry salami, fresh mozz, honey, almonds, olives, crostinis, smoked gouda

brunch

Croque Monsieur / 15

Ham, swiss, b chamel, texas toast

Choice of greens or home fries

Croque Madame* / 17

Simply add egg to the monsieur!

Choice of greens or home fries

Steak & Eggs* / 24

Eggs your way, asparagus, hollandaise

Augie's Standard* / 16

Bacon or ham or sausage, two eggs your way, toast

Choice of greens or home fries

Chicken & Waffles* / 24

Hot sauce, maple syrup, honey, butter

Speculoos Belgian Waffles / 14

Speculoos cookie butter, whipped cream, berries

French Toast / 14

Fresh berries, maple syrup, whipped cream.

Build-Your-Own Omelette* choice of three toppings/ 15 (1 for each additional topping)

Cheese: fresh mozz, provolone, cheddar

Veggie: onion, tomato, spinach, kale, bell peppers, hot peppers

Meat: bacon, sausage, ham

Choice of greens or home fries

Bennys*

Smoked salmon & spinach / 18

Steak & asparagus / 19

Classic / 17

Poached egg, hollandaise, english muffin

Choice of greens or home fries

Smoked Brisket Hash / 17

Two eggs any style, peppers, onions, potatoes

Brunch Sides

Sausage / 6

Bacon / 6

Ham / 6

Eggs* / 5

Home Fries / 6

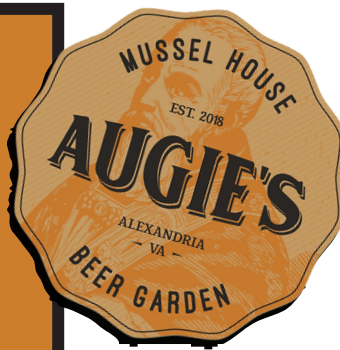
Toast / 4

Asparagus / 9

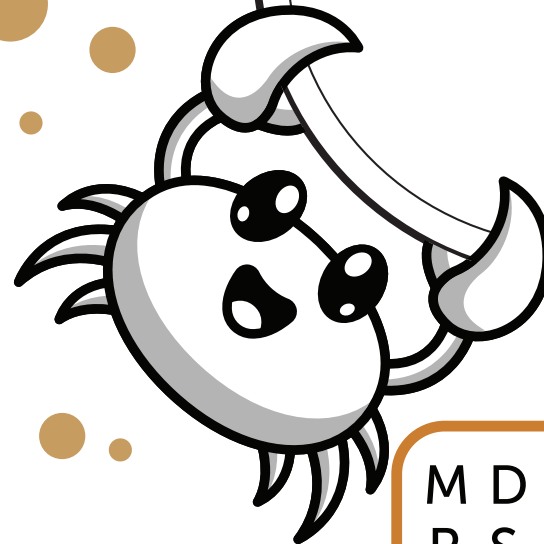
\$9 JUST FOR KIDS

All Kids meals come with fries and a side of fruits or veggies

- Chicken Tenders
- Grilled Cheese
- Cheeseburger
- Fettuccini with Butter & Parmesan
- Hot Dog

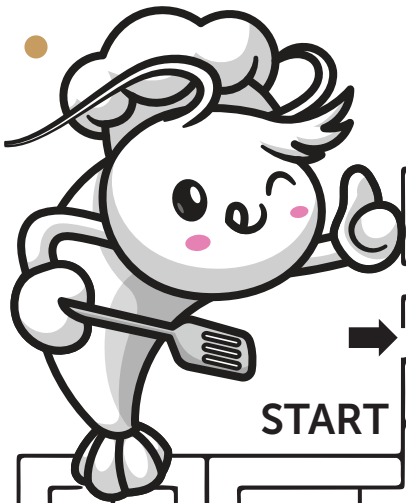


WHAT DO YOU WANT TO EAT

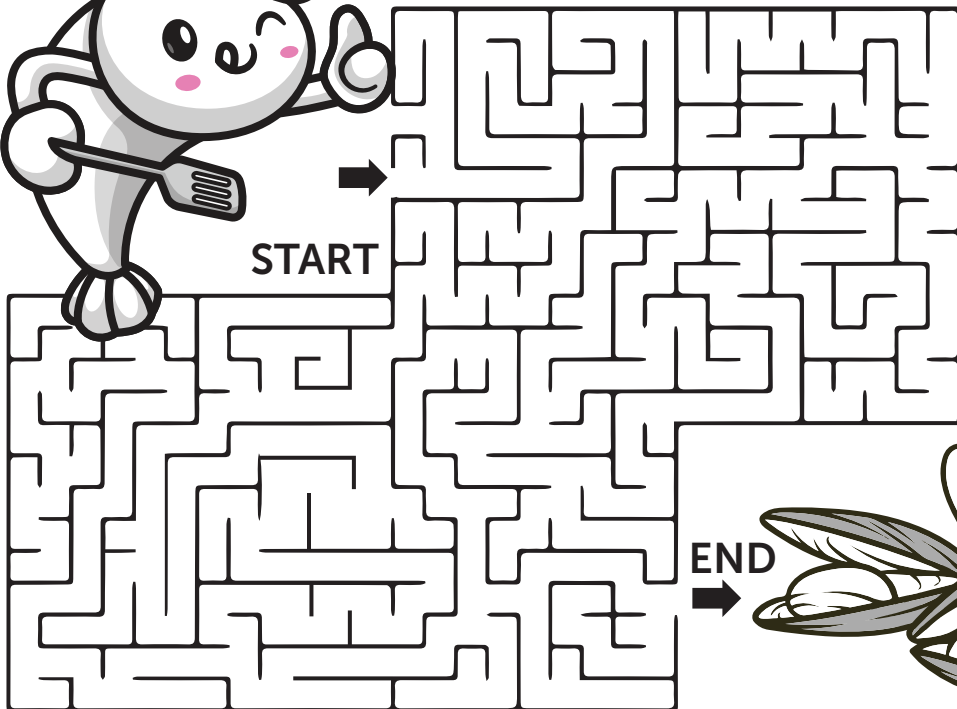


DRAW IT HERE

HELP CHEF SHRIMPY GET HIS MUSSELS



START



END



DINNER TIME WORD SEARCH

- Augies
- Mussel
- Hot Dog
- Burger
- Chicken
- Cheese
- Butter
- Seafood
- Crab

M	D	C	H	E	E	S	E	B	B
R	S	E	A	F	O	O	D	U	C
R	A	B	R	R	T	T	J	R	H
H	D	U	B	P	R	S	C	G	I
O	Y	T	G	M	Z	H	R	E	C
T	U	T	F	I	U	G	A	R	K
D	Q	E	X	L	E	S	B	C	E
O	D	R	Z	V	P	S	S	J	N
G	N	Z	I	N	V	D	F	E	Y
A	N	I	M	Y	B	D	M	W	L