

MUSSEL MENU



\$23

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 Pale Ale, 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