

WHITES

Mar de Viñas Albariño / 12 / 16 / 44
Rías Baixas / White Peach / Floral / Lime Zest / Sea Salt

Domaine Bellevue, Touraine Sauvignon Blanc / 12 / 16 / 44
Loire, France / Lemongrass / Minerality / Floral / Crisp

Umani Ronchi Casal di Serra Verdicchio / 15 / 20 / 60
Marche, Italy / Wild Flower / Golden Apple / Peach

Kimmderidgien Bourgogne Blanc Chardonnay / 15 / 20 / 60
Burgundy, France / Brioche/ White Flowers/ Ripe Lemon

Vña Otano Rioja White Tempranillo / 14 / 19 / 56
Rioja, Spain / Yellow Fruit / White Soil / Citrus Peel / Wild Fennel

REDS

Berthet-Rayne Cotes Du Rhone Rouge / 13 / 17 / 52
Rhône, France / Juicy/ Blackberry/Black Pepper/Paprika

Boedecker Pinot Noir / 14 / 19 / 56
Willamette Valley, Oregon / Ripe Cherry / Blueberry / Licorice

Cedre Heritage Malbec / 12 / 16 / 44
Cahours, France / Blackberry / Violet / Rustic / Earthy

Requiem Cabernet Sauvignon / 15 / 20 / 60
Columbia Valley, Washington / Dark Fruit / French Oak

Sparkling / Rosé

Lake Chalice Skye Sauvignon Blanc / 15 / 20 / 60
Marlborough, New Zealand / Passion Fruit / Tropical Fruit

D'o Prosecco / 12 / 16 / 44
Prosecco, Italy / Pear / Apple / Peach / Lemon Zest

Domaine Bellevue Touraine Rosé/ 14 / 19 / 56
Loire Valley, France / Raspberry / Cherry / Red Fruit

Biutiful Brut Rosé / 12 / 16 / 44
Catalonia, Spain / Fine Bubbles / Plum / Citrus / Raspberry

HOUSE

White / 9 / 12 / 32

Red / 9 / 12 / 32

Sparkling / 9 / 12 / 32



Reserve

Berthet-Rayne Cotes du Rhone Blanc / 15 / 20 / 60
Rhône Valley, France / Yellow Fruit / Honey / Floral

Domaine Pelle La Croix au Garde Sancerre/ 15 / 20 / 60
Loire, France / Citrus / Minerals / Floral

Delamotte Champagne / 150
Champagne, France / Meyer Lemon / Baked Bread

King Street Sangria / 14
Rose Wine, Brandy, Peaches

Marmie / 16
Maker's Mark, Orange Marmalade, Angostura, Egg Whites

Strawberry Rose /16
Bombay Sapphire Gin, Strawberries, Rosemary, Tonic Water

Pollen in Love /16
Roku Gin, St. Germaine, Honey, Raspberries

Augie's G&T / 14
Imagination Gin, Tonic, Lavender

Mango Margarita / 16
Milagro Tequila, Mango Puree, lime, Tajin

Summer Summer Time* / 15
Cirrus Vodka, Basil, St. Germain, Green Thai Chili

Peach Ice Tea /15
Deep Eddy Peach Vodka, Mint, Cointreau, Myer's Dark Rum, Mint.

Turnt Grapefruit / 14
Vodka, Grapefruit, Bravazzi Grapefruit Hard Seltzer

Still
Cocktails

MUSSEL MENU



1 lb \$17

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

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 / 6
With Trio of Dipping Sauces
Add Pasta / 6
Add Risotto / 6



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

appetizer

Cheese Fries / 12
Crispy Pork Belly, Cheese Sauce, Pickled Chiles, Ranch

Pretzels & Beer Cheese / 10

Augie’s Wings / 10
Classic, Old Bay, Diablo, Augie’s Sauce, Green Curry

Buffalo* / 12 / 11 / 12
Shrimp / Cauliflower / Combo

Steak & Cheese Eggrolls / 12
Shaved Ribeye, American, Pickled Chiles, Augie’s Sauce

Nashville Hot Chicken Tenders / 12
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 Ground Mustard

Fried Whole Belly Ipswich Claims / 18
Grilled Lemon, Cocktail, Sriracha Tartar

soup n salad

Sausage, White Bean & Kale Soup / 9

French Onion Soup / 9

Watermelon Gazpacho / 9
olive oil, croutons

Chili / 9
Cheddar, Sour Cream, Scallions, Garlic Toast

Salad Additions:
Grilled or Fried Chicken / 7 Shrimp / 9 Salmon* / 9 Steak* / 10

Caesar Salad* / 10
Romaine, Parmesan, Croutons, House Dressing

Watermelon Caprese Salad / 12
Heirloom Tomatoes, Watermelon, Mozzarella, Fresh Basil, Balsamic

Beet Salad / 12
Goat Cheese, Caramelized Pecans, Cucumber, Red Onion, Mixed Greens, Orange Vinaigrette

Augie’s Chopped Salad / 14
Romaine, Tomato, Onion, Cucumber, Pears, Corn, Avocado, Honey Pecans, Dried Cranberries, Crispy Tortilla Strips, Smoked Ranch

Augie’s Cobb Salad / 15
Avocado, Egg, Cherry Tomato, Pork Belly, Corn, Goat Cheese, Croutons, Red Onion, Herb Vinaigrette

Hummus Dip / 11
Chili Oil, Almonds, Goat Cheese, Tahini

Chicken Pot Pie Empanada / 13
Chicken, Onions, Carrots, Peas, Tarragon Cream

Tuna Tartar* / 16
Sriracha Aioli, Avocado, Ginger, Cashews, Wonton

Fried Mozzarella / 10
Fresh Mozz, House Marinara

Smoked Chicken Sliders / 12
Alabama White BBQ Sauce, Fried Onions

Charcuterie* / 20
Prosciutto, Dry Salami, Fresh Mozz, Honeycomb, Almonds, Olives, Toastiques

Augie’s Baked Potato / 5
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

Augie’s Burger* / 15
Cheddar, Crispy Onion, Bacon, Smoked Mayo Add Egg +2

Nashville Hot Chicken Sandwich / 14
Pickles, Spicy Aioli

French Dip / 14
Horseradish, Provolone, Crispy Onions, Au Jus

10-Day Cured & Smoked Brisket Sandwich / 16
Swiss, House Garlic Dill Pickles, Caramelized Onions, Brown Mustard, Spicy Aioli, Marble Rye

Jalapeño Popper Grilled Cheese / 14
Cheddar, Cream Cheese, Bacon, Texas Toast

Cheesesteak / 14
Cheese Sauce, Pickled Chili, Grilled Onions

Portabello Sandwich / 14
Provolone, Caramelized Onions, Cucumber, Tomato, Bell Pepper, Aioli

Apple Bratwurst /12
Peppers & Onion, Stone Ground Mustard

Augie’s Half Smoke / 12
Chili, Beer Cheese, Mustard, Onions

Chili Dogs / 12
Cheese, Mustard, Onions

SIDES

- Frites with trio of dipping sauces / 6
- Crispy Kale with Cashews, Garlic & Pickled Aioli / 7
- Brussel Sprouts / 7
- Green Beans / 7
- Grilled Artichoke with Garlic Lemon Butter/10



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Pretzels & Beer Cheese / 10

Augie’s Wings / 10

Classic, Old Bay, Diablo, Augie’s Sauce, Green Curry

Buffalo* / 12 / 11 / 12

Shrimp / Cauliflower / Combo

Steak & Cheese Eggrolls / 12

Shaved Ribeye, American, Pickled Chiles, Augie’s Sauce

Nashville Hot Chicken Tenders / 12

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 Claims / 18

Grilled Lemon, Cocktail, Sriracha Tartar

soup n salad

Sausage, White Bean & Kale Soup / 9

French Onion Soup / 9

Watermelon Gazpacho / 9

olive oil, croutons

Chili / 9

Cheddar, Sour Cream, Scallions, Garlic Toast

Salad Additions:
Grilled or Fried Chicken / 6 Shrimp / 7 Salmon* / 8 Steak* / 9

Caesar Salad* / 10

Romaine, Parmesan, Croutons, House Dressing

Watermelon Caprese Salad / 12

Heirloom Tomatoes, Watermelon, Mozzarella, Fresh Basil, Balsamic

Beet Salad / 12

Goat Cheese, Caramelized Pecans, Cucumber, Red Onion, Mixed Greens, Orange Vinaigrette

Augie’s Chopped Salad / 14

Romaine, Tomato, Onion, Cucumber, Pears, Corn, Avocado, Honey Pecans, Dried Cranberries, Crispy Tortilla Strips, Smoked Ranch

Augie’s Cobb Salad / 15

Avocado, Egg, Cherry Tomato, Pork Belly, Corn, Goat Cheese, Croutons, Red Onion, Herb Vinaigrette

mains

Steak & Frites* / 26

Hanger, Garlic Aioli, House Steak Sauce

12oz. Ribeye* / 28

Fingerlings, Crispy Kale, Herb & Garlic Butter

Pesto Veggie Pasta / 19

House Pesto, Mixed Vegetables, Linguine

Chicken & Waffle /22

Hot Sauce, Honey, Maple Syrup, Butter

Soft Shell Crab* / 24 / 38

Smoked Watermelon and Corn Salad, Basil, Arugula, Smoked Tomato & Old Bay Aioli

Hummus Dip / 11

Chili Oil, Almonds, Goat Cheese, Tahini

Chicken Pot Pie Empanada / 13

Chicken, Onions, Carrots, Peas, Tarragon Cream

Tuna Tartar* / 16

Sriracha Aioli, Avocado, Ginger, Cashews, Wonton

Fried Mozzarella / 10

Fresh Mozz, House Marinara

Smoked Chicken Sliders / 12

Alabama White BBQ Sauce, Fried Onions

Charcuterie* / 20

Prosciutto, Dry Salami, Fresh Mozz, Honeycomb, Almonds, Olives, Toastiques

Augie’s Baked Potato / 5

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

Augie’s Burger* / 15

Cheddar, Crispy Onion, Bacon, Smoked Mayo Add Egg +2

Nashville Hot Chicken Sandwich / 14

Pickles, Spicy Aioli

French Dip / 14

Horseradish, Provolone, Crispy Onions, Au Jus

10-Day Cured & Smoked Brisket Sandwich / 16

Swiss, House Garlic Dill Pickles, Caramelized Onions, Brown Mustard, Spicy Aioli, Marble Rye

Jalapeño Popper Grilled Cheese / 14

Cheddar, Cream Cheese, Bacon, Texas Toast

Cheesesteak / 14

Cheese Sauce, Pickled Chili, Grilled Onions

Portabello Sandwich / 14

Provolone, Caramelized Onions, Cucumber, Tomato, Bell Pepper, Aioli

Apple Bratwurst /12

Peppers & Onion, Stone Ground Mustard

Augie’s Half Smoke / 12

Chili, Beer Cheese, Mustard, Onions

Chili Dogs / 12

Cheese, Mustard, Onions

Jambalaya Pasta* / 24

Penne, Andouille, Chicken, Shrimp, Chipotle Cream Sauce, Peppers

Salmon* / 23

Couscous, Mixed Vegetables, Basil Oil

Scallops* / 30

Creamy Mushroom Risotto, Brown Butter

SIDES

- Frites with trio of dipping sauces / 6
- Crispy kale with cashews, garlic & pickled aioli / 7
- Brussel sprouts / 7
- Green Beans / 7
- Grilled Artichoke with Garlic Lemon Butter/10

appetizers

Cheese Fries / 12

Crispy Pork Belly, Cheese Sauce, Pickled Chiles, Ranch

Pretzels & Beer Cheese / 10

Augie’s Wings / 10

Classic, Old Bay, Diablo, Augie’s Sauce, Green Curry

Buffalo* 12/ 10 /12

Shrimp / Cauliflower / Combo

Steak & Cheese Eggrolls / 12

Shaved Ribeye, American, Pickled Chiles, Augie’s Sauce

Nashville Hot Chicken Tenders / 12

Honey Pickle Aioli, Pickle Slices

Fried Whole Belly Ipswich Claims / 18

Grilled Lemon, Cocktail, Sriracha Tartar

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Hummus Dip / 11

Chili Oil, Almonds, Goat Cheese, Tahini

Chicken Pot Pie Empanada / 13

Chicken, Onions, Carrots, Peas, Tarragon Cream

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Sriracha Aioli, Avocado, Ginger, Cashews, Wonton

Fried Mozzarella / 10

Fresh Mozz, House Marinara

Smoked Chicken Sliders / 12

Alabama White BBQ Sauce, Fried Onions

Charcuterie* / 20

Prosciutto, Dry Salami, Fresh Mozz, Honeycomb, Almonds, Olives, Toastiques

soup, salad & sandwiches

Sausage, White Bean & Kale Soup / 9

French Onion Soup / 9

Watermelon Gazpacho / 9

olive oil, croutons

Chili / 9

Cheddar, Sour Cream, Scallions, Garlic Toast

Salad Additions:

Grilled or Fried Chicken / 6 Shrimp / 7 Salmon* / 8 Steak* / 9

Caesar Salad* / 10

Romaine, Parmesan, Croutons, House Dressing

Watermelon Caprese Salad / 12

Heirloom Tomatoes, Watermelon, Mozzarella, Fresh Basil, Balsamic

Beet Salad / 12

Goat Cheese, Caramelized Pecans, Cucumber, Red Onion, Mixed Greens, Orange Vinaigrette

Augie’s Chopped Salad / 14

Romaine, Tomato, Onion, Cucumber, Pears, Corn, Avocado, Honey Pecans, Dried Cranberries, Crispy Tortilla Strips, Smoked Ranch

Augie’s Cobb Salad / 15

Avocado, Egg, Cherry Tomato, Pork Belly, Corn, Goat Cheese, Croutons, Red Onion, Herb Vinaigrette

Augie’s Breakfast Burger* / 15

Ham, Bacon, Egg, Cheddar, Lettuce, Mayo, Home Fries
Add Avocado / 3

Augie’s Egg Sandwich* / 12

American Cheese, Egg, Bacon, Mayo, Lettuce
Add Avocado / 3

brunch

Croque Monsieur / 14

Ham, Swiss, Bechemel, Texas Toast

Croque Madame* / 15

Simply add egg to the Monsieur!

Steak & Eggs* / 22

Eggs Your Way, Asparagus, Hollandaise

Augie’s Standard* / 14

Bacon, Ham OR Sausage, Two Eggs Your Way, Home Fries, Toast

Chicken & Waffles / 20

Hot Sauce, Maple Syrup, Honey, Butter

Speculoos Belgian Waffle / 13

Speculoos Cookie Butter, Whipped Cream

French Toast / 12

Fresh Berries, Maple Syrup, Whipped Cream

Build-Your-Own Omelette* choice of three toppings/ 14
(\$1 for each additional topping)

Cheese: Fresh Mozz, Provolone, Cheddar

Veggie: Onion, Tomato, Spinach, Kale, Bell Peppers, Hot Peppers

Meat: Bacon, Sausage, Ham

Mixed Greens OR Home Fries

Bennys*

Smoked Salmon & Spinach / 16

Steak & Asparagus / 15

Classic / 14

Poached Egg, Hollandaise, English Muffin, Choice of Mixed Greens OR Home Fries

Brunch Sides

Sausage / 6

Bacon / 5

Ham / 5

Eggs / 4

Home Fries / 4

Toast / 3

Asparagus / 9



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Happy Hour

Monday-Thursday 3-6PM

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Patio Sangria \$9

Mule of the Month \$9

seasonal ingredients

\$2 off all drafts
(16oz pour)

\$2 off all wine
(6oz pour)

house spirits \$7

\$2 off all apps

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www.eataugies.com

Augie's desserts

Apple Tarte \$9.50

powdered sugar, cinnamon, vanilla ice cream

Boston Cream Tarte \$9.50

chocolate ganache, tart shell

Strawberry Shortcake Cheesecake \$9.50

whip cream

Pecan Tarte \$9.50

caramel drizzle, vanilla ice cream

Seasonal Cake \$9.50

seasonal deliciousness

*****After Dinner Drinks*****

Churchill's LBV \$12

Churchill's 20yr Tawny \$15

Let's get Social! @eataugies #eataugies