dinner menu

appetizer

Cheese Fries / 12
Crispy pork belly, cheese sauce, pickled chiles, ranch

Pretzels & Beer Cheese / 11

Augie's Wings / 12
Classic, old bay, diablo, augie's sauce, green curry

Buffalo* / 12 / 11 / 12
Shrimp / cauliflower / combo shrimp

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 Clams / 18
Grilled lemon, cocktail, sriracha tartar

salad n soup

Sausage, White Bean & Kale Soup / 9

French Onion Soup / 9

Chili / 9
Cheddar, sour cream, scallions, garlic toast

Caesar Salad* / 12
Romaine, parmesan, croutons, house dressing

Fall Salad / 12
Mixed greens, brussels, apple, pecans, almonds, pomegranate seeds, goat cheese, citrus vinaigrette

Beet Salad / 12
Goat cheese, caramelized pecans, cucumber, red onion, mixed greens, orange viniagrette, orange segments

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

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

Hummus Dip / 12
Chili oil, almonds, goat cheese, tahini

Chicken Pot Pie Empanada / 14
Chicken, onions, carrots, peas, tarragon cream

Tuna Tartar* / 17
Sriracha aioli, avocado, ginger, cashews, wonton, herb dressing

Fried Mozzarella / 11
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, smoked gouda

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, sliced tomato
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, mayo

Portabello Sandwich / 14
Provolone, caramelized onions, cucumber, tomato, bell pepper, caesar dressing

Apple Bratwurst /12
Peppers & onion, stone ground mustard

Augie's Half Smoke / 12
Chili, beer cheese, mustard, onions

Chili Dogs / 12
Cheese, mustard, onions

mains

Steak & Frites* / 26
Hanger, garlic aioli, house steak sauce

12oz. Ribeye* / 30
Fingerlings, crispy kale, herb & garlic butter

Pesto Veggie Pasta / 19
House pesto, mixed vegetables, linguine

Chicken Waffle / 24
Hot sauce, honey, maple syrup, butter

Braised Coconut Pork Curry / 24
Jasmine rice, braised pork, apples, garlic, cashews, raisins, chilis, coconut milk, fresh herbs. Grilled garlic flat bread & frisée salad

Jambalaya Pasta* / 26
Penne, andouille, chicken, shrimp, chipotle cream sauce, tomato

Salmon* / 24
Couscous, mixed vegetables, basil oil

Scallops* / 30
Creamy mushroom risotto, brown butter

Braised Lamb Pot Pie / 21
Lamb shoulder slow braised in red wine and spices, potatoes, celery, onions, carrots, peas, fresh herbs, puff pastry

SIDES
Frites with trio of dipping sauces / 7
Crispy Kale with Cashews, Garlic & Smoked Ranch / 7
Brussel sprouts / 8
Green Beans with Garlic & Herb Butter / 7
Grilled Artichoke with Garlic Lemon Butter / 10

COMMON PLATE HOSPITALITY A Common Plate Hospitality Concept.

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Chicken, onions, carrots, peas, tarragon cream

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lunch

salad n soup

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French Onion Soup / 9

Chili / 9
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Caesar Salad* / 12
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Goat cheese, caramelized pecans, cucumber, red onion, mixed greens, orange viniagrette, orange segments

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

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sandwiches

Served with chips, mixed greens or frites

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Add egg +2

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Pickles, spicy aioli

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

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Cheddar, cream cheese, bacon, texas toast

Cheesesteak* / 14
Cheese sauce, pickled chili, grilled onions, mayo

Portabello Sandwich* / 14
Provolone, greens, caramelized onions, cucumber, tomato bell pepper, caesar dressing

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 / 7
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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 / 9

Chili / 9
Cheddar, sour cream, scallions, garlic toast

Salad additions:
Grilled or fried chicken 7 / shrimp 9 / salmon 9 / steak 10

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Augie's Cobb Salad* / 15
Avocado, egg*, cherry tomato, pork belly, corn, goat cheese, croutons, red onion, herb vinaigrette

Fall Salad / 12
Mixed greens, brussels, apple, pecans, almonds, pomegranate seeds, Goat cheese, citrus vinaigrette

Augie's Breakfast Burger* / 16
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

Augie's Platter / 25
Brat, half smoke, brisket, brussels, apple slices, caramelized peppers & onions, house pretzels, basil garlic sauce, stone ground mustard

Hummus Dip / 12
Chili oil, almonds, goat cheese, tahini

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Chicken, onions, carrots, peas, tarragon cream

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Fresh mozz, house marinara

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Alabama white bbq sauce, fried onions

Charcuterie* / 20
Prosciutto, dry salami, fresh mozz, honeycomb, almonds, olives toastiques, smoked gouda

brunch

All brunch items have an option of Greens OR Home Fries

Croque Monsieur / 14
Ham, swiss, bechemel, texas toast

Croque Madame* / 16
Simply add egg to the monsieur!

Steak & Eggs* / 24
Eggs your way, asparagus, hollandaise

Augie's Standard* / 15
Bacon or 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, berries

French Toast / 14
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

Bennys*
Smoked salmon & spinach / 16
Steak & asparagus / 17
Classic / 14
Poached egg, hollandaise, english muffin

Brunch Sides
Sausage / 6
Bacon / 5
Ham / 5
Eggs* / 4
Home Fries / 5
Toast / 3
Asparagus / 9

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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

REDS

Berthet-Rayne Cotes Du Rhone Rouge / 13 / 17 / 52
Rhone, France / juicy/ blackberry/black pepper/paprika

Boedecker Pinot Noir / 14 / 19 / 56
Willamette Valley, Oregon / ripe cherry / blueberry Licorice

Cedre Heritage Malbec / 13 / 17 / 52
Cahours, France / blackberry / violet / rustic / earthy

Requiem Cabernet Sauvignon / 15 / 20 / 60
Columbia Valley, Washington / dark fruit / french oak

Viña Otano Crianza Rioja, Tempranillo 12 /16 / 44
Rioja, Spain / black plum, raspberry / smooth balanced hint of vanilla

Legado del Moncayo, "Montaña" Old Vine Garnacha 12 / 16 / 44
Campo de Borja, Spain / juicy & fruity / ripe strawberry & blueberry / smooth

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

DRAFT LISTS

Downstairs

Upstairs

MUSSEL HOUSE
EST. 2018
AUGIE'S
ALEXANDRIA
— VA —
ON THE PATIO

Reserve

Berthet-Rayne Cotes du Rhone Blanc / 15 / 20 / 60
Rhone Valley, France / yellow fruit / honey / floral

Lauverjat, Pouilly Fume Sauvignon Blanc / 15 / 20 / 60
Loire, France / crisp / apple / notes of citrus / minerality

Bodegas Arrocal, Tempranillo/ 14 / 19 / 56
Rioja, Spain / full bodied / deep dark fruit / earthy

COCKTAILS

King Street Sangria / 14
Red wine/ brandy/ peaches / oranges

Fever Tree Tonic / 14
Murlarkey gin / tonic

A Walk On Queen St / 15
Aged rum / oj / lime juice / honey ginger orange bitters

Blvd Of Smoking Dreams / 16
Murlarkey smokehouse / averna / angostura
**whiskey is smoked with bacon, not kosher*

You Da Pom / 14
Titos / lemon juice / pomegranate juice / thyme and rosemary

Scottish Sling / 15
X by glenmorangie / herring / lime / luxardo / angostura

Butterfly Passion / 14
Titos / lemon juice / orange bitters / passionfruit

Yes I Am Basic / 15
Titos vodka / pumpkin spice syrup / averna espresso / kahlua

First Bloom / 15
Teremana blanco / lavender lemon syrup / lime juice triple sec / creme de violet

Three Tea Toddy / 15
Murlarkey three tea whiskey / chai tea / honey ginger syrup

Hot Cider / 15
Murlarkey cinnamon whiskey / apple cider / cinnamon all spice

Peach Cobbler Julep / 15
Makers mark / mint / peaches / baking spice syrup

Cocktails

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MUSSEL MENU

MUSSEL HOUSE
EST. 2018
AUGIE'S
ALEXANDRIA
— VA —
ON THE PATIO

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

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Happy Hour

Monday-Thursday 3-6PM

. . .

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

GF Chocolate Cake $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*

Let's get Social! @eataugies #eataugies