

AGUSTÍN

KITCHEN

EASTER 2017

To Begin...

Plated Fruit Parfait 10

greek yogurt, honey granola, roasted almonds, pineapple, kiwi, strawberries, cinnamon

Gravlax + Rye 15

cured norwegian salmon, barrio rye, lemon-caper crema, avocado, fresh dill

Poached Orange + Burrata 14

di stephano burrata, toasted pine nuts, thai basil & spinach pesto, caraway seed

Warm Prosciutto Salad 14

seared prosciutto, roasted asparagus, dried black mission figs, goat cheese, southwind farm greens

Raw Oysters 15

six pacific oysters, lemon, cocktail, citrus moonshine

Entrees

Blackstone Benedict 12

house cured bacon, roasted tomatoes, aka english muffin, roasted potatoes, arugula simple salad

Fried Chicken and Biscuits 15

red bird chicken breast, aka herb biscuits, white bacon gravy, scrambled egg

Spring Skillet 14

glazed carrots, organic mushrooms, charred green beans, roasted tomato, local kale, sauce soubise, sunny eggs

Lamb + Eggs 24

seared lamb lollies, organic arugula, poached egg, hayden mills polenta, cucumber-mint raita

Duck Confit Trenette 20

roasted almonds lemon preserve, tarragon, maille mustard cream sauce, trenette pasta, piave

Cider-brined Ham 22

pan seared haricot vert, salt & vinegar potatoes, organic greens salad, pink peppercorn honey glaze

Sides & Smalls

Two Eggs Any Style 3	Barrio Bread Toast And Jam 4
Fra' Mani pork Sausage 5	Fresh Fruit 5
House Cured Bacon 5	Salt & Vinegar Fingerlings 4.5
Local Farm Vegetables 6	Sautéed Spinach, Arugula, Garlic & Roasted Tomatoes 6
	AZ Polenta, Smoked Galician Cheese, 64 Degree Egg 7

