

Since 2009

# THE DRUNKEN HORSE

ST. AUGUSTINE

## Dinner Menu

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**@thedrunkenhorsenyc**

From New York City



## CHEESES & CHARCUTERIE COMBO

*Served w. toasted bread, mustard & apple-honey truffle sauce*

3 Pcs. \$22                  5 Pcs. \$34                  7 Pcs. \$45

## Les Fromages

**Epoisse** *(Soft-cow)*

**Brilliants Savarin 3x Cream** *(Soft-cow)*

**Brie De Meaux** *(Soft ripened-cow)*

**Camember Rustic** *(Soft ripened-cow)*

**Truffle Tremor** *(Semi soft-goat)*

**Comte Extra Aged** *(Semi hard - cow)*

**Roquefort** *(Semi hard blue-sheep)*

**Petit Basque** *(Semi hard-sheep)*

**Mimolette** *(Hard-cow)*

## Les Charcuteries

**Pate de Campagne**

**Duck Mousse**

**Smoked Magret Duck Breast**

**Jambon de Bayonne**

**Jambon de Paris**

**Alp Sausage Dry**

**Rosette de Lyon**

**Herbs de Provence Saucisson**

**Smoked Salmon**

## HORS D' OEUVRES / STARTERS

**French Onion Soup or Pea Mint Gaspacho** \$12

**Ratatouille** \$12

*Seasonal veggies, toasted bread, gruyere cheese*

**Crab Cake (\*)** \$18

*Remoulade, onion, cucumber, tomatoes salad*

**Escargots au Beurre d'ail** \$18

**Fusion Ginger Tuna Tartare (\*)** \$18

*Fresh tuna marinated w. ginger sauce, avocado*

**Pan Seared Foie Gras** \$18

*Port wine sauce, frisee, toasted bread, grapes*

**Pan Seared Scallops (\*)** \$18

*Cauliflower purée, red bell peppers sauce, basil oil*

## LES SALADES

**Arugula & Beet salad** \$14

*Goat cheese & champagne dressing*

**Salad de Bayonne** \$15

*Jambon de bayonne, mozzarella, tomatoes,*

*mesclun, champagne dressing*

**Burrata Heirloom Tomato Salad** \$15

*Balsamic glaze, basil oil*

## ENTREES

**Croque Monsieur/ Madame** \$15

*Ham, bechamel sauce, gruyere cheese w. salad*

*(Madame + \$2)*

**Brie Truffle Honey Sandwich** \$15

*Toasted brioche, brie cheese, apple truffle sauce*

**Mushroom Risotto** \$19

*Arborio rice, oyster mushroom, parmesan, truffle*

*butter*

**Frenched Chicken (\*)** \$23

*Seared chicken breast, sauteed swiss chards, pan*

*jus*

**Boeuf Bourguignon** \$25

*Beef stew slow cooked in wine, potatoes, carrots*

**Confit De Canard** \$25

*Duck leg confit, port wine sauce, roasted carrots*

**Pan Seared Seabass (\*)** \$26

*Beurre blanc sauce, frisee salad, baby carrots*

**Pave de Saumon (\*)** \$23

*Tomatoes & spinach salsa, parsley, potatoes,*

*basil oil*

## DESSERTS

**Homemade Crème Brulee** \$10

**Molten Chocolate Lava Cake** \$11

## FRENCH FLAT BREAD

**Provencale** \$15

*Tomatoes, piquillo, basil pesto, mozzarella*

**Savojarde** \$16

*Raclette cheese, jambon de bayonne, caramalized onion,*

*tomatoes*

**Parisienne** \$16

*Bechamel, jambon de paris, gruyere cheese, balsamic*

**Tarte Raclette** \$16

*Pickled tomatoes, caramelized onion, oyster mushroom, cheese*

**Tarte Flambee Alsacienne** \$16

*Fromage blanc, bacon, onion, ricotta cheese*

**Bourguignonne** \$18

*Short ribs, caramalized onion, carrots, gruyere cheese*



Originally From New York City

*Since 2009*

\*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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