

APPETIZERS

all day menu

Augie’s Big Bag O’ Nachos 23
choose your chips: nacho cheese doritos or fritos (16oz bag)

choose your protein: house chili, smoked shredded chicken

add unlimited toppings: nacho cheese sauce, onions, tomatoes, fresh jalapeños, cilantro, pickled chili pepper relish, sour cream, smoked salsa

game day favorite

Pretzels & Beer Cheese 15
salted pretzel and beer cheese

Augie’s Classic Wings or Boneless 6ct 12 | 12ct 21 | 24ct 36
choose your flavor:
naked, buffalo, JO spice, augie’s sauce, green curry, alabama white sauce, garlic parmesan, parmesan ranch, lemon pepper, bbq, pineapple habanero, hellfire

Buffalo 14 | 12 | 13
crispy shrimp, cauliflower, combo
choose your flavor from the selection above

Steak & Cheese Egg Rolls 15
shaved ribeye, american cheese, pickled chilies, augie’s sauce

Reuben Egg Rolls 15
house-made brisket, sauerkraut, russian dressing, swiss cheese

Fried Mozzarella 15
fresh mozzarella cheese, house marinara

SOUP & SALAD

New England Clam Chowder 17
bacon, celery, potato, steamed littleneck, fried ipswich, cream

Sausage, White Bean & Kale Soup 11
carrots, onions, peas, homemade beef consommé

Julia’s French Onion Soup 15
caramelized onions, savory beef broth, house-made croutons, melted swiss cheese

Chili 11
cheddar, sour cream, scallions, garlic toast

Caesar Salad* 15
romaine, parmesan, croutons, house caesar dressing

SANDWICHES

served with fries, chips, or house salad

Josh's Banging Burger* 17
bacon, american cheese, crispy onions, shredded lettuce, pickles, smoked mayo
add a fried egg +2

Chicken Sandwich 17
lettuce, tomato, red onion, smoked mayo
choose your style: crispy, grilled, blackened
add bacon +2, cheese +1

sauce it up: parmesan ranch, buffalo, JO spice, augie’s sauce, green curry, alabama white sauce, garlic parmesan, lemon pepper, bbq, pineapple habanero, hellfire

French Dip 18
horseradish, provolone, crispy onions, au jus

10-Day Cured & Smoked Brisket Sandwich 19
swiss, house garlic dill pickles, caramelized onions, brown mustard, spicy aioli, marble rye

MAINS

Steak & Frites* 27
hanger steak, chimichurri, house steak sauce

Jambalaya Pasta 27
penne, andouille, chicken, shrimp, chipotle cream sauce, tomato, onions

Spicy N’duja Shrimp Linguine* 27
pork N’duja, grilled shrimp, snap peas, thai chili, cherry tomatoes, fresh basil, parmesan cheese, garlic bread

Pesto Veggie Pasta 20
house pesto, mixed vegetables, linguine

12oz Ribeye* 33
fingerling potatoes, crispy kale, herb & garlic butter

Rockfish 28
pan-seared, pea & herb purée, shiitake mushrooms, cherry tomatoes, lemon dill sauce

Cheese Fries 16
bacon, cheese sauce, pickled chilies, ranch

Hummus Dip 14
chili oil, almonds, goat cheese, tahini, pita

Tuna Tartare* 19
sriracha aioli, avocado, ginger, cashews, wonton chips, herb dressing

Chicken Pot Pie Empanada 15
chicken, onions, carrots, peas, tarragon cream

Smoked Chicken Sliders 16
smoked in-house, alabama white sauce, fried onions

Augie’s HUGE Baked Potato 9
green onions & butter
premium toppings .75 each
house-made chili, bacon, sour cream, herb butter, beer cheese, shredded cheese, roasted garlic & chives sour cream, hot pepper relish

Augie’s Platter 27
brat, half smoke, brisket, brussels sprouts, apple slices, caramelized peppers & onions, house pretzels, basil garlic sauce, stone ground mustard

Charcuterie* 26
prosciutto, dry salami, fresh mozz, honey, almonds, olives, crostini, smoked gouda

perfect for the table

Fall Salad 16
mixed greens, brussels, apple, pecans, almonds, pomegranate seeds, cranberries, goat cheese, lemon vinaigrette

Beet Salad 16
goat cheese, caramelized pecans, cucumber, red onion, mixed greens, orange vinaigrette, orange segments

Augie’s Chopped Salad 16
romaine, tomato, onion, cucumber, pears, corn, avocado, honey pecans, dried cranberries, crispy tortilla strips, smoked ranch

Augie’s Cobb Salad* 19
avocado, egg, cherry tomato, bacon, corn, goat cheese, croutons, red onion, herb vinaigrette

salad additions:
grilled or fried chicken 9, shrimp 10, salmon* 10, steak* 12

Hanger Steak Sandwich* 19
mixed greens, gorgonzola crumble, horseradish cream, caramelized & crispy onions, ciabatta

French Onion Grilled Cheese 15
gruyère and swiss cheeses, sautéed onions, sourdough, au jus
add bacon +2

Cheesesteak 18
cheese sauce, pickled chilies, sautéed onions, mayo

Portobello Sandwich 16
provolone, red wine caramelized onions, cucumber, tomato, bell pepper, caesar dressing

Blackened Salmon Sandwich* 20
smoked mayo, spicy basil sauce, cucumber, red onion, mixed greens, potato roll

Apple Bratwurst 16
peppers & onions, stone-ground mustard

Half-Smoke or Chili Dogs 16
cheese, mustard, onions

Salmon* 26
couscous, mixed vegetables, basil pesto

Scallops 33
edamame, mint & parmesan risotto, charred tomato, lemon butter

Augie’s BBQ Platter 29
smoked pulled chicken tossed in alabama white sauce, four baby back ribs, bbq shrimp skewer, peach & beer bbq sauce, cucumber salad, mac & cheese

Chicken & Waffles* 27
hot sauce, maple syrup, honey-butter

SIDES 9

frites with trio of dipping sauces | crispy kale with cashews, garlic, and smoked ranch | brussels sprouts | green beans with garlic & herb butter | augie’s mac & cheese

Gluten Free. Note: Augie’s is not a gluten free kitchen. Please let your server know of any allergies before consumption.
*These menu items may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming these items may increase your risk of foodborne illness.
** 2.5% service fee will be applied to all credit card transactions. 20% gratuity will be added to parties of 6 or more.

3.5% Operational Surcharge is added to all checks to directly fund the expanded hourly base wages of our non-tipped kitchen team and support compliance with DC's shifting minimum wage standards.