

Since 2009

# THE DRUNKEN HORSE

@thedrunkenhorsenyc

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From New York City

## Dinner Menu

### Cheeses & Charcuterie Combos

Served w. toasted bread, mustard & apple-honey truffle sauce  
3 Pcs. \$23 5 Pcs. \$35 7 Pcs. \$47

#### Les Fromages

Brilliants Savarin 3x Cream (Soft-cow)  
Brie De Meaux (Soft ripened-cow)  
Camember Rustic (Soft ripened-cow)  
Truffle Tremor (Semi soft-goat)  
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  
Smoked Salmon

### Hors D' Oeuvres / Starters

French Onion Soup \$13  
Ratatouille \$14  
Seasonal veggies, toasted bread, gruyere cheese  
Escargots au Beurre d'ail \$18  
Fusion Ginger Tuna Tartare (\*) \$19  
Fresh tuna marinated w. ginger sauce, avocado  
Pan Seared Foie Gras \$19  
Port wine sauce, frises, toasted bread, grapes  
Pan Seared Scallops (\*) \$19  
Cauliflower puree, red bell peppers sauce, basil oil

### Les Salades

Arugula & Beet Salad\* \$14  
Walnut goat cheese & champagne dressing  
Salad de Bayonne \$15  
Jambon de bayonne, mozzarella, tomatoes  
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 \$24  
Arborio rice, oyster mushroom, parmesan, truffle butter  
Frenched Chicken \$23  
Seared chicken breast, swiss chards, butternut squash  
Boeuf Bourguignon \$29  
Beef stew cooked in wine, potatoes, carrots  
Confit De Canard \$27  
Duck leg confit, port wine sauce, roasted carrots  
Pan Seared Seabass \$29  
Beurre blanc sauce, frisee salad, baby carrots  
Pave de Saumon \$24  
Tomatoes & spinach salsa, parsley, potatoes

### Desserts

Homemade Crème Brûlée \$11  
Molten Chocolate Lava Cake \$13

### French Flat Breads

Provençale \$16  
Tomatoes, piquillo, basil pesto, mozzarella  
Savoyarde \$17  
Raclette cheese, jambon de bayonne, caramelized onion, tomatoes  
Parisienne \$17  
Bechamel, jambon de Paris, gruyere cheese, balsamic  
Tarte Raclette \$17  
Pickled tomatoes, caramelized onion, oyster mushroom  
Tarte Flambee Alsacienne \$17  
Fromage blanc, bacon, onion, ricotta cheese  
Bourguignonne \$19  
Short ribs, caramelized onion, carrots, gruyere cheese

#### \*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.

Parties of 6 and more will automatically be charged a 20% service charge. We reserve the right to refuse splitting checks more than three ways.