

SNACKS

- PLANTAIN CHIPS • VG GF 6
cajun hot sauce
- PICKLED VEG • VG GF 7
pickled carrot, cauliflower, garlic,
onion, red chilli

BREADS

- MILK BUNS • v 8
cilantro, aleppo, garlic-red chili butter
- SCALLION HOTCAKES • v 14
chilli agrodolce, cultured butter
- STRACCIATELLA • v 16
grilled peaches glazed with balsamic,
sesame brittle, grilled sourdough

GREENS

+\$9 - add 6oz roasted chicken breast
+\$12 - add 3pc gulf shrimp

- KALE CAESAR • V 12
parmigiano reggiano, toasted panko
- GREENHOUSE SALAD • v GF 15
green tahini, grilled tomato,
jammy egg

STARTERS

- BOMBAY ELOTE • v GF 12
grilled corn, tandoori aioli, house
made paneer cheese
- SCALLOP CEVICHE* 20
spiced mango, cabbage, citrus
vinaigrette, sev puri
- CHICKEN 65* 22
butter sambal, mustard seed,
curry leaf
- SNAPPER CRUDO* 22
chipotle crème, tater tots
+\$16 - caviar
- FRIED OYSTERS* 24
gulf oysters, herbed buttermilk,
roe, fresno
- OYSTERS ON THE
HALF SHELL* 24
murder point, AL, chef's preparation
- SOFT SHELL CRAB* 27
corn flour batter, mango pico
de gallo, aji verde
- OCTOPUS* 28
fingerlings, pickled onion,
espelette, coconut chimichurri

AUDEN | MENU CURATED BY
KIRTHAN & KRIPA SHENOY

Dinner Menu *Summer 2024*

Please no substitutions.

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness.

V • Vegetarian Items GF • Gluten Free Items
VG • Vegan Items

MAINS

- CHEESE BURGER* 22
tomato jam, cheddar, dijonnaise, fried shallots,
brioche bun, house cut fries
- CAULIFLOWER • v 24
romesco, piquillo relish, toasted pepitas
- LAMB KABOB* 30
dill raita, pepperoncini, marinated tomatoes
- SHRIMP & GRITS* • GF 34
gulf shrimp, creole butter, spiced grits
- MARKET FISH* 34
curry veloute, grilled squash
- SCALLOPS* • GF 42
guanciale, roasted corn, aleppo pepper

	<p>STEAK FRITES* 8oz angus skirt, lemon-dill butter, house fries</p> <p>42</p>	
	<p>WHOLE BRANZINO* tandoori rub, mint chutney, paratha</p> <p>48</p>	
	<p>BEEF SHORT RIB* • GF 5oz, golden mash, sauteed spinach, onion relish</p> <p>46</p>	

PASTAS

+\$9 - add 6oz roasted chicken breast | +\$12 - add 3pc gulf shrimp

- DUMPLINGS • v 20
calabrian chili, spinach bechamel, garam masala
- RIB RAGU RIGATONI* 26
sunday beef rib gravy, spiced ricotta, sunflower shoots
- GNUDI • v 26
maitake mushroom, cream cheese, charred
red onion, tikka masala sauce
- ORECCHIETTE* 26
fennel sausage, dijon cream, sauteed kale

SIDES

- BRUSSEL SPROUTS • v 12
parmigiano reggiano, meyer lemon
- ASPARAGUS • v 12
curry bearnaise, sunflower seeds
- GRILLED MUSHROOMS • VG 14
green tahini, pepitas, chili crisp

DESSERTS

- CRÈME TRIO • v GF 12
chefs selection of housemade gelati
- TRES LECHEs • v 14
chantilly cream, mango cardamom gelée, brown
butter crumb
- PEACH CRUMB CAKE* 14
summer peaches, masala chai gelato
- BOMBOLONI • v 14
spiced sugar, custard apple gelato
- LE CHOCLAT 16
milk chocolate mousse, dark chocolate génoise,
almond pressé

COCKTAILS

BUTTERFLY EFFECT vodka, elderflower liqueur, singani, lemon, lychee-lemongrass soda	14
BAYOU CITY BANDIT rye whiskey, apple brandy, amaro montenegro, cocchi torino, angostura bitters, cardamom bitters	14
MARGARITA ROSA* tequila blanco, cointreau, guava, pomelo, lime, rose water	14
TICKET TO PARADISE* mezcal, pisco, pineapple, passionfruit, lime	16
GARAM OLD FASHIONED bourbon, garam masala, turbinado, angostura bitters, cardamom bitters	16
SUNDOWNER tequila blanco, orange, watermelon, strawberry, coconut, lime	16
DARK & HANDSOME choice: vodka, tequila blanco or rum with hazelnut, cacao, turbinado	16
NOT YOUR NANA'S MARTINI parmesan infused gin, manzanilla sherry, noilly prat dry vermouth, olive brine + \$15 - caviar bump	16
RANGPUR FIZZ lime gin, mango, lime, heavy cream, egg white, orange blossom, vanilla <i>*please allow 20+ minutes</i>	22

BEER

MILLER HIGH LIFE	4
YUENGLING TRADITIONAL LAGER	5
YELLOW ROSE IPA	7
NEW BELGIUM TRIPPEL ALE	7
HEINEKEN 00	7

SPIRIT FREE COCKTAILS

BITTER BETTY giffard n/a aperitivo, salted strawberry, orange, lemon, fever tree tonic	12
LOWRIDER cut above n/a tequila, cantaloupe, grapefruit, ginger, lime	12

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WINE LIST

SPARKLING

POGGIO COSTA PROSECCO BRUT <i>Veneto, Italy NV</i>	10 40
DOMAINE SEROL TURBULLENT ROSE <i>Loire Valley, France 2022</i>	14 52
STEENBERG SAUVIGNON BLANC <i>South Africa NV</i>	17 68
DOMAINE GLINAVOSOS ZITSA <i>Zitsa, Greece 2018</i>	18 72
CHRISTOPH HOCH HOLLENBURGER KALKSPITZ <i>Kremstal, Austria NV</i>	78
GREMILLET BRUT ROSE <i>Champagne, France NV</i>	115
LILBERT-FILS GRAND CRU 'CRAMANT' <i>Champagne, France NV</i>	195

ROSE/ORANGE

BORELL-DIEHL ST. LAUREN ROSE <i>Pfalz, Germany</i>	12 48
INAZIO URROZOLA TXAKOLINA ROSE <i>Basque Country, Spain 2019</i>	15 60
PEYRASSOL LES COMMANDEURS ROSE <i>Cotes de Provence, France 2022</i>	65
LUBANZI "ORANGE IS" <i>South Africa 2022</i>	17 68
ORGO MTSVANE KAKHETI <i>Georgia 2019</i>	72

WHITE

BODEGAS GODELIA GODELLO <i>Bierzo, Spain 2021</i>	13 50
VINA COBOS FELINO CHARDONNAY <i>Mendoza, Argentina 2022</i>	52
SANTA JULIA TORRONTES NATURAL <i>Mendoza, Argentina 2023</i>	52
JOSEPH DROUHIN WHITE BURGUNDY <i>Macon-Villages, France 2021</i>	15 56
JULES TAYLOR GRUNER VELTLINER <i>Marlborough, New Zealand 2023</i>	15 56
LULA GEWURZTRAMINER <i>Anderson Valley, California 2021</i>	56
GULFI VALCANZJRIA <i>Sicily, Italy 2020</i>	16 60
THE PARING CHARDONNAY <i>Santa Ynez, California 2022</i>	16 64
ROMAIN CHAMBIOT APREMONT <i>Rias Baixas, Spain 2022</i>	65
INAZIO URRAZOLA TXAKOLINA BLANC <i>Basque Country, Spain 2019</i>	20 75
OREMUS MANDOLAS FURMINT <i>Tokaj, Hungary 2020</i>	100
BRENDAN-STATER-WEST CHENIN BLANC <i>Loire Valley, France 2021</i>	128

RED

VINA COBOS FELINO MALBEC <i>Mendoza, Argentina 2022</i>	15 52
THE PARING RED BLEND <i>Santa Ynez, California 2018</i>	16 64
DOMAINE LES CARMELS BORDEAUX <i>Cadillac-Cotes de Bordeaux, France 2021</i>	16 64
SKINNER GRENACHE <i>El Dorado, California 2019</i>	17 68
JOSEPH DROUHIN ROUGE <i>Bourgogne, France 2020</i>	68
DOMAINE SEROL ECLAT DE GRANITE <i>Cote Roannaise, France 2022</i>	68
DOMAINE DE L'ECU LOVE & GRAPES SYRAH <i>Loire Valley, France 2022</i>	18 72
MARCHESE LEOPOLDO PIEMONTE PINOT NERO <i>Piemonte, Italy 2018</i>	78
ZUCCARDI CONCRETO MALBEC <i>Mendoza, Argentina 2022</i>	20 80
COLENE CLEMENS PINOT NOIR <i>Willamette Valley, Oregon 2021</i>	22 85
OBSIDIAN RIDGE CABERNET <i>Red Hills Red County, California 2021</i>	22 85
TORRE DE ONA RIOJA FINCA MARTELLO TEMPRANILLO <i>Laguardia, Spain 2022</i>	95
PAOLO SCAVINO BAROLO DOCG <i>Barolo, Italy 2018</i>	95
PAGO DEL CIELO CELESTE RESERVA <i>Ribera Del Duero, Spain 2017</i>	105
BROVIA NEBBIOLO DOC <i>Nebbiolo d'Alba, Italy 2019</i>	110
JONATA TODOS RED BLEND <i>Ballard Canyon, California 2018</i>	110
BRAMARE MALBEC <i>Mendoza, Argentina 2020</i>	125
MERRY EDWARDS PINOT NOIR <i>Sonoma, California 2021</i>	130
DEARDEN "TWO IRON" CABERNET SAUVIGNON <i>Napa, California 2018</i>	130
THE HILT ESTATE PINOT NOIR <i>Lompoc, California 2020</i>	150
GRASSI ESTATE CABERNET <i>Napa Valley, California</i>	200