

Au Cheval

NEW YORK

STARTERS

Crispy Fries with Mornay Sauce * ② <i>fried farm egg & garlic aioli</i>	16.95
Tenderloin Steak Tartare * ② <i>egg yolk custard, calabrian chile, toast</i>	28.95
Fried Chicken Sliders <i>dijonnaise & pickles</i>	18.95
Foie Gras Terrine ② <i>organic strawberry jam, toast</i>	29.95
General Jane's Fried Chicken <i>chile, sesame seeds, cilantro</i>	25.95
Chopped Chicken Liver * ② <i>salted butter, toast</i>	17.95

SALADS

Wedge Salad ② - 18.95
*egg, bacon, gorgonzola,
ranch dressing*

Kale Caesar ② - 17.95
*garlic sourdough crumbs,
parmesan & classic caesar dressing*

Green Salad ② - 14.95
*pickled shallot,
herbs & sherry vinaigrette*

ACCOMPANIMENT: avocado - 2.95 farm egg* - 2.95 thick cut bacon - 6.95 chicken breast - 6.95

BURGERS & BOLOGNA

Dry Aged Tavern Cheeseburger * ② 28.95
louie cognac sauce, cheddar

Bacon & Egg Cheeseburger * ②
single 27.95
double 29.95

Fried House-Made Bologna ② 18.95
dijonnaise, sharp american cheddar



**CLASSIC AU CHEVAL
CHEESEBURGER**
single - 17.95 • double - 19.95

ENTREES

Branzino Filet ② <i>chermoula sauce & lemon</i>	38.95
Chicago Cut Ribeye * ② <i>USDA prime, 16oz, béarnaise</i>	69.95
Steak Frites * ② <i>10 oz ribeye & pomme frites</i>	35.95
Shaved Prime Rib Sandwich <i>gruyere, au jus, creamy horseradish</i>	36.95

ON THE SIDE

French Fries, garlic aioli ②	11.95
Loaded Baked Potato, bacon, sour cream, cheddar, chives ②	14.95
Thick Cut Bacon, maple, black pepper ②	16.95
Mac and Cheese, sharp cheddar, bacon, black pepper	18.95
Charred Broccoli, butter, lemon ②	14.95
Silky Whipped Potatoes, garlic confit, chives ②	12.95

*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness. ② gluten free options available

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BEER & COCKTAILS

NYC DRAUGHT BEER

Brooklyn Lager Brooklyn 8.00 <i>vienna-style lager; bold grapefruit & smooth, toasty caramel, 5.2%</i>	Vliet Threes 8.00 <i>pilsner; verdant & bright; sweet hay & soft malt, 5.2%</i>
Higher Burnin' LIC Beer Project 9.00 <i>hazy ipa; creamsicle, citrus and pine, 7.0%</i>	DDH Money Barrier 9.00 <i>ddh ipa; rich & juicy mango & orange w/ resinous pine 7.3%</i>
DDH Forever Ever Other Half 8.50 <i>hazy session ipa; pineapple, lime zest & grapefruit, 4.7%</i>	Toy Grimm Artisan Ales 10.00 <i>luscious IPA w/ pine & gooseberry, 6.7%%</i>

EVERYWHERE ELSE

Lager Narragansett 6.00 <i>a heritage american lager; clean, crisp & refreshing, 5.0%</i>	Farmhouse Pale Ale Oxbow 10.00 <i>barrel-aged saison; earthy & lightly tart, 6%</i>
Soir Drowned Lands 9.00 <i>foeder-fermented black lager: cocoa crisp & vanilla, 5%</i>	Peeper Maine Beer Company 9.50 <i>clean, dry & balanced pale ale; citrus & fresh cut grass, 5.5%</i>
Kölsch Reissdorf 8.00 <i>classic german kölsch; crisp and clean, 4.8%</i>	IPA Stone 8.50 <i>iconic ipa; tropical, citrusy, piney & balanced, 6.9%</i>
Rothaus Pils Tannenzäpfle 9.00 <i>crisp pear and fresh sourdough, 5.3%</i>	Mother's Milk Keegan Ales 8.50 <i>rich chocolate & espresso in this dark & creamy milk stout, 5%</i>
Radler Stiegl 7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	Basque Country Cider Barrika 10.00 <i>tart & funky full-bodied basque cider, 6.3%</i>
White Allagash 8.00 <i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>	Dry Shacksbury 8.00 <i>light and crisp, the lager of ciders, 6%</i>
Tank 7 Boulevard 9.00 <i>american farmhouse ale; grapefruit, citrus & peppery spice, 8.5%</i>	Pale Ale Glutenberg 8.00 <i>gluten free pale ale 16oz tallboy can, 5.5%</i>
Guava Gose Collective Arts Brewing 8.00 <i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>	Handsome Tallboy Rotating American Classics ... 5.00 <i>adjunct lager 16oz tallboy can</i>

NINE DOLLAR PICKLE BACK SHOTS

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ROOT BEER, ALWAYS ON DRAUGHT- \$6.00 • MAKE IT A MALTED GELATO FLOAT- \$12.95
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NINE DOLLAR ESPRESSO MARTINI SHOTS

OLD FASHIONEDS

Classic 21.50 <i>wild turkey rye, demerara, bitters</i>	Oaxacan 19.50 <i>lunazul blanco, del maguey vida mezcal, agave, bitters</i>
Bourbon 21.50 <i>belle meade bourbon, demerara, bitters</i>	Tokyo 29.50 <i>nikka coffey grain, kokuto, bitters</i>

CLASSICS

Vesper 18.50 <i>nuit blanche vodka, prairie gin, lillet blanc</i>	
Negroni 18.50 <i>prairie gin, campari, carpano antica</i>	
Dirty Blue 19.50 <i>dirty titos martini, blue cheese olives</i>	
Hemingway Punch 18.50 <i>el dorado rum, grapefruit, lime</i>	
Espresso Martini 19.50 <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i>	
Pink Vodka Lemonade 19.50 <i>nuit blanche vodka, aperol, lillet rosé, lemon</i>	

AGAVE

Highlands Sour 18.50 <i>lunazul blanco tequila, aperol, lemon, lime</i>	Jalisco Manhattan 21.00 <i>casamigos reposado, carpano antica, xocolati mole bitters</i>
Tequila Moro 19.50 <i>lunazul blanco tequila, cio chiaro, blood orange</i>	Vida Cure 19.50 <i>del maguey vida mezcal, ginger, honey, lemon</i>