

# Au Cheval

NEW YORK

## NOW SERVING

**Griddled Blueberry Muffin** <sup>♣</sup> ..... 9.99  
*griddled hot, strawberry jam, salted butter*

**Chopped Chicken Liver** <sup>\*♣</sup> ..... 18.99  
*salted butter, toast*

**Avocado Toast** <sup>\*♣</sup> ..... 20.99  
*toasted sourdough, espelette, olive oil*  
add egg <sup>\*</sup> ..... 2.99  
add smoked salmon ..... 6.99  
gluten free toast ..... 4.99

**Délice de Bourgogne** <sup>\*♣</sup> ..... 20.99  
*triple cream, soft ripened cheese, country sourdough*

**3 Greens & Grains Bowl** <sup>\*♣</sup> ..... 15.99  
*kale, cabbage, avocado, quinoa, pumpkin seed & citrus ginger vinaigrette*

**General Jane's Fried Chicken** ..... 29.99  
*chile, sesame seeds, cilantro*

## SALADS

**Chopped Wedge Salad** <sup>\*♣</sup> ..... 22.99  
*egg, bacon, gorgonzola, ranch dressing*

**Kale Caesar** <sup>\*♣</sup> ..... 17.99  
*garlic sourdough crumbs, parmesan, classic caesar dressing*

**Green Salad** <sup>\*♣</sup> ..... 16.99  
*pickled shallot, herbs, sherry vinaigrette*

### ENHANCEMENTS

avocado - 3.99 farm egg <sup>\*</sup> - 2.99 free-range chicken breast - 9.99 prime steak - 16.99

## BURGERS & BOLOGNA

**Double Cheeseburger** <sup>\*♣</sup> ..... 22.99  
add bacon ..... 6.99  
add farm egg <sup>\*</sup> ..... 2.99

**Fried House-Made Bologna** <sup>\*♣</sup> ..... 19.99  
*dijonnaise, sharp American cheddar*



**DOUBLE CHEESEBURGER**  
*two prime beef patties with sharp American cheddar, pickles, onions, dijonnaise*

## WITH EGGS

**Simple Breakfast** <sup>\*♣</sup> ..... 15.99  
*scrambled eggs, bacon & toast*

**Crispy Fries with Mornay Sauce** <sup>\*♣</sup> ..... 17.99  
*fried farm egg & garlic aioli*

**Omelette** <sup>\*♣</sup> ..... 16.99  
*roasted peppers, espelette & fresh chèvre*

**Chilaquiles** <sup>♣</sup> ..... 20.99  
*eggs, salsa, guacamole, jalapenos, pickled onions, cheese*

**Steak & Eggs** <sup>\*♣</sup> ..... 44.99  
*10oz prime ribeye, hash browns, farm eggs any style*

**Smoked Salmon Scramble on Toast** <sup>♣</sup> ..... 19.99  
*toasted sourdough, soft farm eggs*

## ON THE SIDE

**French Fries, garlic aioli** <sup>♣</sup> ..... 12.99

**Thick Cut Bacon, maple, black pepper** <sup>♣</sup> ..... 16.99

**Bacon & Black Pepper Mac & Cheese, sharp cheddar, bacon, black pepper** <sup>♣</sup> ..... 18.99

**Charred Broccoli, butter, lemon** <sup>\*♣</sup> ..... 14.99

**Hash Browns** <sup>♣</sup> ..... 11.99

<sup>♣</sup> can be made with gluten free ingredients <sup>♣</sup> vegetarian options available

<sup>\*</sup>Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies.

Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

## BRUNCH COCKTAILS

**Painkiller** - 17.95

*appleton estate rum, orange, pineapple, coco lopez*

**Bloody Mary** - 17.95

*tito's, tomato, horseradish, pepper (beer back available upon request)*

**Long Island Cold Brew Coffee** - 19.50

*tequila, vodka, rum, kahlua, cold brew*

**Espresso Martini** - 19.50

*mr. black coffee liqueur, stoli vanilla, coffee bitters*

**Blood Orange Bellini** - 17.95

*blood orange, passionfruit liqueur, sparkling rosé*

**Pink Vodka Lemonade** - 19.50

*tito's vodka, aperol, lillet rosé, lemon*

**Sbagliato** - 19.50

*prairie gin, carpano antica, campari, prosecco*

**Tequila Moro** - 19.50

*lunazul blanco tequila, cio ciaro, blood orange*

**Mezcal Penicillin** - 19.50

*montelobos espadin mezcal, ginger, honey, lemon*

**Rye Old Fashioned** - 21.50

*wild turkey rye, demerara, bitters*

## SPIRIT FREE

**Root Beer** - 6.00

*make it a malted vanilla gelato float - 12.99*

**Citrus Ritual** - 18.95

*ritual tequila alternative, blood orange juice, mint, soda*

**Ghia Spritz** - 18.95

*ghia aperitif, elderflower tonic*

**St Agrestis Phony Negroni** - 18.95

**Einbecker** - 9.00

*non-alcoholic beer, 0.5%*

## \$9 SHOTS

ESPRESSO MARTINI

CHOCOLATE MARTINI

PICKLE BACK




## SPARKLING BY THE GLASS

Bisol, <b>Prosecco DOC</b> , "Jeio," Italy, NV, soft, inviting, charming.....	15 • 60
Kir-Yianni, <b>Rosé</b> , "Akakies," Naoussa, Greece, 2022, fruity, playful, indulgent.....	17 • 68
Laurent Perrier, <b>Champagne</b> , "Brut La Cuvee," 375ml, Champagne, France, NV, chalky, svelte, zen.....	32 • 64

## WHITE BY THE GLASS

House White.....	13 • 52
Domaine de la Louvetrie "Les Houx," <b>Muscadet Sèvre et Maine Sur Lie</b> , France, 2020,  snappy, salty, refined.....	16 • 64
Abbazia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2023, alpine, breezy, pure.....	17 • 68
Nortico, <b>Alvarinho</b> , Monção e Melgaço, Portugal, 2022, saline, energetic, bright.....	16 • 64
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2022, caressing, electric, svelte.....	20 • 80
Domaine Rimbault-Pineau, <b>Sauvignon Blanc</b> , Sancerre, France, 2022, flinty, crisp, mineral.....	24 • 96

## ROSÉ & ORANGE BY THE GLASS

Pico Maccario, "Lavignone," <b>Barbera Rosato</b> , Piemonte, 2022, bright, breezy, playful.....	14 • 56
Fitapreta, <b>Arinto blend</b> , "A Laranja Mecânica," Alentejo, Portugal, 2020,  honeyed, bitter, intellectual.....	22 • 88

## RED BY THE GLASS

House Red.....	13 • 52
La Antigua Clásico, <b>Grenache</b> , Rioja Reserva, Spain, 2014, silky, evocative, mysterious.....	19 • 76
Cecchi, <b>Sangiovese</b> , Chianti Classico, Italy, 2021, herbal, silky, savory.....	19 • 76
JL Chave Selection, <b>Syrah</b> , Côtes du Rhône, France, 2022, peppery, silky, salty.....	18 • 72
Tyler, <b>Pinot Noir</b> , Santa Rita Hills, Santa Barbara County, California, 2022,  bright, energetic, pure.....	23 • 92
Ridge Vineyards, <b>Zinfandel</b> , Three Valleys, Sonoma County, 2021, candied, peppery, rich.....	22 • 88
Altruria, <b>Cabernet Sauvignon</b> , Sonoma County, California, 2021, opulent, dark cherry, round.....	24 • 96

## BEER

Wavetable <b>Grimm Ales</b> .....10 <sup>.00</sup> hazy IPA; guava, mango, citrus, 6.7%	Guava Gose <b>Collective Arts Brewing</b> .....9 <sup>.50</sup> tart wheat beer; guava, lemon, pink salt, 4.9%
Mothers Milk Stout <b>Keegan Ales</b> .....8 <sup>.50</sup> stout; chocolate, espresso, oatmeal, 5.0%	First Pils <b>Hopewell</b> .....9 <sup>.50</sup> lager; bready, floral, pine, 5.1%
Logical Conclusion <b>Threes</b> .....11 <sup>.00</sup> hazy IPA; juicy, peach, mango, 7.0%	Lager <b>Narragansett</b> .....7 <sup>.00</sup> heritage american lager; clean, crisp, slight hop, 5.0%
Brooklyn Lager <b>Brooklyn</b> .....9 <sup>.50</sup> vienna style lager; grapefruit, caramel, floral, 5.2%	Black Duck <b>Greenport Harbor</b> .....9 <sup>.00</sup> porter; malt, cocoa, coffee, 4.7%
Otherside <b>Greenport Harbor</b> .....9 <sup>.00</sup> west coast IPA; grapefruit, sage, malt, 6.8%	Daisy Cutter <b>Half Acre</b> .....9 <sup>.50</sup> pale ale; citrusy, pine, fennel, 5.2%
Forever Ever <b>Other Half</b> .....8 <sup>.50</sup> hazy session IPA; pineapple, lime zest, grapefruit, 4.7%	IPA <b>Stone</b> .....9 <sup>.00</sup> iconic IPA; tropical, citrus, pine, 6.9%
Marble of Doom <b>KCBC</b> .....10 <sup>.00</sup> fruited sour; blackberry, pomegranate, lemon, 5.5%	Basque Country Cider <b>Barrika</b> .....10 <sup>.00</sup> basque cider; apple, lemon, funk, 6.3%
Rothaus Pils <b>Tannenzapfle</b> .....11 <sup>.50</sup> pilsner; green apple, sourdough, pear, 5.3%	Dry <b>Shacksbury</b> .....8 <sup>.00</sup> light cider; red apple, pear, oak, 6.0%
Kolsch <b>Reissdorf</b> .....9 <sup>.50</sup> classic german kolsch; crisp, grassy, lemon peel, 4.8%	Three Philosophers <b>Ommegang</b> .....12 <sup>.00</sup> belgian quadrupel ale; caramel, vanilla, cocoa, 9.7%
White <b>Allagash</b> .....8 <sup>.00</sup> witbier; coriander, orange, belgian yeast, 5.1%	IPA <b>Glutenberg</b> .....12 <sup>.00</sup> gluten free pale ale; tall boy can, 6.0%
Tank 7 <b>Boulevard</b> .....11 <sup>.00</sup> american farmhouse ale; grapefruit, citrus, peppery spice, 8.5%	Lager <b>Coors Banquet</b> .....8 <sup>.00</sup> lager; tall boy can, 5.0%