

Au Cheval

NEW YORK

NOW SERVING

Griddled Blueberry Muffin ^g 9.99
griddled hot, strawberry jam, salted butter

Chopped Chicken Liver ^{g*} 18.99
salted butter, toast

Avocado Toast ^{g*} 20.99
toasted sourdough, espelette, olive oil
add egg ^{*} 2.99
add smoked salmon 6.99
gluten free toast 4.99

Délice de Bourgogne ^{g*} 20.99
triple cream, soft ripened cheese, country sourdough

3 Greens & Grains Bowl ^{g*} 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 ^{g*} 22.99
egg, bacon, gorgonzola, ranch dressing

Kale Caesar ^{g*} 17.99
garlic sourdough crumbs, parmesan, classic caesar dressing

Green Salad ^{g*} 16.99
pickled shallot, herbs, sherry vinaigrette

ENHANCEMENTS

avocado - 3.99 farm egg ^{*} - 2.99 free-range chicken breast - 9.99 prime steak - 16.99

BURGERS & BOLOGNA

Double Cheeseburger ^{g*} 22.99
add bacon 6.99
add farm egg ^{*} 2.99

Fried House-Made Bologna ^{g*} 19.99
dijonnaise, sharp American cheddar



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

WITH EGGS

Simple Breakfast ^{g*} 15.99
scrambled eggs, bacon & toast

Crispy Fries with Mornay Sauce ^{g*} 17.99
fried farm egg & garlic aioli

Omelette ^{g*} 16.99
roasted peppers, espelette & fresh chèvre

Chilaquiles ^{g*} 20.99
eggs, salsa, guacamole, jalapenos, pickled onions, cheese

Steak & Eggs ^{g*} 44.99
10oz prime ribeye, hash browns, farm eggs any style

Smoked Salmon Scramble ^{g*} 19.99
toasted sourdough, soft farm eggs

ON THE SIDE

French Fries ^{g*} 12.99

Hash Browns ^{g*} 11.99

Bread & Butter Pickles ^{g*} 6.99

Farm Eggs ^{g*} 5.99

Thick Cut Bacon ^{g*} 16.99

Bacon & Black Pepper Mac & Cheese 18.99

^{g*} can be made with gluten free ingredients ^g vegetarian options available

^{*}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

Classic 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, Prosecco DOC , "Jeio," Italy, NV, <i>soft, inviting, charming</i>	15 • 60
Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2022, <i>fruity, playful, indulgent</i>	17 • 68
Laurent Perrier, Champagne , "Brut La Cuvee," 375ml, Champagne, France, NV, <i>chalky, svelte, zen</i>	32 • 64
Leitz, "Zero Point Five," Dealcoholized Sparkling Wine , Germany, NV, <i>tart, electric, carefree</i>	16 • 64

WHITE BY THE GLASS

House White.....	13 • 52
Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2021, <i>☞ snappy, salty, refined</i>	16 • 64
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, <i>alpine, breezy, pure</i>	17 • 68
Nortico, Alvarinho , Monção e Melgaço, Portugal, 2022, <i>saline, energetic, bright</i>	16 • 64
Au Bon Climat, Chardonnay , Santa Barbara, California, 2022, <i>caressing, electric, svelte</i>	20 • 80
Domaine Rimbault-Pineau, Sauvignon Blanc , Sancerre, France, 2023, <i>flinty, crisp, mineral</i>	24 • 96
Leitz, "Eins Zwei Zero," Dealcoholized Chardonnay , Germany, NV, <i>juicy, creamy, refreshing</i>	15 • 60

ROSÉ & ORANGE BY THE GLASS

Roseblood d'Estoublon, Rosé , Coteaux Varois en Provence, 2023, <i>dense, energetic, vibrant</i>	19 • 76
Fitapreta, Arinto blend , "A Laranja Mecânica," Alentejo, Portugal, 2020, <i>☞ honeyed, bitter, intellectual</i>	22 • 88

RED BY THE GLASS

House Red.....	13 • 52
La Antigua Clásico, Grenache , Rioja Reserva, Spain, 2014, <i>silky, evocative, mysterious</i>	19 • 76
Cecchi, Sangiovese , Chianti Classico, Italy, 2021, <i>herbal, silky, savory</i>	19 • 76
JL Chave Selection, Syrah , Côtes du Rhône, France, 2022, <i>peppery, silky, salty</i>	18 • 72
Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2022, <i>☞ bright, energetic, pure</i>	23 • 92
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2021, <i>candied, peppery, rich</i>	22 • 88
Altruria, Cabernet Sauvignon , Sonoma County, California, 2021, <i>opulent, dark cherry, round</i>	24 • 96
Leitz, "Zero Point Five," Dealcoholized Pinot Noir , Germany, NV, <i>supple, fragrant, harmonious</i>	15 • 60

BEER

Wavetable Grimm Ales10 ^{.00} <i>hazy IPA; guava, mango, citrus, 6.7%</i>	Guava Gose Collective Arts Brewing9 ^{.50} <i>tart wheat beer; guava, lemon, pink salt, 4.9%</i>
Mothers Milk Stout Keegan Ales8 ^{.50} <i>stout; chocolate, espresso, oatmeal, 5.0%</i>	Ride or Die Hopewell9 ^{.50} <i>pale ale; grapefruit, pine & balanced bitterness, 5.5%</i>
Logical Conclusion Threes11 ^{.00} <i>hazy IPA; juicy, peach, mango, 7.0%</i>	Lager Narragansett7 ^{.00} <i>heritage american lager; clean, crisp, slight hop, 5.0%</i>
Brooklyn Lager Brooklyn9 ^{.50} <i>vienna style lager; grapefruit, caramel, floral, 5.2%</i>	Black Duck Greenport Harbor9 ^{.00} <i>porter; malt, cocoa, coffee, 4.7%</i>
Forever Ever Other Half8 ^{.50} <i>hazy session IPA; pineapple, lime zest, grapefruit, 4.7%</i>	Daisy Cutter Half Acre9 ^{.50} <i>pale ale; citrusy, pine, fennel, 5.2%</i>
Weekend at Zombies KCBC10 ^{.00} <i>fruited sour; tart, fresh, fruity, 5.5%</i>	Brasserie d'Achouffe La Chouffe12 ^{.00} <i>belgian strong pale ale, fruity, spiced, coriander, 8.0%</i>
IPA Stone9 ^{.00} <i>iconic IPA; tropical, citrus, pine, 6.9%</i>	Basque Country Cider Barrika10 ^{.00} <i>basque cider; apple, lemon, funk, 6.3%</i>
Rothaus Pils Tannenzapfle11 ^{.50} <i>pilsner; green apple, sourdough, pear, 5.3%</i>	Dry Shacksbury8 ^{.00} <i>light cider; red apple, pear, oak, 6.0%</i>
Kolsch Reissdorf9 ^{.50} <i>classic german kolsch; crisp, grassy, lemon peel, 4.8%</i>	Gluten-Free Amber Ale Green's Brewery12 ^{.00} <i>naturally gluten-free amber ale; 11.2oz can, 6.0%</i>
White Allagash8 ^{.00} <i>witbier; coriander, orange, belgian yeast, 5.1%</i>	Lager Coors Banquet8 ^{.00} <i>lager; tall boy can, 5.0%</i>
Tank 7 Boulevard11 ^{.00} <i>american farmhouse ale; grapefruit, citrus, peppery spice, 8.5%</i>	