

Au Cheval

NEW YORK

NOW SERVING

Griddled Blueberry Muffin [🌱] <i>griddled hot, strawberry jam, salted butter</i>	9.95
3 Greens & Grains Bowl [🌱] <i>kale, cabbage, avocado, quinoa, pumpkin seed & apple cider vinaigrette</i>	15.95
Chopped Wedge Salad [🌱] <i>egg, bacon, gorgonzola, ranch dressing</i>	22.95
Kale Caesar [🌱] <i>garlic sourdough crumbs, parmesan & classic caesar dressing</i>	17.95
Green Salad [🌱] <i>pickled shallot, herbs & sherry vinaigrette</i>	16.95
• SALAD ACCOMPANIMENTS: avocado - 3.95 farm egg* - 2.95 thick cut bacon - 6.95 •	
General Jane's Fried Chicken <i>chile, sesame seeds, cilantro</i>	28.95
Délice de Bourgogne [🌱] <i>triple cream, soft ripened cheese, country sourdough</i>	20.95
Avocado Toast [🌱] <i>toasted sourdough, espelette, olive oil</i>	18.95
<i>add egg*</i>	2.95
<i>add smoked salmon</i>	6.95
<i>gluten free toast</i>	4.95
Chopped Chicken Liver [🌱] <i>salted butter, toast</i>	17.95
Matzah Ball Soup <i>matzah meal, cipollini onions & carrots</i>	13.95

WITH EGGS

Simple Breakfast [🌱] <i>scrambled eggs, bacon & toast</i>	15.95	Chilaquiles [🌱] <i>eggs, salsa, guacamole, jalapenos, pickled onions, cheese</i>	20.95
Crispy Fries with Mornay Sauce [🌱] <i>fried farm egg & garlic aioli</i>	16.95	Steak & Eggs [🌱] <i>10oz prime ribeye, hash browns, farm eggs any style</i>	44.95
Omelette [🌱] <i>roasted peppers, espelette & fresh chèvre</i>	16.95	Smoked Salmon Scramble on Toast [🌱] <i>toasted sourdough, soft farm eggs, chives</i>	19.95

TRADITIONAL SANDWICHES

Double Cheeseburger [🌱] <i>add bacon</i> <i>add farm egg*</i>	21.95 6.95 2.95
Fried House-Made Bologna [🌱] <i>dijonnaise, sharp American cheddar</i>	19.95



DOUBLE CHEESEBURGER
two beef patties with sharp American cheddar, pickles, onions and dijonaise

ON THE SIDE

Farm Eggs [🌱] French Fries [🌱] Hash Browns [🌱] Thick Cut Bacon [🌱] Bacon & Black Pepper Mac & Cheese [🌱]	5.95 11.95 11.95 16.95 18.95
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*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.

🌱 gluten free options available 🌱 vegetarian options available

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BEER & COCKTAILS

BREAKFAST BEERS

Dry Shacksbury 8.00 <i>light and crisp, the lager of ciders, 6.0%</i>	Lager Narragansett 6.00 <i>a heritage american lager; clean, crisp, & refreshing, 5.0%</i>
Ride or Die Hopewell 9.50 <i>pale ale; grapefruit, pine, malt, 5.5%</i>	Brooklyn Lager Brooklyn 9.00 <i>vienna-style lager; bold grapefruit & smooth, toasty caramel, 5.2%</i>
Guava Gose Collective Arts Brewing 8.00 <i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>	White Allagash 8.00 <i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>
Kölsch Reissdorf 8.50 <i>classic german kölsch; crisp and clean, 4.8%</i>	Grapefruit Hefeweizen Schofferhofer 7.00 <i>refreshingly lush summer crusher w/grapefruit, 2.5%</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, 5.0%</i>
Tomorrow Never Pies KCBC 10.00 <i>KCBC fruited sour; cherry, strawberry, lemon, 5.5%</i>	Forever Ever Other Half 8.50 <i>hazy session IPA; pineapple & mango, 4.7%</i>

\$9 PICKLE BACK SHOTS

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ROOT BEER, ALWAYS ON DRAUGHT - \$6.00
MAKE IT A MALTED VANILLA GELATO FLOAT - \$12.95

BRUNCH COCKTAILS

Painkiller 17.95 <i>matusalem classico rum, orange, pineapple, coco lopez</i>
Giulio 14.95 <i>cava, cocchi americano, grapefruit</i>
Bloody Mary 16.95 <i>tito's, tomato, horseradish, pepper (beer back available upon request)</i>
Espresso Martini 19.50 <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i>
Pink Vodka Lemonade 19.50 <i>tito's vodka, aperol, lillet rosé, lemon</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>
Hemingway Punch 18.50 <i>el dorado rum, grapefruit, lime</i>
Rye Old Fashioned 21.50 <i>wild turkey rye, demerara, bitters</i>

SPIRIT FREE

Garden Gimlet 14.95 <i>amass riverine, seedlip grove 42, lime</i>
Lion's Share 14.95 <i>kentucky 74, ghia aperitif, lime</i>
Ghia Spritz 14.95 <i>ghia Aperitif, elderflower tonic</i>
St Agrestis Phony Negroni 14.95

TEA & JUICE

Iced Tea (bottomless) 5.95 <i>classic black or jasmine green</i>
Organic Rishi & Kilogram Hot Teas 3.95 <i>english breakfast, earl grey, jasmine green, chamomile, turmeric tonic, peppermint</i>
Fresh Squeezed Juice 5.95 <i>orange</i>

sawada coffee®

Strong Drip Coffee - 4.95
Sawada Coffee Project X

Cold Brew Coffee - 5.95
Sawada Coffee Project X

Espresso Latte - 5.25
espresso, milk

Macha Latte - 5.75
matcha, vanilla simple syrup, milk

Military Latte® - 6.75
matcha, vanilla simple syrup, cocoa powder, espresso, milk

Black Camo Latte® - 6.75
espresso, houjicha syrup, cocoa powder, milk

High Five Mocha - 5.95
chocolate, espresso, milk, sansho pepper, orange zest

Scotch & Honey - 9.00
scotch, amaretto, honey, milk

Benedictine & Chai - 9.00
benedictine, scotch, allspice dram, milk

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WINE MENU

SPARKLING BY THE GLASS

Conquilla, Cava , Spain, NV, <i>bright, energetic, bracing</i>	15 • 60
Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2021, <i>fruity, playful, indulgent</i>	15 • 60
Laurent Perrier, Champagne , "Brut La Cuvee," 375ml, Champagne, France, NV, <i>chalky, svelte, zen</i>	32 • 64

WHITE & ROSÉ BY THE GLASS

House White	12 • 48
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2021, <i>alpine, breezy, pure</i>	15 • 60
Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2019, <i>snappy, salty, refined</i> ..	15 • 60
Skouras, Moscofilero , "Salto," Peloponnese, Greece, 2021, <i>floral, exotic, salty</i>	14 • 56
Domaine Rimbault-Pineau, Sauvignon Blanc , Sancerre, France, 2021, <i>flinty, crisp, mineral</i>	22 • 88
Au Bon Climat, Chardonnay , Santa Barbara, California, 2020, <i>caressing, electric, svelte</i>	20 • 80
Mas de Gourgonnier, Grenache Rosé , Les Baux de Provence, France, '21, <i>bright, shimmering, powerful</i>	14 • 56

RED BY THE GLASS

House Red	12 • 48
De Forville, Barbera d'Asti , Piedmont, Italy, 2019, <i>succulent, tart, immediate</i>	15 • 60
Cecchi, Sangiovese , Chianti Classico, Italy, 2019, <i>herbal, silky, savory</i>	16 • 64
JL Chave Selection, Syrah , Côtes du Rhône, France, 2020, <i>peppery, silky, salty</i>	17 • 68
Roche de Bellene, Pinot Noir , Vieille Vignes, Bourgogne, 2020, <i>fresh, high-toned, regal</i>	17 • 68
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2020, <i>candied, peppery, rich</i>	19 • 76
Altruria, Cabernet Sauvignon , Sonoma County, California, 2020, <i>opulent, dark cherry, round</i>	23 • 92

☞ indicates organic, biodynamic or low sulfites