

Au Cheval

NEW YORK

NOW SERVING

Griddled Blueberry Muffin [☞]	9.95
<i>griddled hot, strawberry jam, salted butter</i>	
3 Greens & Grains Bowl [☞] [☞]	15.95
<i>kale, cabbage, avocado, quinoa, pumpkin seed & apple cider vinaigrette</i>	
General Jane's Fried Chicken	25.95
<i>chile, sesame seeds, cilantro</i>	
Avocado Toast [☞] [☞]	18.95
<i>toasted sourdough, espelette, olive oil</i>	
<i>add egg</i> *	2.95
<i>add smoked salmon</i>	6.95
<i>gluten free toast</i>	4.95
Délice de Bourgogne [☞] [☞]	20.95
<i>triple cream, soft ripened cheese, country sourdough</i>	

SALADS

Chopped Wedge Salad [☞] [☞] - 18.95
*egg, bacon, gorgonzola,
ranch dressing*

Kale Caesar [☞] [☞] - 17.95
*garlic sourdough crumbs,
parmesan & classic caesar dressing*

ACCOMPANIMENT: avocado - 2.95 farm egg* - 2.95 thick cut bacon - 6.95 smoked salmon - 6.95

WITH EGGS

Simple Breakfast [☞] [☞]	11.95
<i>scrambled eggs, bacon & toast</i>	
Crispy Fries with Mornay Sauce * [☞]	16.95
<i>fried farm egg & garlic aioli</i>	
Omelette [☞] [☞]	16.95
<i>roasted peppers, espelette & fresh chèvre</i>	
Chilaquiles [☞]	20.95
<i>eggs, salsa, guacamole, jalapenos, pickled onions, cheese</i>	
Steak & Eggs * [☞]	44.95
<i>10oz prime ribeye, hash browns, farm eggs any style</i>	
Smoked Salmon Scramble on Toast [☞]	19.95
<i>toasted sourdough, soft farm eggs, chives</i>	

BURGERS & BOLOGNA

Double Cheeseburger * [☞] 20.95 || *add bacon* | 6.95 |
| *add farm egg* * | 2.95 |

Dry Aged Tavern Cheeseburger * [☞] 29.95 || *louie cognac sauce, cheddar* | |

Fried House-Made Bologna [☞] 18.95 || *dijonnaise, sharp American cheddar* | |



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

ON THE SIDE

Farm Eggs * [☞]	5.95
French Fries [☞] [☞]	11.95
Hash Browns [☞] [☞]	11.95
Thick Cut Bacon [☞]	16.95
Bacon & Black Pepper Mac & Cheese [☞]	18.95

*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%</i>	
Radler Stiegl	7.00
<i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	
Guava Gose Collective Arts Brewing	8.00
<i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>	
Kölsch Reissdorf	8.00
<i>classic german kölsch; crisp and clean, 4.8%</i>	
Rothaus Pils Tannenzäpfle	9.00
<i>crisp pear and fresh sourdough, 5.3%</i>	
Lager Brooklyn	8.00
<i>toasted pine, malts, herbs, grapefruit, 5.2%</i>	
Lager Narragansett	6.00
<i>a heritage american lager; clean, crisp & refreshing, 5.0%</i>	
White Allagash	8.00
<i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>	
Mother's Milk Keegan Ales	8.50
<i>rich chocolate & espresso in this dark & creamy milk stout, 5%</i>	

NINE DOLLAR 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>	

COFFEE, TEA & JUICE

Strong Drip Coffee (bottomless).....	4.95
<i>Sawada Coffee Project X</i>	
Cold Brew Coffee (bottomless).....	5.95
<i>Sawada Coffee Project X</i>	
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>	

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WINE MENU

SPARKLING BY THE GLASS

Conquilla, Cava , Spain, NV, <i>bright, energetic, bracing</i>	14 • 56
Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2020, <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 BY THE GLASS

House White	12 • 48
Domaine de la Pépière, Muscadet , "La Pépié," Loire Valley, France 2019, <i>☞ tart, oyster, bony</i>	14 • 56
Abazzia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2019, <i>☞ alpine, breezy, pure</i>	15 • 60
Skouras, Moscofilero , "Salto," Peloponnese, Greece, 2019, <i>floral, exotic, salty</i>	14 • 56
Thomas-Labaille, Sauvignon Blanc , "L'Authentique" Sancerre, France, 2020, <i>flinty, crisp, mineral</i>	19 • 76
Au Bon Climat, Chardonnay , Santa Barbara, California, 2020, <i>caressing, electric, svelte</i>	20 • 80

RED BY THE GLASS

House Red	12 • 48
De Forville, Barbera d'Asti , Piedmont, Italy, 2019, <i>☞ succulent, tart, immediate</i>	14 • 56
JL Chave Selection, Syrah , Côtes du Rhône, France, 2019, <i>☞ peppery, silky, salty</i>	17 • 68
Candialle, Sangiovese , "La Misse di Candialle," Chianti Classico, 2019, <i>☞ herbal, silky, savory</i>	18 • 72
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2019, <i>☞ candied, peppery, rich</i>	19 • 72
Band of Vintners, Cabernet Sauvignon , Napa Valley, 2018, <i>dense, powerful, decadent</i>	23 • 92
Roche de Bellene, Pinot Noir , Vieille Vignes, Bourgogne, <i>☞ fresh, high-toned, regal</i>	17 • 68