

# Au Cheval

NEW YORK

## NOW SERVING

<b>Griddled Blueberry Muffin</b> <sup>☞</sup> ..... 9.95 <i>griddled hot, strawberry jam, salted butter</i>
<b>3 Greens &amp; Grains Bowl</b> <sup>☞ ☞</sup> ..... 15.95 <i>kale, cabbage, avocado, quinoa, pumpkin seed &amp; apple cider vinaigrette</i>
<b>General Jane's Fried Chicken</b> ..... 28.95 <i>chile, sesame seeds, cilantro</i>
<b>Délice de Bourgogne</b> <sup>☞ ☞</sup> ..... 20.95 <i>triple cream, soft ripened cheese, country sourdough</i>
<b>Avocado Toast</b> <sup>☞ ☞</sup> ..... 18.95 <i>toasted sourdough, espelette, olive oil</i> add egg* ..... 2.95 add smoked salmon ..... 6.95 gluten free toast..... 4.95
<b>Chopped Chicken Liver</b> <sup>* ☞</sup> ..... 17.95 <i>salted butter, toast</i>

## SALADS

**Wedge Salad** <sup>☞ ☞</sup> - 18.95  
*egg, bacon, gorgonzola,  
ranch dressing*

**Kale Caesar** <sup>☞ ☞</sup> - 17.95  
*garlic sourdough crumbs,  
parmesan & classic caesar dressing*

**Green Salad** <sup>☞ ☞</sup> - 14.95  
*pickled shallot,  
herbs & sherry vinaigrette*

ACCOMPANIMENT: avocado - 3.95 farm egg\* - 2.95 thick cut bacon - 6.95

## WITH EGGS

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

## BURGERS & BOLOGNA

**Double Cheeseburger** <sup>\* ☞</sup> ..... 20.95  
add bacon ..... 6.95  
add farm egg\* ..... 2.95

**Dry Aged Tavern Cheeseburger** <sup>\* ☞</sup> ..... 29.95  
*louie cognac sauce, cheddar*

**Fried House-Made Bologna** <sup>☞</sup> ..... 18.95  
*dijonnaise, sharp American cheddar*



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

## ON THE SIDE

<b>Farm Eggs</b> <sup>* ☞</sup> ..... 5.95
<b>French Fries</b> <sup>☞ ☞</sup> ..... 11.95
<b>Hash Browns</b> <sup>☞ ☞</sup> ..... 11.95
<b>Thick Cut Bacon</b> <sup>☞</sup> ..... 16.95
<b>Breakfast Sausage</b> ..... 9.95
<b>Bacon &amp; Black Pepper Mac &amp; Cheese</b> <sup>☞</sup> ..... 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 <b>Shacksbury</b> .....	8.00
<i>light and crisp, the lager of ciders, 6%</i>	
Radler <b>Stiegl</b> .....	7.00
<i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>	
Guava Gose <b>Collective Arts Brewing</b> .....	8.00
<i>tart wheat beer; fresh guava, lemon, pink salt &amp; coriander, 4.9%</i>	
Kölsch <b>Reissdorf</b> .....	8.50
<i>classic german kölsch; crisp and clean, 4.8%</i>	
Rothaus Pils <b>Tannenzäpfle</b> .....	9.00
<i>crisp pear and fresh sourdough, 5.3%</i>	
Lager <b>Brooklyn</b> .....	9.00
<i>toasted pine, malts, herbs, grapefruit, 5.2%</i>	
Lager <b>Narragansett</b> .....	6.00
<i>a heritage american lager; clean, crisp &amp; refreshing, 5.0%</i>	
White <b>Allagash</b> .....	8.00
<i>witbier; coriander, orange &amp; spicy belgian yeast, 5.1%</i>	
Mother's Milk <b>Keegan Ales</b> .....	8.50
<i>rich chocolate &amp; espresso in this dark &amp; creamy milk stout, 5%</i>	

### NINE DOLLAR PICKLE BACK SHOTS

.....

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

### BRUNCH COCKTAILS

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

### sawada coffee®

<b>Strong Drip Coffee</b> - 4.95
<i>Sawada Coffee Project X</i>
<b>Cold Brew Coffee</b> - 5.95
<i>Sawada Coffee Project X</i>
<b>Espresso Latte</b> - 5.25
<i>espresso, milk</i>
<b>Macha Latte</b> - 5.75
<i>matcha, vanilla simple syrup, milk</i>
<b>Military Latte®</b> - 6.75
<i>matcha, vanilla simple syrup, cocoa powder, espresso, milk</i>
<b>Black Camo Latte®</b> - 6.75
<i>espresso, houjicha syrup, cocoa powder, milk</i>
<b>High Five Mocha</b> - 5.95
<i>chocolate, espresso, milk, sansho pepper, orange zest</i>

### TEA & JUICE

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

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## WINE MENU

### SPARKLING BY THE GLASS

Conquilla, <b>Cava</b> , Spain, NV, <i>bright, energetic, bracing</i> .....	15 • 60
Kir-Yianni, <b>Rosé</b> , "Akakies," Naoussa, Greece, 2020, <i>fruity, playful, indulgent</i> .....	15 • 60
Laurent Perrier, <b>Champagne</b> , "Brut La Cuvee," 375ml, Champagne, France, NV, <i>chalky, svelte, zen</i> .....	32 • 64

### WHITE & ROSÉ BY THE GLASS

House White .....	12 • 48
Abazzia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2020, 🌿 <i>alpine, breezy, pure</i> .....	15 • 60
Domaine de la Louvetrie "Les Houx," <b>Muscadet Sèvre et Maine Sur Lie</b> , France, 2019, <i>snappy, salty, refined</i> ...	15 • 60
Skouras, <b>Moscofilero</b> , "Salto," Peloponnese, Greece, 2021, <i>floral, exotic, salty</i> .....	14 • 56
Thomas-Labaille, <b>Sauvignon Blanc</b> , "L'Authentique" Sancerre, France, 2021, <i>flinty, crisp, mineral</i> .....	19 • 76
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2020, <i>caressing, electric, svelte</i> .....	20 • 80
Mas de Gourgonnier, <b>Grenache Rosé</b> , Les Baux de Provence, France, '21, 🌿 <i>bright, shimmering, powerful</i> ...	14 • 56

### RED BY THE GLASS

House Red .....	12 • 48
De Forville, <b>Barbera d'Asti</b> , Piedmont, Italy, 2019, 🌿 <i>succulent, tart, immediate</i> .....	15 • 60
JL Chave Selection, <b>Syrah</b> , Côtes du Rhône, France, 2019, 🌿 <i>peppery, silky, salty</i> .....	17 • 68
Candialle, <b>Sangiovese</b> , "La Misse di Candialle," Chianti Classico, 2019, 🌿 <i>herbal, silky, savory</i> .....	18 • 72
Ridge Vineyards, <b>Zinfandel</b> , Three Valleys, Sonoma County, 2019, 🌿 <i>candied, peppery, rich</i> .....	19 • 76
Roche de Bellene, <b>Pinot Noir</b> , Vieille Vignes, Bourgogne, 2019, 🌿 <i>fresh, high-toned, regal</i> .....	17 • 68
Band of Vintners, <b>Cabernet Sauvignon</b> , Napa Valley, 2018, <i>dense, powerful, decadent</i> .....	23 • 92