

# 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>Chopped Wedge Salad</b> <sup>🌱</sup> ..... 22.95 <i>egg, bacon, gorgonzola, ranch dressing</i>	
<b>Kale Caesar</b> <sup>🌱</sup> ..... 17.95 <i>garlic sourdough crumbs, parmesan &amp; classic caesar dressing</i>	
<b>Green Salad</b> <sup>🌱</sup> ..... 16.95 <i>pickled shallot, herbs &amp; sherry vinaigrette</i>	
• SALAD ACCOMPANIMENTS: avocado - 3.95 farm egg* - 2.95 thick cut bacon - 6.95 •	
<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>	
<i>add egg*</i> ..... 2.95	
<i>add smoked salmon</i> ..... 6.95	
<i>gluten free toast</i> ..... 4.95	
<b>Chopped Chicken Liver</b> <sup>🌱</sup> ..... 17.95 <i>salted butter, toast</i>	
<b>Matzah Ball Soup</b> ..... 13.95 <i>matzah meal, cipollini onions &amp; carrots</i>	

## WITH EGGS

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

## TRADITIONAL SANDWICHES

<b>Double Cheeseburger</b> <sup>🌱</sup> ..... 21.95 <i>add bacon</i> ..... 6.95 <i>add farm egg*</i> ..... 2.95	<b>Fried House-Made Bologna</b> <sup>🌱</sup> ..... 19.95 <i>dijonnaise, sharp American cheddar</i>
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**DOUBLE CHEESEBURGER**  
*two beef patties with sharp American cheddar, pickles, onions and dijonnaise*

## 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, 6.0%</i>	Lager <b>Narragansett</b> ..... 6.00 <i>a heritage american lager; clean, crisp, &amp; refreshing, 5.0%</i>
Ride or Die <b>Hopewell</b> ..... 9.50 <i>pale ale; grapefruit, pine, malt, 5.5%</i>	Brooklyn Lager <b>Brooklyn</b> ..... 9.00 <i>vienna-style lager; bold grapefruit &amp; smooth, toasty caramel, 5.2%</i>
Guava Gose <b>Collective Arts Brewing</b> ..... 8.00 <i>tart wheat beer; fresh guava, lemon, pink salt &amp; coriander, 4.9%</i>	White <b>Allagash</b> ..... 8.00 <i>witbier; coriander, orange &amp; spicy belgian yeast, 5.1%</i>
Kölsch <b>Reissdorf</b> ..... 8.50 <i>classic german kölsch; crisp and clean, 4.8%</i>	Grapefruit Hefeweizen <b>Schofferhofer</b> ..... 7.00 <i>refreshingly lush summer crusher w/grapefruit, 2.5%</i>
Rothaus Pils <b>Tannenzäpfle</b> ..... 9.00 <i>crisp pear and fresh sourdough, 5.3%</i>	Mother's Milk <b>Keegan Ales</b> ..... 8.50 <i>rich chocolate &amp; espresso in this dark &amp; creamy milk stout, 5.0%</i>
Bushwick Zombie <b>KCBC</b> ..... 10.00 <i>fruited sour; blueberry, strawberry, lemon; 4.0%</i>	Forever Ever <b>Other Half</b> ..... 8.50 <i>hazy session IPA; pineapple &amp; 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

<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 ciaro, 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>

### SPIRIT FREE

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

### 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*

### TEA & JUICE

<b>Iced Tea (bottomless)</b> ..... 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, 2021, <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
Abbazia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2021, 🌿 <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
Lauverjat Karine, <b>Sauvignon Blanc</b> , Sancerre, France, 2021, <i>flinty, crisp, mineral</i> .....	20 • 80
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, 2020, 🌿 <i>peppery, silky, salty</i> .....	17 • 68
Candialle, <b>Sangiovese</b> , "La Misse di Candialle," Chianti Classico, 2020, 🌿 <i>herbal, silky, savory</i> .....	18 • 72
Roche de Bellene, <b>Pinot Noir</b> , Vieille Vignes, Bourgogne, 2020, 🌿 <i>fresh, high-toned, regal</i> .....	17 • 68
Ridge Vineyards, <b>Zinfandel</b> , Three Valleys, Sonoma County, 2020, <i>candied, peppery, rich</i> .....	19 • 76
Altruria, <b>Cabernet Sauvignon</b> , Sonoma County, California, 2020, <i>opulent, dark cherry, round</i> .....	23 • 92

🌿 indicates organic, biodynamic or low sulfites