

Au Cheval

NEW YORK

STARTERS

Chopped Chicken Liver* [Ⓜ]18.99 <i>salted butter, toast</i>	General Jane's Fried Chicken29.99 <i>chile, sesame seeds, cilantro</i>
Tenderloin Steak Tartare* [Ⓜ]29.99 <i>egg yolk custard, calabrian chile, toast</i>	Fried Chicken Sliders19.99 <i>dijonnaise, pickles</i>
Roasted Marrow Bones31.99 <i>red onion jam, toast</i>	Crispy Fries with Mornay Sauce* [Ⓜ] ...17.99 <i>fried farm egg, garlic aioli</i>

SALADS

Chopped Wedge Salad* [Ⓜ]22.99 <i>egg, bacon, gorgonzola, ranch dressing</i>
Kale Caesar* [Ⓜ]17.99 <i>garlic sourdough crumbs, parmesan, classic caesar dressing</i>
Green Salad* [Ⓜ]16.99 <i>pickled shallot, herbs, sherry vinaigrette</i>

ENHANCEMENTS

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

BURGERS & BOLOGNA

Double Cheeseburger* [Ⓜ]22.99 <i>add bacon6.99</i> <i>add farm egg*2.99</i>
Fried House-Made Bologna* [Ⓜ]19.99 <i>dijonnaise, sharp American cheddar</i>



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

ENTREES

Branzino Filet* [Ⓜ]38.99 <i>chermoula sauce, lemon</i>
Roasted Chicken Frites* [Ⓜ]28.99 <i>natural jus, pomme frites</i>
Chicago Cut Ribeye* [Ⓜ]69.99 <i>16 oz center cut, herbed marrow butter, béarnaise</i>
Steak Frites* [Ⓜ]39.99 <i>10 oz ribeye, pomme frites</i>
Shaved Prime Rib Sandwich36.99 <i>gruyere, au jus, creamy horseradish</i>

ON THE SIDE

French Fries, garlic aioli* [Ⓜ]12.99
Thick Cut Bacon, maple, black pepper* [Ⓜ]16.99
Bacon & Black Pepper Mac & Cheese, sharp cheddar, bacon, black pepper* [Ⓜ]18.99
Charred Broccoli, butter, lemon* [Ⓜ]14.99
Silky Whipped Potatoes, garlic confit, chives* [Ⓜ]12.99

* can be made with gluten free ingredients [Ⓜ] 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.

CLASSICS

Vesper Martini - 19.50 <i>tito's vodka, prairie gin, lillet blanc</i>
Negroni - 18.50 <i>prairie gin, campari, carpano antica</i>
Dirty Blue - 19.50 <i>dirty tito's martini, blue cheese olives</i>
Hemingway Punch - 18.50 <i>el dorado rum, grapefruit, lime</i>
Pink Vodka Lemonade - 19.50 <i>tito's vodka, aperol, lillet rosé, lemon</i>
Espresso Martini - 19.50 <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i>

AGAVE

Highlands Sour - 18.50 <i>lunazul blanco tequila, aperol, lemon, lime</i>
Tequila Moro - 19.50 <i>lunazul blanco tequila, cio chiaro, blood orange</i>
Mezcal Penicillin - 19.50 <i>montelobos espadin mezcal, ginger, honey, lemon</i>

OLD FASHIONEDS

Classic - 21.50 <i>wild turkey rye, demerara, bitters</i>
Bourbon - 21.50 <i>elijah craig bourbon, demerara, bitters</i>
Oaxacan - 21.50 <i>lunazul blanco, montelobos espadin mezcal, agave, bitters</i>

TOKYO

Tokyo Old Fashioned - 42.00 <i>hibiki harmony whiskey, kokuto, bitters</i>
Yuzu Cosmo - 18.50 <i>citrus vodka, yuzu, cranberry</i>
White Tiger Negroni - 19.50 <i>ki no bi gin, dry vermouth, sakura</i>

SPIRIT FREE

Root Beer - 6.00 <i>make it a malted vanilla gelato float - 12.99</i>
Citrus Ritual - 18.95 <i>ritual tequila alternative, blood orange juice, mint, soda</i>
Ghia Spritz - 18.95 <i>ghia aperitif, elderflower tonic</i>
St Agrestis Phony Negroni - 18.95
Einbecker - 9.00 <i>non-alcoholic beer, 0.5%</i>

\$9 SHOTS

ESPRESSO MARTINI
CHOCOLATE MARTINI
PICKLE BACK


SPARKLING BY THE GLASS

Bisol, Prosecco DOC , "Jeio," Italy, NV, soft, inviting, charming.....	15 • 60
Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2022, fruity, playful, indulgent.....	17 • 68
Laurent Perrier, Champagne , "Brut La Cuvee," 375ml, Champagne, France, NV, chalky, svelte, zen.....	32 • 64


WHITE BY THE GLASS

House White.....	13 • 52
Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2020,  snappy, salty, refined.....	16 • 64
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, alpine, breezy, pure.....	17 • 68
Nortico, Alvarinho , Monção e Melgaço, Portugal, 2022, saline, energetic, bright.....	16 • 64
Au Bon Climat, Chardonnay , Santa Barbara, California, 2022, caressing, electric, svelte.....	20 • 80
Domaine Raimbault-Pineau, Sauvignon Blanc , Sancerre, France, 2022, flinty, crisp, mineral.....	24 • 96

ROSÉ & ORANGE BY THE GLASS

Pico Maccario, "Lavignone," Barbera Rosato , Piemonte, 2022, bright, breezy, playful.....	14 • 56
Fitapreta, Arinto blend , "A Laranja Mecânica," Alentejo, Portugal, 2020,  honeyed, bitter, intellectual.....	22 • 88

RED BY THE GLASS

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

BEER

Wavetable Grimm Ales10 ^{.00} hazy IPA; guava, mango, citrus, 6.7%	Guava Gose Collective Arts Brewing9 ^{.50} tart wheat beer; guava, lemon, pink salt, 4.9%
Mothers Milk Stout Keegan Ales8 ^{.50} stout; chocolate, espresso, oatmeal, 5.0%	First Pils Hopewell9 ^{.50} lager; bready, floral, pine, 5.1%
Logical Conclusion Threes11 ^{.00} hazy IPA; juicy, peach, mango, 7.0%	Lager Narragansett7 ^{.00} heritage american lager; clean, crisp, slight hop, 5.0%
Brooklyn Lager Brooklyn9 ^{.50} vienna style lager; grapefruit, caramel, floral, 5.2%	Black Duck Greenport Harbor9 ^{.00} porter; malt, cocoa, coffee, 4.7%
Otherside Greenport Harbor9 ^{.00} west coast IPA; grapefruit, sage, malt, 6.8%	Daisy Cutter Half Acre9 ^{.50} pale ale; citrusy, pine, fennel, 5.2%
Forever Ever Other Half8 ^{.50} hazy session IPA; pineapple, lime zest, grapefruit, 4.7%	IPA Stone9 ^{.00} iconic IPA; tropical, citrus, pine, 6.9%
Marble of Doom KCBC10 ^{.00} fruited sour; blackberry, pomegranate, lemon, 5.5%	Basque Country Cider Barrika10 ^{.00} basque cider; apple, lemon, funk, 6.3%
Rothaus Pils Tannenzapfle11 ^{.50} pilsner; green apple, sourdough, pear, 5.3%	Dry Shacksbury8 ^{.00} light cider; red apple, pear, oak, 6.0%
Kolsch Reissdorf9 ^{.50} classic german kolsch; crisp, grassy, lemon peel, 4.8%	Three Philosophers Ommegang12 ^{.00} belgian quadrupel ale; caramel, vanilla, cocoa, 9.7%
White Allagash8 ^{.00} witbier; coriander, orange, belgian yeast, 5.1%	IPA Glutenberg12 ^{.00} gluten free pale ale; tall boy can, 6.0%
Tank 7 Boulevard11 ^{.00} american farmhouse ale; grapefruit, citrus, peppery spice, 8.5%	Lager Coors Banquet8 ^{.00} lager; tall boy can, 5.0%