

Au Cheval

NEW YORK

STARTERS

Chopped Chicken Liver * 18.99 <i>salted butter, toast</i>	General Jane's Fried Chicken 29.99 <i>chile, sesame seeds, cilantro</i>
Tenderloin Steak Tartare * 29.99 <i>egg yolk custard, calabrian chile, toast</i>	Fried Chicken Sliders 19.99 <i>dijonnaise, pickles</i>
Roasted Marrow Bones 31.99 <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 bacon 6.99</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, dijonnaise

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 Sandwich 36.99 <i>gruyere, au jus, creamy horseradish</i>

ON THE SIDE

French Fries, garlic aioli * 12.99
Thick Cut Bacon, maple, black pepper * 16.99
Broiled Asparagus, lemon, parmesan, chives * 17.99
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, <i>soft, inviting, charming</i>	15 • 60
Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2022, <i>fruity, playful, indulgent</i>	17 • 68
Laurent Perrier, Champagne , "Brut La Cuvee," 375ml, Champagne, France, NV, <i>chalky, svelte, zen</i>	32 • 64
Leitz, "Zero Point Five," Dealcoholized Sparkling Wine , Germany, NV, <i>tart, electric, carefree</i>	16 • 64

WHITE BY THE GLASS

House White.....	13 • 52
Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2021, <i>☞ snappy, salty, refined</i>	16 • 64
Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, <i>alpine, breezy, pure</i>	17 • 68
Nortico, Alvarinho , Monção e Melgaço, Portugal, 2022, <i>saline, energetic, bright</i>	16 • 64
Au Bon Climat, Chardonnay , Santa Barbara, California, 2022, <i>caressing, electric, svelte</i>	20 • 80
Domaine Rimbault-Pineau, Sauvignon Blanc , Sancerre, France, 2023, <i>flinty, crisp, mineral</i>	24 • 96
Leitz, "Eins Zwei Zero," Dealcoholized Chardonnay , Germany, NV, <i>juicy, creamy, refreshing</i>	15 • 60

ROSÉ & ORANGE BY THE GLASS

Roseblood d'Estoublon, Rosé , Coteaux Varois en Provence, 2023, <i>dense, energetic, vibrant</i>	19 • 76
Fitapreta, Arinto blend , "A Laranja Mecânica," Alentejo, Portugal, 2020, <i>☞ honeyed, bitter, intellectual</i>	22 • 88

RED BY THE GLASS

House Red.....	13 • 52
La Antigua Clásico, Grenache , Rioja Reserva, Spain, 2014, <i>silky, evocative, mysterious</i>	19 • 76
Cecchi, Sangiovese , Chianti Classico, Italy, 2021, <i>herbal, silky, savory</i>	19 • 76
JL Chave Selection, Syrah , Côtes du Rhône, France, 2022, <i>peppery, silky, salty</i>	18 • 72
Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2022, <i>☞ bright, energetic, pure</i>	23 • 92
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2021, <i>candied, peppery, rich</i>	22 • 88
Altruria, Cabernet Sauvignon , Sonoma County, California, 2021, <i>opulent, dark cherry, round</i>	24 • 96
Leitz, "Zero Point Five," Dealcoholized Pinot Noir , Germany, NV, <i>supple, fragrant, harmonious</i>	15 • 60

BEER

Wavetable Grimm Ales10 ^{.00} <i>hazy IPA; guava, mango, citrus, 6.7%</i>	Guava Gose Collective Arts Brewing9 ^{.50} <i>tart wheat beer; guava, lemon, pink salt, 4.9%</i>
Mothers Milk Stout Keegan Ales8 ^{.50} <i>stout; chocolate, espresso, oatmeal, 5.0%</i>	Ride or Die Hopewell9 ^{.50} <i>pale ale; grapefruit, pine & balanced bitterness, 5.5%</i>
Logical Conclusion Threes11 ^{.00} <i>hazy IPA; juicy, peach, mango, 7.0%</i>	Lager Narragansett7 ^{.00} <i>heritage american lager; clean, crisp, slight hop, 5.0%</i>
Brooklyn Lager Brooklyn9 ^{.50} <i>vienna style lager; grapefruit, caramel, floral, 5.2%</i>	Black Duck Greenport Harbor9 ^{.00} <i>porter; malt, cocoa, coffee, 4.7%</i>
Forever Ever Other Half8 ^{.50} <i>hazy session IPA; pineapple, lime zest, grapefruit, 4.7%</i>	Daisy Cutter Half Acre9 ^{.50} <i>pale ale; citrusy, pine, fennel, 5.2%</i>
Weekend at Zombies KCBC10 ^{.00} <i>fruited sour; tart, fresh, fruity, 5.5%</i>	Brasserie d'Achouffe La Chouffe12 ^{.00} <i>belgian strong pale ale, fruity, spiced, coriander, 8.0%</i>
IPA Stone9 ^{.00} <i>iconic IPA; tropical, citrus, pine, 6.9%</i>	Basque Country Cider Barrika10 ^{.00} <i>basque cider; apple, lemon, funk, 6.3%</i>
Rothaus Pils Tannenzapfle11 ^{.50} <i>pilsner; green apple, sourdough, pear, 5.3%</i>	Dry Shacksbury8 ^{.00} <i>light cider; red apple, pear, oak, 6.0%</i>
Kolsch Reissdorf9 ^{.50} <i>classic german kolsch; crisp, grassy, lemon peel, 4.8%</i>	Gluten-Free Amber Ale Green's Brewery12 ^{.00} <i>naturally gluten-free amber ale; 11.2oz can, 6.0%</i>
White Allagash8 ^{.00} <i>witbier; coriander, orange, belgian yeast, 5.1%</i>	Lager Coors Banquet8 ^{.00} <i>lager; tall boy can, 5.0%</i>
Tank 7 Boulevard11 ^{.00} <i>american farmhouse ale; grapefruit, citrus, peppery spice, 8.5%</i>	