

# 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, 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> <i>add roasted bone marrow .....14.99</i>
Steak Frites* .....39.99 <i>10 oz ribeye, pomme frites</i> <i>add roasted bone marrow .....14.99</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 - 22.00 <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, <b>Prosecco DOC</b> , "Jeio," Italy, NV, soft, inviting, charming.....	15 • 60
Val de Mer, <b>Brut Rosé</b> , Burgundy, France, NV, crisp, fresh, bright.....	18 • 72
Laurent Perrier, <b>Champagne</b> , "Brut La Cuvee," 375ml, Champagne, France, NV, chalky, svelte, zen.....	32 • 64
Leitz, "Zero Point Five," <b>Dealcoholized Sparkling Wine</b> , Germany, NV, tart, electric, carefree.....	16 • 64

## WHITE BY THE GLASS

House White.....	13 • 52
Antxiola, <b>Hondarrabi Zuri</b> , Txakoli Getariako, 2023, spritzy, zesty, bracing.....	15 • 60
Abbazia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2023, alpine, breezy, pure.....	17 • 68
Nortico, <b>Alvarinho</b> , Monção e Melgaço, Portugal, 2022, saline, energetic, bright.....	16 • 64
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2022, caressing, electric, svelte.....	20 • 80
Domaine Rimbault-Pineau, <b>Sauvignon Blanc</b> , Sancerre, France, 2023, flinty, crisp, mineral.....	25 • 100
Leitz, "Eins Zwei Zero," <b>Dealcoholized Chardonnay</b> , Germany, NV, juicy, creamy, refreshing.....	15 • 60

## ROSÉ & ORANGE BY THE GLASS

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

## RED BY THE GLASS

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

## BEER

Wavetable <b>Grimm Ales</b> .....10 <sup>00</sup> hazy IPA; guava, mango, citrus, 6.7%	Kolsch <b>Reissdorf</b> .....9 <sup>50</sup> classic german kolsch; crisp, grassy, lemon peel, 4.8%
Weisse <b>Grimm Ales</b> .....10 <sup>00</sup> hefeweizen; spice, banana, lemon 6.7%	White <b>Allagash</b> .....8 <sup>00</sup> witbier; coriander, orange, belgian yeast, 5.1%
Mothers Milk Stout <b>Keegan Ales</b> .....8 <sup>50</sup> stout; chocolate, espresso, oatmeal, 5.0%	Tank 7 <b>Boulevard</b> .....11 <sup>00</sup> american farmhouse ale; grapefruit, citrus, peppery spice, 8.5%
Logical Conclusion <b>Threes</b> .....11 <sup>00</sup> hazy IPA; juicy, peach, mango, 7.0%	First Pils <b>Hopewell</b> .....9 <sup>50</sup> lager; bready, floral, pine, 5.1%
Gowanus Gold <b>Threes</b> .....9 <sup>50</sup> rice lager; lime, star fruit, aromatic, 4.6%	Lager <b>Narragansett</b> .....7 <sup>00</sup> heritage american lager; clean, crisp, slight hop, 5.0%
Brooklyn Lager <b>Brooklyn</b> .....9 <sup>50</sup> vienna style lager; grapefruit, caramel, floral, 5.2%	Daisy Cutter <b>Half Acre</b> .....9 <sup>50</sup> pale ale; citrusy, pine, fennel, 5.2%
Forever Ever <b>Other Half</b> .....8 <sup>50</sup> hazy session IPA; pineapple, lime zest, grapefruit, 4.7%	Brasserie d'Achouffe <b>La Chouffe</b> .....12 <sup>00</sup> belgian strong pale ale, fruity, spiced, coriander, 8.0%
Al Dente <b>Talea</b> .....9 <sup>50</sup> italian-style pilsner; jasmine, toast, honey, 5.0%	Barb Wired <b>Fifth Hammer</b> .....13 <sup>00</sup> fruited sour ale; rhubarb, blackberry, lime 5.0%
Venomous Villains <b>KCBC</b> .....9 <sup>50</sup> west coast IPA; earthy, hoppy, citrusy 6.9%	Dry <b>Shacksbury</b> .....8 <sup>00</sup> light cider; red apple, pear, oak, 6.0%
Guinness <b>Draught</b> .....9 <sup>50</sup> dry Irish Stout, dublin, ire, 4.2%	Glutenberg <b>IPA</b> .....11 <sup>00</sup> gluten-free IPA, tall boy can, 6.0%
IPA <b>Stone</b> .....9 <sup>00</sup> iconic IPA; tropical, citrus, pine, 6.9%	Lager <b>Coors Banquet</b> .....8 <sup>00</sup> lager; tall boy can, 5.0%
Rothaus Pils <b>Tannenzapfle</b> .....11 <sup>50</sup> pilsner; green apple, sourdough, pear, 5.3%	