

# Au Cheval

NEW YORK

## STARTERS

<b>Crispy Fries with Mornay Sauce</b> * <i>fried farm egg &amp; garlic aioli</i>	16.99
<b>Tenderloin Steak Tartare</b> * <i>egg yolk custard, calabrian chile, toast</i>	28.99
<b>Fried Chicken Sliders</b> <i>dijonnaise &amp; pickles</i>	18.99
<b>General Jane's Fried Chicken</b> <i>chile, sesame seeds, cilantro</i>	28.99
<b>Chopped Chicken Liver</b> * <i>salted butter, toast</i>	17.99

## SALADS

**Chopped Wedge Salad** \* - 22.99  
*egg, bacon, gorgonzola,  
ranch dressing*

**Kale Caesar** \* - 17.99  
*garlic sourdough crumbs,  
parmesan & classic caesar dressing*

**Green Salad** \* - 16.99  
*pickled shallot,  
herbs & sherry vinaigrette*

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

## BURGERS & BOLOGNA

**Double Cheeseburger** \* ..... 21.99  
*add bacon* ..... 6.99  
*add farm egg* \* ..... 2.99

**Fried House-Made Bologna** \* ..... 19.99  
*dijonnaise, sharp American cheddar*



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

## ENTREES

<b>Branzino Filet</b> * <i>chermoula sauce &amp; lemon</i>	38.99
<b>Roasted Chicken Frites</b> * <i>natural jus &amp; pomme frites</i>	28.99
<b>Chicago Cut Ribeye</b> * <i>16 oz center cut, herbed marrow butter, béarnaise</i>	69.99
<b>Steak Frites</b> * <i>10 oz ribeye &amp; pomme frites</i>	39.99
<b>Shaved Prime Rib Sandwich</b> <i>gruyere, au jus, creamy horseradish</i>	36.99

## ON THE SIDE

<b>French Fries, garlic aioli</b> * ..... 11.99
<b>Thick Cut Bacon, maple, black pepper</b> * ..... 16.99
<b>Bacon &amp; Black Pepper Mac &amp; Cheese, sharp cheddar, bacon, black pepper</b> * ..... 18.99
<b>Charred Broccoli, butter, lemon</b> * ..... 14.99
<b>Silky Whipped Potatoes, garlic confit, chives</b> * ..... 12.99

\* gluten free options available    \* vegetarian options available

\*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.

## CLASSIC COCKTAILS

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

## AGAVE

<b>Highlands Sour</b> ..... 18.50 <i>lunazul blanco tequila, aperol, lemon, lime</i>
<b>Tequila Moro</b> ..... 19.50 <i>lunazul blanco tequila, cio chiaro, blood orange</i>
<b>Jalisco Manhattan</b> ..... 21.50 <i>casamigos reposado, carpano antica, molé bitters</i>
<b>Mezcal Penicillin</b> ..... 19.50 <i>montelobos espadin mezcal, ginger, honey, lemon</i>

## OLD FASHIONEDS

<b>Classic</b> ..... 21.50 <i>wild turkey rye, demerara, bitters</i>
<b>Bourbon</b> ..... 21.50 <i>elijah craig bourbon, demerara, bitters</i>
<b>Rum</b> ..... 21.50 <i>matusalem clasico, smith &amp; cross, demerara, bitters</i>
<b>Oaxacan</b> ..... 21.50 <i>lunazul blanco, montelobos espadin mezcal, agave, bitters</i>

## 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, 2022, <i>fruity, playful, indulgent</i> ..... 15 • 60
Laurent Perrier, <b>Champagne</b> , "Brut La Cuvee," 375ml, Champagne, France, NV, <i>playful, sublime, fruity</i> ..... 32 • 64

## WHITE BY THE GLASS

House White ..... 12 • 48
Domaine de la Louvetrie "Les Houx," <b>Muscadet Sèvre et Maine Sur Lie</b> , France, 2020, <i>snappy, salty, refined</i> ..... 15 • 60
Abbazia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2022, <i>alpine, breezy, pure</i> ..... 16 • 64
Skouras, <b>Moscofilero</b> , "Salto," Peloponnese, Greece, 2021, <i>floral, exotic, salty</i> ..... 14 • 56
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2021, <i>caressing, electric, svelte</i> ..... 20 • 80
Lauverjat Karine, <b>Sauvignon Blanc</b> , Sancerre, France, 2022, <i>flinty, crisp, mineral</i> ..... 25 • 100

## ROSÉ & ORANGE BY THE GLASS

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

## RED BY THE GLASS

House Red ..... 12 • 48
La Antigua Clásico, <b>Grenache</b> , Rioja Reserva, Spain, 2012, <i>silky, evocative, mysterious</i> ..... 19 • 76
Cecchi, <b>Sangiovese</b> , Chianti Classico, Italy, 2021, <i>herbal, silky, savory</i> ..... 18 • 72
JL Chave Selection, <b>Syrah</b> , Côtes du Rhône, France, 2021, <i>peppery, silky, salty</i> ..... 17 • 68
Tyler, <b>Pinot Noir</b> , Santa Rita Hills, Santa Barbara County, California, 2021, <i>bright, energetic, pure</i> ..... 25 • 100
Ridge Vineyards, <b>Zinfandel</b> , Three Valleys, Sonoma County, 2020, <i>candied, peppery, rich</i> ..... 22 • 88
Altruria, <b>Cabernet Sauvignon</b> , Sonoma County, California, 2020, <i>opulent, dark cherry, round</i> ..... 23 • 92

## BEER

Wavetable <b>Grimm Ales</b> , <i>hazy IPA</i> ..... 10.00	Tank 7 <b>Boulevard</b> , <i>american farmhouse ale</i> ..... 9.00
Mother's Milk Stout <b>Keegan Ales</b> , <i>stout</i> ..... 8.50	Guava Gose <b>Collective Arts Brewing</b> , <i>tart wheat beer</i> ..... 8.00
Logical Conclusion <b>Three's</b> , <i>hazy IPA</i> ..... 10.00	Ride or Die, <b>Hopewell</b> , <i>pale ale</i> ..... 9.50
Brooklyn Lager <b>Brooklyn</b> , <i>vienna style lager</i> ..... 9.00	Lager <b>Narragansett</b> , <i>heritage american lager</i> ..... 6.00
Higher Burnin' <b>LIC Beer Project</b> , <i>hazy IPA</i> ..... 9.50	Grapefruit Hefeweizen <b>Schofferhofer</b> , <i>hefeweizen</i> ..... 7.00
Forever Ever <b>Other Half</b> , <i>hazy session IPA</i> ..... 8.50	Farmhouse Pale Ale <b>Oxbow</b> , <i>barrel-aged saison</i> ..... 10.00
Pub Ale <b>Strong Rope</b> , <i>english bitter ale</i> ..... 10.00	IPA <b>Stone</b> , <i>iconic IPA</i> ..... 9.00
Fruited Sour <b>KCBC</b> , <i>rotating selection</i> ..... 10.00	Basque Country Cider <b>Barrika</b> , <i>basque cider</i> ..... 10.00
Rothaus Pils <b>Tannenzäpfle</b> , <i>pilsner</i> ..... 9.50	Dry <b>Shacksbury</b> , <i>light cider</i> ..... 8.00
Kölsch <b>Reissdorf</b> , <i>classic german kölsch</i> ..... 8.50	IPA <b>Glutenberg</b> , <i>gluten free pale ale, tall boy can</i> ..... 12.00
White <b>Allagash</b> , <i>witbier</i> ..... 8.00	Lager <b>Coors Banquet</b> , <i>tall boy can</i> ..... 8.00

## SPIRIT FREE

<b>Root Beer</b> ..... 6.00 <i>make it a malted vanilla gelato float</i> ..... 12.99
<b>Citrus Ritual</b> ..... 18.95 <i>ritual tequila alternative, blood orange juice, mint, soda</i>
<b>Ghia Spritz</b> ..... 18.95 <i>ghia aperitif, elderflower tonic</i>
<b>St Agrestis Phony Negroni</b> ..... 18.95

### \$9 SHOTS

ESPRESSO MARTINI  
.....  
CHOCOLATE MARTINI  
.....  
PICKLE BACK



SCAN THE QR TO VIEW  
WINE & SPIRITS MENUS