

Au Cheval

NEW YORK

STARTERS

Crispy Fries with Mornay Sauce * ② <i>fried farm egg & garlic aioli</i>	16. ⁹⁵
Tenderloin Steak Tartare * ② <i>egg yolk custard, calabrian chile, toast</i>	28. ⁹⁵
Fried Chicken Sliders <i>dijonnaise & pickles</i>	18. ⁹⁵
General Jane's Fried Chicken <i>chile, sesame seeds, cilantro</i>	28. ⁹⁵
Chopped Chicken Liver * ② <i>salted butter, toast</i>	17. ⁹⁵
Matzah Ball Soup <i>matzah meal, cipollini onions & carrots</i>	13. ⁹⁵

SALADS

Wedge Salad ② ③ - 22.⁹⁵
*egg, bacon, gorgonzola,
ranch dressing*

Kale Caesar ② ③ - 17.⁹⁵
*garlic sourdough crumbs,
parmesan & classic caesar dressing*

Green Salad ② ③ - 16.⁹⁵
*pickled shallot,
herbs & sherry vinaigrette*

ACCOMPANIMENT: avocado - 3.⁹⁵ farm egg* - 2.⁹⁵ thick cut bacon - 6.⁹⁵

BURGERS & BOLOGNA

Double Cheeseburger * ② 21.⁹⁵
add bacon 6.⁹⁵
add farm egg * 2.⁹⁵

Fried House-Made Bologna ② 19.⁹⁵
dijonnaise, sharp American cheddar



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

ENTREES

Branzino Filet ② <i>chermoula sauce & lemon</i>	38. ⁹⁵
Roasted Chicken Frites ② <i>natural jus & pomme frites</i>	28. ⁹⁵
Steak Frites * ② <i>10 oz ribeye & pomme frites</i>	39. ⁹⁵
Shaved Prime Rib Sandwich <i>gruyere, au jus, creamy horseradish</i>	36. ⁹⁵

ON THE SIDE

French Fries, garlic aioli ② <i>garlic aioli</i>	11. ⁹⁵
Thick Cut Bacon, maple, black pepper ② <i>maple, black pepper</i>	16. ⁹⁵
Bacon & Black Pepper Mac & Cheese, sharp cheddar, bacon, black pepper ③ <i>sharp cheddar, bacon, black pepper</i>	18. ⁹⁵
Charred Broccoli, butter, lemon ② ③ <i>butter, lemon</i>	14. ⁹⁵
Silky Whipped Potatoes, garlic confit, chives ② ③ <i>garlic confit, chives</i>	12. ⁹⁵

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

② gluten free options available ③ vegetarian options available

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BEER & COCKTAILS

NYC DRAUGHT BEER

Wavetable Grimm Ales10 ⁰⁰ <i>hazy IPA; guava, mango, citrus, 6.7%</i>	Higher Burnin' LIC Beer Project9 ⁵⁰ <i>hazy ipa; creamsicle, citrus and pine, 7.0%</i>
Mother's Milk Stout Keegan Ales8 ⁵⁰ <i>mocha, oats, roasty, 5.0%</i>	Forever Ever Other Half8 ⁵⁰ <i>hazy session IPA; pineapple & mango, 4.7%</i>
Logical Conclusion Three's10 ⁰⁰ <i>hazy IPA; Juicy tropical fruits w/ citrus and pine, 7.0%</i>	Pub Ale Strong Rope10 ⁰⁰ <i>english bitter; sweet biscuit, citrus, malt, 5%</i>
Brooklyn Lager Brooklyn9 ⁰⁰ <i>vienna-style lager; bold grapefruit & smooth, toasty caramel, 5.2%</i>	Marble of Doom KCBC10 ⁰⁰ <i>fruited sour; blackberry, pomegranate & wheat, 5.5%</i>

EVERYWHERE ELSE

Rothaus Pils Tannenzäpfle9 ⁰⁰ <i>crisp pear and fresh sourdough, 5.3%</i>	Grapefruit Hefeweizen Schofferhofer7 ⁰⁰ <i>refreshingly lush summer crusher w/grapefruit, 2.5%</i>
Kölsch Reissdorf8 ⁵⁰ <i>classic german kölsch; crisp and clean, 4.8%</i>	Farmhouse Pale Ale Oxbow10 ⁰⁰ <i>barrel-aged saison; earthy & lightly tart, 6.0%</i>
White Allagash8 ⁰⁰ <i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>	IPA Stone9 ⁰⁰ <i>iconic ipa; tropical, citrusy, piney & balanced, 6.9%</i>
Tank 7 Boulevard9 ⁰⁰ <i>american farmhouse ale; grapefruit, citrus & peppery spice, 8.5%</i>	Basque Country Cider Barrika10 ⁰⁰ <i>tart & funky full-bodied basque cider, 6.3%</i>
Guava Gose Collective Arts Brewing8 ⁰⁰ <i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>	Dry Shacksbury8 ⁰⁰ <i>light and crisp, the lager of ciders, 6.0%</i>
Ride or Die, Hopewell9 ⁵⁰ <i>pale ale; grapefruit, pine, malt, 5.5%</i>	Pale Ale Glutenberg8 ⁰⁰ <i>gluten free pale ale 16oz tallboy can, 5.5%</i>
Lager Narragansett6 ⁰⁰ <i>a heritage american lager; clean, crisp, & refreshing, 5.0%</i>	

\$9 PICKLE BACK SHOTS

ROOT BEER, ALWAYS ON DRAUGHT- \$6⁰⁰ • MAKE IT A MALTED VANILLA GELATO FLOAT- \$12⁹⁵

\$9 ESPRESSO MARTINI SHOTS

CLASSICS

Vesper18 ⁵⁰ <i>tito's vodka, prairie gin, lillet blanc</i>	Hemingway Punch18 ⁵⁰ <i>el dorado rum, grapefruit, lime</i>
Negroni18 ⁵⁰ <i>prairie gin, campari, carpano antica</i>	Espresso Martini19 ⁵⁰ <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i>
Dirty Blue19 ⁵⁰ <i>dirty tito's martini, blue cheese olives</i>	Pink Vodka Lemonade19 ⁵⁰ <i>tito's vodka, aperol, lillet rosé, lemon</i>

OLD FASHIONEDS

Classic21 ⁵⁰ <i>wild turkey rye, demerara, bitters</i>
Bourbon21 ⁵⁰ <i>elijah craig bourbon, demerara, bitters</i>
Oaxacan19 ⁵⁰ <i>lunazul blanco, del maguey vida mezcal, agave, bitters</i>

AGAVE

Highlands Sour18 ⁵⁰ <i>lunazul blanco tequila, aperol, lemon, lime</i>
Tequila Moro19 ⁵⁰ <i>lunazul blanco tequila, cio chiaro, blood orange</i>
Jalisco Manhattan21 ⁰⁰ <i>casamigos reposado, carpano antica, xocolati mole bitters</i>
Vida Cure19 ⁵⁰ <i>del maguey vida mezcal, ginger, honey, lemon</i>

SPIRIT FREE

Garden Gimlet14 ⁹⁵ <i>amass riverine, seedlip grove 42, lime</i>
Lion's Share14 ⁹⁵ <i>kentucky 74, ghia aperitif, lime</i>
Ghia Spritz14 ⁹⁵ <i>ghia aperitif, elderflower tonic</i>
St Agrestis Phony Negroni14 ⁹⁵

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WINE MENU

SPARKLING BY THE GLASS


Conquilla, Cava , Spain, NV, <i>bright, energetic, bracing</i>	15 • 60
Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2021, <i>fruity, playful, indulgent</i>	15 • 60
Laurent Perrier, Champagne , "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, Pinot Grigio , Alto-Adige, Italy, 2022,  <i>alpine, breezy, pure</i>	15 • 60
Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2020, <i>snappy, salty, refined</i> . 15 • 60	
Skouras, Moscofilero , "Salto," Peloponnese, Greece, 2021, <i>floral, exotic, salty</i>	14 • 56
Lauverjat Karine, Sauvignon Blanc , Sancerre, France, 2022, <i>flinty, crisp, mineral</i>	20 • 80
Au Bon Climat, Chardonnay , Santa Barbara, California, 2020, <i>caressing, electric, svelte</i>	20 • 80
Mas de Gourgonnier, Grenache Rosé , Les Baux de Provence, France, '21,  <i>bright, shimmering, powerful</i>	14 • 56

RED BY THE GLASS

House Red	12 • 48
De Forville, Barbera d'Asti , Piedmont, Italy, 2019,  <i>succulent, tart, immediate</i>	15 • 60
Cecchi, Sangiovese , Chianti Classico, Italy, 2019, <i>herbal, silky, savory</i>	16 • 64
JL Chave Selection, Syrah , Côtes du Rhône, France, 2020,  <i>peppery, silky, salty</i>	17 • 68
BloodRoot, Pinot Noir , Sonoma County, California, 2021, <i>lush, decadent, velvety</i>	18 • 72
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2020, <i>candied, peppery, rich</i>	19 • 76
Altruria, Cabernet Sauvignon , Sonoma County, California, 2020, <i>opulent, dark cherry, round</i>	23 • 92

 indicates organic, biodynamic or low sulfites