

# Au Cheval

NEW YORK

## STARTERS

<b>Crispy Fries with Mornay Sauce</b> * ② <i>fried farm egg &amp; garlic aioli</i>	16.95
<b>Tenderloin Steak Tartare</b> * ② <i>egg yolk custard, calabrian chile, toast</i>	28.95
<b>Fried Chicken Sliders</b> <i>dijonnaise &amp; pickles</i>	18.95
<b>General Jane's Fried Chicken</b> <i>chile, sesame seeds, cilantro</i>	28.95
<b>Chopped Chicken Liver</b> * ② <i>salted butter, toast</i>	17.95

## SALADS

**Wedge Salad** ② ③ - 18.95  
*egg, bacon, gorgonzola,  
ranch dressing*

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

**Green Salad** ② ③ - 14.95  
*pickled shallot,  
herbs & sherry vinaigrette*

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

## BURGERS & BOLOGNA

<b>Double Cheeseburger</b> * ②	20.95
add bacon	6.95
add farm egg *	2.95
<b>Dry Aged Tavern Cheeseburger</b> * ②	29.95
<i>louie cognac sauce, cheddar</i>	
<b>Fried House-Made Bologna</b> ②	18.95
<i>dijonnaise, sharp American cheddar</i>	



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

## ENTREES

<b>Branzino Filet</b> ② <i>chermoula sauce &amp; lemon</i>	38.95
<b>Steak Frites</b> * ② <i>10 oz ribeye &amp; pomme frites</i>	39.95
<b>Chicago Cut Ribeye</b> * ② <i>16oz, béarnaise</i>	69.95
<b>Shaved Prime Rib Sandwich</b> <i>gruyere, au jus, creamy horseradish</i>	36.95

## ON THE SIDE

<b>French Fries, garlic aioli</b> ②	11.95
<b>Thick Cut Bacon, maple, black pepper</b> ②	16.95
<b>Bacon &amp; Black Pepper Mac &amp; Cheese, sharp cheddar, bacon, black pepper</b> ③	18.95
<b>Charred Broccoli, butter, lemon</b> ② ③	14.95
<b>Silky Whipped Potatoes, garlic confit, chives</b> ② ③	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

# Au Cheval

## BEER & COCKTAILS

### NYC DRAUGHT BEER

Magnetic Compass <b>Grimm Ales</b> .....10.00 <i>hazy IPA; orchard fruit, tropical, juicy 6.4%</i>	Logical Conclusion <b>Three's</b> .....10.00 <i>hazy IPA; Juicy tropical fruits w/ citrus and pine, 7.0%</i>
Lager <b>Brooklyn</b> .....8.00 <i>toasted pine, malts, herbs, grapefruit, 5.2%</i>	Higher Burnin' <b>LIC Beer Project</b> .....9.00 <i>hazy ipa; creamsicle, citrus and pine, 7.0%</i>
Mother's Milk Stout <b>Keegan Ales</b> .....8.50 <i>mocha, oats, roasty, 5.0%</i>	Forever Ever <b>Other Half</b> .....8.00 <i>hazy session IPA; pineapple &amp; mango, 4.7%</i>

### EVERYWHERE ELSE

Lager <b>Narragansett</b> .....6.00 <i>a heritage american lager; clean, crisp &amp; refreshing, 5.0%</i>	Guava Gose <b>Collective Arts Brewing</b> .....8.00 <i>tart wheat beer; fresh guava, lemon, pink salt &amp; coriander, 4.9%</i>
Soir <b>Drowned Lands</b> .....9.00 <i>foeder-fermented black lager: cocoa crisp &amp; vanilla, 5%</i>	Farmhouse Pale Ale <b>Oxbow</b> .....10.00 <i>barrel-aged saison; earthy &amp; lightly tart, 6%</i>
Rothaus Pils <b>Tannenzäpfle</b> .....9.00 <i>crisp pear and fresh sourdough, 5.3%</i>	Peeper <b>Maine Beer Company</b> .....9.50 <i>clean, dry &amp; balanced pale ale; citrus &amp; fresh cut grass, 5.5%</i>
Kölsch <b>Reissdorf</b> .....8.00 <i>classic german kölsch; crisp and clean, 4.8%</i>	IPA <b>Stone</b> .....8.50 <i>iconic ipa; tropical, citrusy, piney &amp; balanced, 6.9%</i>
Radler <b>Stiegl</b> .....7.00 <i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>	Basque Country Cider <b>Barrika</b> .....10.00 <i>tart &amp; funky full-bodied basque cider, 6.3%</i>
White <b>Allagash</b> .....8.00 <i>witbier; coriander, orange &amp; spicy belgian yeast, 5.1%</i>	Dry <b>Shacksbury</b> .....8.00 <i>light and crisp, the lager of ciders, 6%</i>
Tank 7 <b>Boulevard</b> .....9.00 <i>american farmhouse ale; grapefruit, citrus &amp; peppery spice, 8.5%</i>	Pale Ale <b>Glutenberg</b> .....8.00 <i>gluten free pale ale 16oz tallboy can, 5.5%</i>

### NINE DOLLAR PICKLE BACK SHOTS

.....  
**ROOT BEER, ALWAYS ON DRAUGHT- \$6.00 • MAKE IT A MALTED VANILLA GELATO FLOAT- \$12.95**  
.....

### NINE DOLLAR ESPRESSO MARTINI SHOTS

### OLD FASHIONEDS

<b>Classic</b> .....21.50 <i>wild turkey rye, demerara, bitters</i>	<b>Oaxacan</b> .....19.50 <i>lunazul blanco, del maguey vida mezcal, agave, bitters</i>
<b>Bourbon</b> .....21.50 <i>elijah craig bourbon, demerara, bitters</i>	<b>Tokyo</b> .....29.50 <i>nikka coffey grain, kokuto, bitters</i>

### CLASSICS

<b>Vesper</b> .....18.50 <i>tito's vodka, prairie gin, lillet blanc</i>	
<b>Negroni</b> .....18.50 <i>prairie gin, campari, carpano antica</i>	
<b>Dirty Blue</b> .....19.50 <i>dirty titos martini, blue cheese olives</i>	
<b>Hemingway Punch</b> .....18.50 <i>el dorado rum, grapefruit, lime</i>	
<b>Espresso Martini</b> .....19.50 <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</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>Jalisco Manhattan</b> .....21.00 <i>casamigos reposado, carpano antica, xocolati mole bitters</i>
<b>Tequila Moro</b> .....19.50 <i>lunazul blanco tequila, cio chiaro, blood orange</i>	<b>Vida Cure</b> .....19.50 <i>del maguey vida mezcal, ginger, honey, lemon</i>