

# Au Cheval

NEW YORK

## STARTERS

<b>Crispy Fries with Mornay Sauce</b> * ② <i>fried farm egg &amp; garlic aioli</i>	16. <sup>95</sup>
<b>Tenderloin Steak Tartare</b> * ② <i>egg yolk custard, calabrian chile, toast</i>	28. <sup>95</sup>
<b>Fried Chicken Sliders</b> <i>dijonnaise &amp; pickles</i>	18. <sup>95</sup>
<b>General Jane's Fried Chicken</b> <i>chile, sesame seeds, cilantro</i>	28. <sup>95</sup>
<b>Chopped Chicken Liver</b> * ② <i>salted butter, toast</i>	17. <sup>95</sup>

## SALADS

**Wedge Salad** ② ③ - 18.<sup>95</sup>  
*egg, bacon, gorgonzola,  
ranch dressing*

**Kale Caesar** ② ③ - 17.<sup>95</sup>  
*garlic sourdough crumbs,  
parmesan & classic caesar dressing*

**Green Salad** ② ③ - 14.<sup>95</sup>  
*pickled shallot,  
herbs & sherry vinaigrette*

ACCOMPANIMENT: avocado - 3.<sup>95</sup> farm egg\* - 2.<sup>95</sup> thick cut bacon - 6.<sup>95</sup>

## BURGERS & BOLOGNA

**Double Cheeseburger** \* ② ..... 20.<sup>95</sup>  
*add bacon* ..... 6.<sup>95</sup>  
*add farm egg* \* ..... 2.<sup>95</sup>

**Fried House-Made Bologna** ② ..... 18.<sup>95</sup>  
*dijonnaise, sharp American cheddar*



**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. <sup>95</sup>
<b>Roasted Chicken Frites</b> ② <i>natural jus &amp; pomme frites</i>	28. <sup>95</sup>
<b>Steak Frites</b> * ② <i>10 oz ribeye &amp; pomme frites</i>	39. <sup>95</sup>
<b>Shaved Prime Rib Sandwich</b> <i>gruyere, au jus, creamy horseradish</i>	36. <sup>95</sup>

## ON THE SIDE

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

\*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 <b>Grimm Ales</b> .....10.00 <i>hazy IPA; guava, mango, citrus, 6.7%</i>	Higher Burnin' <b>LIC Beer Project</b> .....9.50 <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> .....8.50 <i>hazy session IPA; pineapple &amp; mango, 4.7%</i>
Logical Conclusion <b>Three's</b> .....10.00 <i>hazy IPA; Juicy tropical fruits w/ citrus and pine, 7.0%</i>	Drinkery <b>Strong Rope</b> .....10.00 <i>english bitter; apricot, flora, light and easy, 4.5%</i>
Brooklyn Lager <b>Brooklyn</b> .....9.00 <i>vienna-style lager; bold grapefruit &amp; smooth, toasty caramel, 5.2%</i>	Child of Zombie <b>KCBC</b> .....10.00 <i>fruited sour; mango, strawberry, passion fruit, hibiscus; 4.5%</i>

### EVERYWHERE ELSE

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

### \$9 PICKLE BACK SHOTS

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

### \$9 ESPRESSO MARTINI SHOTS

### CLASSICS

<b>Vesper</b> .....18.50 <i>tito's vodka, prairie gin, lillet blanc</i>	<b>Hemingway Punch</b> .....18.50 <i>el dorado rum, grapefruit, lime</i>
<b>Negroni</b> .....18.50 <i>prairie gin, campari, carpano antica</i>	<b>Espresso Martini</b> .....19.50 <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i>
<b>Dirty Blue</b> .....19.50 <i>dirty titos martini, blue cheese olives</i>	<b>Pink Vodka Lemonade</b> .....19.50 <i>tito's vodka, aperol, lillet rosé, 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>Oaxacan</b> .....19.50 <i>lunazul blanco, del maguey vida mezcal, agave, bitters</i>
<b>Tokyo</b> .....29.50 <i>nikka coffey grain, kokuto, bitters</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> .....21.00 <i>casamigos reposado, carpano antica, xocolati mole bitters</i>
<b>Vida Cure</b> .....19.50 <i>del maguey vida mezcal, ginger, honey, lemon</i>

### SPIRIT FREE

<b>Garden Gimlet</b> .....14.95 <i>amass riverine, seedlip grove 42, lime</i>
<b>Lion's Share</b> .....14.95 <i>kentucky 74, ghia aperitif, lime</i>
<b>Ghia Spritz</b> .....14.95 <i>ghia Aperitif, elderflower tonic</i>
<b>St Agrestis Phony Negroni</b> .....14.95

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## WINE MENU

### 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, 2021, <i>fruity, playful, indulgent</i> .....	15 • 60
Laurent Perrier, <b>Champagne</b> , "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, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2021, 🌿 <i>alpine, breezy, pure</i> .....	15 • 60
Domaine de la Louvetrie "Les Houx," <b>Muscadet Sèvre et Maine Sur Lie</b> , France, 2019, <i>snappy, salty, refined</i> ..	15 • 60
Skouras, <b>Moscofilero</b> , "Salto," Peloponnese, Greece, 2021, <i>floral, exotic, salty</i> .....	14 • 56
Yves Martin, <b>Sauvignon Blanc</b> , Sancerre, France, 2021, <i>flinty, crisp, mineral</i> .....	20 • 80
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2020, <i>caressing, electric, svelte</i> .....	20 • 80
Mas de Gourgonnier, <b>Grenache Rosé</b> , Les Baux de Provence, France, '21, 🌿 <i>bright, shimmering, powerful</i> ....	14 • 56

### RED BY THE GLASS

House Red .....	12 • 48
De Forville, <b>Barbera d'Asti</b> , Piedmont, Italy, 2019, 🌿 <i>succulent, tart, immediate</i> .....	15 • 60
JL Chave Selection, <b>Syrah</b> , Côtes du Rhône, France, 2020, 🌿 <i>peppery, silky, salty</i> .....	17 • 68
Candialle, <b>Sangiovese</b> , "La Misse di Candialle," Chianti Classico, 2020, 🌿 <i>herbal, silky, savory</i> .....	18 • 72
Roche de Bellene, <b>Pinot Noir</b> , Vieille Vignes, Bourgogne, 2019, 🌿 <i>fresh, high-toned, regal</i> .....	17 • 68
Ridge Vineyards, <b>Zinfandel</b> , Three Valleys, Sonoma County, 2019, <i>candied, peppery, rich</i> .....	19 • 76
Band of Vintners, <b>Cabernet Sauvignon</b> , Napa Valley, 2018, <i>dense, powerful, decadent</i> .....	23 • 92

🌿 indicates organic, biodynamic or low sulfites