

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

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

Double Cheeseburger * ② 20.⁹⁵
add bacon 6.⁹⁵
add farm egg * 2.⁹⁵

Dry Aged Tavern Cheeseburger * ② 29.⁹⁵
louie cognac sauce, cheddar

Fried House-Made Bologna ② 18.⁹⁵
dijonnaise, sharp American cheddar



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

ENTREES

Branzino Filet ② 38. ⁹⁵ <i>chermoula sauce & lemon</i>	38. ⁹⁵
Steak Frites * ② 39. ⁹⁵ <i>10 oz ribeye & pomme frites</i>	39. ⁹⁵
Chicago Cut Ribeye * ② 69. ⁹⁵ <i>16oz, béarnaise</i>	69. ⁹⁵
Shaved Prime Rib Sandwich 36. ⁹⁵ <i>gruyere, au jus, creamy horseradish</i>	36. ⁹⁵

ON THE SIDE

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

BREAKFAST BEERS

Dry Shacksbury	8.00
<i>light and crisp, the lager of ciders, 6%</i>	
Radler Stiegl	7.00
<i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	
Guava Gose Collective Arts Brewing	8.00
<i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>	
Kölsch Reissdorf	8.50
<i>classic german kölsch; crisp and clean, 4.8%</i>	
Rothaus Pils Tannenzäpfle	9.00
<i>crisp pear and fresh sourdough, 5.3%</i>	
Lager Brooklyn	9.00
<i>toasted pine, malts, herbs, grapefruit, 5.2%</i>	
Lager Narragansett	6.00
<i>a heritage american lager; clean, crisp & refreshing, 5.0%</i>	
White Allagash	8.00
<i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>	
Mother's Milk Keegan Ales	8.50
<i>rich chocolate & espresso in this dark & creamy milk stout, 5%</i>	

NINE DOLLAR PICKLE BACK SHOTS

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

BRUNCH COCKTAILS

Painkiller	17.95
<i>matusalem classico rum, orange, pineapple, coco lopez</i>	
Giulio	14.95
<i>cava, cocchi americano, grapefruit</i>	
Bloody Mary	16.95
<i>tito's, tomato, horseradish, pepper (beer back available upon request)</i>	
Espresso Martini	19.50
<i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i>	
Pink Vodka Lemonade	19.50
<i>tito's vodka, aperol, lillet rosé, lemon</i>	
Tequila Moro	19.50
<i>lunazul blanco tequila, cio chiaro, blood orange</i>	
Vida Cure	19.50
<i>del maguey vida mezcal, ginger, honey, lemon</i>	
Hemingway Punch	18.50
<i>el dorado rum, grapefruit, lime</i>	
Rye Old Fashioned	21.50
<i>wild turkey rye, demerara, bitters</i>	

sawada coffee®

Strong Drip Coffee - 4.95
<i>Sawada Coffee Project X</i>
Cold Brew Coffee - 5.95
<i>Sawada Coffee Project X</i>
Espresso Latte - 5.25
<i>espresso, milk</i>
Macha Latte - 5.75
<i>matcha, vanilla simple syrup, milk</i>
Military Latte® - 6.75
<i>matcha, vanilla simple syrup, cocoa powder, espresso, milk</i>
Black Camo Latte® - 6.75
<i>espresso, houjicha syrup, cocoa powder, milk</i>
High Five Mocha - 5.95
<i>chocolate, espresso, milk, sansho pepper, orange zest</i>

TEA & JUICE

Iced Tea (<i>bottomless</i>).....	5.95
<i>classic black or jasmine green</i>	
Organic Rishi & Kilogram Hot Teas	3.95
<i>english breakfast, earl grey, jasmine green, chamomile, turmeric tonic, peppermint</i>	
Fresh Squeezed Juice	5.95
<i>orange</i>	

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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, 2020, <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
Abazzia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2020, 🌿 <i>alpine, breezy, pure</i>	15 • 60
Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2019, <i>snappy, salty, refined</i> ...	15 • 60
Skouras, Moscofilero , "Salto," Peloponnese, Greece, 2021, <i>floral, exotic, salty</i>	14 • 56
Thomas-Labaille, Sauvignon Blanc , "L'Authentique" Sancerre, France, 2021, <i>flinty, crisp, mineral</i>	19 • 76
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
JL Chave Selection, Syrah , Côtes du Rhône, France, 2019, 🌿 <i>peppery, silky, salty</i>	17 • 68
Candialle, Sangiovese , "La Misse di Candialle," Chianti Classico, 2019, 🌿 <i>herbal, silky, savory</i>	18 • 72
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2019, 🌿 <i>candied, peppery, rich</i>	19 • 76
Roche de Bellene, Pinot Noir , Vieille Vignes, Bourgogne, 2019, 🌿 <i>fresh, high-toned, regal</i>	17 • 68
Band of Vintners, Cabernet Sauvignon , Napa Valley, 2018, <i>dense, powerful, decadent</i>	23 • 92

🌿 indicates organic, biodynamic or low sulfites