

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

Fried House-Made Bologna ② 18.95
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
Steak Frites * ② <i>10 oz ribeye & pomme frites</i>	39.95
Chicago Cut Ribeye * ② <i>16oz, béarnaise</i>	69.95
Shaved Prime Rib Sandwich <i>gruyere, au jus, creamy horseradish</i>	36.95

ON THE SIDE

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

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BEER & COCKTAILS

BREAKFAST BEERS

Dry Shacksbury.....8.00 <i>light and crisp, the lager of ciders, 6%</i>	Lager Narragansett6.00 <i>a heritage american lager; clean, crisp, & refreshing, 5.0%</i>
Ghost Beer Dutchess Ales.....9.50 <i>pale ale; earthy, herbal, grassy, 4.8%</i>	Brooklyn Lager Brooklyn.....9.00 <i>vienna-style lager; bold grapefruit & smooth, toasty caramel, 5.2%</i>
Guava Gose Collective Arts Brewing.....8.00 <i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>	White Allagash.....8.00 <i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>
Kölsch Reissdorf.....8.50 <i>classic german kölsch; crisp and clean, 4.8%</i>	Grapefruit Hefeweizen Schofferhofer.....7.00 <i>refreshingly lush summer crusher w/grapefruit, 2.5%</i>
Rothaus Pils Tannenzäpfle.....9.00 <i>crisp pear and fresh sourdough, 5.3%</i>	Mother's Milk Keegan Ales.....8.50 <i>rich chocolate & espresso in this dark & creamy milk stout, 5%</i>
Child of Zombie KCBC.....10.00 <i>fruited sour; mango, strawberry, passion fruit, hibiscus; 4.5%</i>	Forever Ever Other Half.....8.50 <i>hazy session IPA; pineapple & mango, 4.7%</i>

\$9 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>

SPIRIT FREE

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

sawada coffee®

Strong Drip Coffee - 4.95
Sawada Coffee Project X

Cold Brew Coffee - 5.95
Sawada Coffee Project X

Espresso Latte - 5.25
espresso, milk

Macha Latte - 5.75
matcha, vanilla simple syrup, milk

Military Latte® - 6.75
matcha, vanilla simple syrup,
cocoa powder, espresso, milk

Black Camo Latte® - 6.75
espresso, houjicha syrup,
cocoa powder, milk

High Five Mocha - 5.95
chocolate, espresso, milk,
sansho pepper, orange zest

Scotch & Honey - 9.00
scotch, amaretto, honey, milk

Benedictine & Chai - 9.00
benedictine, scotch,
allspice dram, milk

TEA & JUICE

Iced Tea (bottomless).....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, 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, 2021, <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
Yves Martin, Sauvignon Blanc , Sancerre, France, 2021, <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
JL Chave Selection, Syrah , Côtes du Rhône, France, 2020, <i>peppery, silky, salty</i>	17 • 68
Candialle, Sangiovese , "La Misse di Candialle," Chianti Classico, 2020, <i>herbal, silky, savory</i>	18 • 72
Roche de Bellene, Pinot Noir , Vieille Vignes, Bourgogne, 2019, <i>fresh, high-toned, regal</i>	17 • 68
Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2019, <i>candied, peppery, rich</i>	19 • 76
Band of Vintners, Cabernet Sauvignon , Napa Valley, 2018, <i>dense, powerful, decadent</i>	23 • 92

☞ indicates organic, biodynamic or low sulfites