

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>	25. ⁹⁵
Chopped Chicken Liver * 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

Dry Aged Tavern Cheeseburger * ② <i>louie cognac sauce, cheddar</i>	29. ⁹⁵
Single Cheeseburger * ② Double Cheeseburger * ② <i>add bacon</i> <i>add farm egg</i>	18. ⁹⁵ 20. ⁹⁵ 6. ⁹⁵ 2. ⁹⁵
Fried House-Made Bologna ② <i>dijonnaise, sharp american cheddar</i>	18. ⁹⁵



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 ③ Loaded Baked Potato, bacon, sour cream, cheddar, chives ② ③ Thick Cut Bacon, maple, black pepper ② Bacon & Black Pepper Mac & Cheese, sharp cheddar, bacon, black pepper ③ Charred Broccoli, butter, lemon ② ③ Silky Whipped Potatoes, garlic confit, chives ② ③	11. ⁹⁵ 14. ⁹⁵ 16. ⁹⁵ 18. ⁹⁵ 14. ⁹⁵ 12. ⁹⁵
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*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

Logical Conclusion Three's10.00 <i>hazy IPA; Juicy tropical fruits w/ citrus and pine, 7.0%</i>	Mother's Milk Stout Keegan Ales8.50 <i>mocha, oats, roasty, 5.0%</i>
Maximum Impulse Grimm Ales10.00 <i>hazy IPA; gooseberry, white grape w/ tropical hops 6.5%</i>	Forever Ever Other Half8.00 <i>hazy session IPA; pineapple & mango, 4.7%</i>
Lager Brooklyn8.00 <i>toasted pine, malts, herbs, grapefruit, 5.2%</i>	Higher Burnin' LIC Beer Project9.00 <i>hazy ipa; creamsicle, citrus and pine, 7.0%</i>

EVERYWHERE ELSE

Lager Narragansett6.00 <i>a heritage american lager; clean, crisp & refreshing, 5.0%</i>	Guava Gose Collective Arts Brewing8.00 <i>tart wheat beer; fresh guava, lemon, pink salt & coriander, 4.9%</i>
Soir Drowned Lands9.00 <i>foeder-fermented black lager: cocoa crisp & vanilla, 5%</i>	Farmhouse Pale Ale Oxbow10.00 <i>barrel-aged saison; earthy & lightly tart, 6%</i>
Kölsch Reissdorf8.00 <i>classic german kölsch; crisp and clean, 4.8%</i>	Peeper Maine Beer Company9.50 <i>clean, dry & balanced pale ale; citrus & fresh cut grass, 5.5%</i>
Rothaus Pils Tannenzäpfle9.00 <i>crisp pear and fresh sourdough, 5.3%</i>	IPA Stone8.50 <i>iconic ipa; tropical, citrusy, piney & balanced, 6.9%</i>
Radler Stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	Basque Country Cider Barrika10.00 <i>tart & funky full-bodied basque cider, 6.3%</i>
White Allagash8.00 <i>witbier; coriander, orange & spicy belgian yeast, 5.1%</i>	Dry Shacksbury8.00 <i>light and crisp, the lager of ciders, 6%</i>
Tank 7 Boulevard9.00 <i>american farmhouse ale; grapefruit, citrus & peppery spice, 8.5%</i>	Pale Ale Glutenberg8.00 <i>gluten free pale ale 16oz tallboy can, 5.5%</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
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NINE DOLLAR ESPRESSO MARTINI SHOTS

OLD FASHIONEDS

Classic21.50 <i>wild turkey rye, demerara, bitters</i>	Oaxacan19.50 <i>lunazul blanco, del maguey vida mezcal, agave, bitters</i>
Bourbon21.50 <i>elijah craig bourbon, demerara, bitters</i>	Tokyo29.50 <i>nikka coffey grain, kokuto, bitters</i>

CLASSICS

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

AGAVE

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