

Au Cheval

DINER

NOW SERVING

roasted bone marrow	23. ⁹⁵
beef cheek marmalade & toast	
general jane's honey fried chicken	23. ⁹⁵
chili, sesame seeds & cilantro	

SALADS

green salad	9. ⁹⁵
pickled shallot, herbs & sherry vinaigrette	
<i>add fried egg</i>	2. ⁹⁵
<i>add avocado</i>	1. ⁹⁵
kale caesar	13. ⁹⁵
garlic sourdough crumbs, parmesan & classic caesar dressing	
<i>add grilled chicken</i>	4. ⁹⁵
chopped salad	13. ⁹⁵
bacon, egg, aged cheddar & ranch dressing	
seared yellowfin tuna	23. ⁹⁵
market vegetables, olives, egg & sherry vinaigrette	

TRADITIONAL SANDWICHES

single cheeseburger	17. ⁵⁰
double cheeseburger	19. ⁹⁵
<i>add egg</i>	2. ⁹⁵
<i>add bacon</i>	4. ⁹⁵
fried house-made bologna sandwich	17. ⁹⁵
shaved prime rib sandwich	27. ⁹⁵
gruyère, au jus & creamy horseradish	



WITH EGGS

crispy fries	12. ⁹⁵
mornay sauce, garlic aioli & fried farm egg	
foie gras	28. ⁹⁵
scrambled eggs & toast	
crispy potato hash	14. ⁹⁵
duck heart gravy	
omelette	14. ⁹⁵
roasted peppers, espellette & fresh chèvre	
chilaquiles	17. ⁹⁵

LIMITED AVAILABILITY

32 oz pork porterhouse with
foie gras & roasted apples
49.⁹⁵

ON THE SIDE

french fries	8. ⁹⁵
thick cut peppered bacon	12. ⁰⁰
fried egg	2. ⁹⁵
hash browns	8. ⁹⁵
bread & butter pickles	5. ⁹⁵

STRONG DRINKS

old fashioned

(Pendennis Club, 1880's)
old overholt rye, demerara, regans, angostura, 16.⁹⁵

oaxacan old fashioned

(Death & Co., 2007)
lunazul tequila, del maguey vida mezcal, bitters, 17.⁵⁰

tequila sour

(Gilt Bar, modern)
lunazul tequila, aperol, orange, lime, lemon, 16.⁵⁰

hemingway punch

(Ernest Hemingway, 1920)
el dorado 3 yr. rum, maraschino, grapefruit, lime, 16.⁹⁵

pink vodka lemonade

(Au Cheval, modern)
nuit blanche vodka, lillet rosé, aperol, lemon, 16.⁵⁰

dirty martini

(Waldorf Astoria, 1901)
tito's vodka, olive brine, choice of classic or blue cheese olives, 17.⁰⁰

negroni

(Café Giacosa, 1919)
prairie gin, carpano antica, campari, 16.⁹⁵

vieux bonal

(Au Cheval, 2012)
rittenhouse rye, dudognon cognac, bonal gentiane, 16.⁹⁵

mezcal last word

(Frank Fogarty, 1920)
mezcal, green chartreuse, luxardo maraschino, lime, 17.⁵⁰

bloody mary

(Fernand Petiot, 1933)
nuit blanche vodka, tomato, horseradish, pepper, 16.⁹⁵
beer back available upon request

SHOTS

dr. devon's pickleback

irish whiskey, house pickle brine, 9.⁰⁰

chocolate martini

godiva dark, nuit blanche, baileys, 7.⁰⁰

ROOT BEER

...always on draught
\$ 6.⁹⁵

make it a float...
\$ 11.⁹⁵