

# Au Cheval

## DINER

*Gluten-Free*

**NOW SERVING**

green salad with pickled shallot, herbs & sherry vinagrette.....	9.95
lightly cooked broiled salmon w/ lemon, brown butter, & toasted black pepper....	26.95
32 oz pork porterhouse with foie gras & roasted apples ** .....	49.95

**WITH EGGS**

chopped salad with bacon, egg, aged cheddar & ranch dressing .....	13.95
omelette with roasted peppers, espellette & fresh chèvre .....	14.95
foie gras, scrambled eggs* .....	28.95
crispy fries, garlic aioli & fried farm egg* .....	13.95
chilaquiles* .....	17.95

**TRADITIONAL SANDWICHES**

single cheeseburger with lettuce bun* .....	17.95
add egg* .....	2.95
add bacon.....	4.95
double cheeseburger with lettuce bun* .....	19.95
fried house-made bologna sandwich with a lettuce bun .....	17.95

**ON THE SIDE**

french fries .....	8.95
thick cut peppered bacon .....	12.00
crispy potato hash.....	8.95
fried egg* .....	2.95
bread & butter pickles .....	5.95

## *Dairy-Free*

**NOW SERVING**

green salad with pickled shallot, herbs & sherry vinagrette.....	9.95
general jane's honey fried chicken w/ spicy red chili flake, cilantro & sesame .....	23.95
lightly cooked broiled salmon w/ lemon, olive oil, & toasted black pepper.....	26.95
32 oz pork porterhouse with foie gras & roasted apples** .....	49.95

**WITH EGGS**

crispy fries with garlic aioli & fried farm egg* .....	13.95
chilaquiles* .....	17.95

**TRADITIONAL SANDWICHES**

single burger* .....	17.95
double burger* .....	19.95

**ON THE SIDE**

french fries .....	8.95
thick cut peppered bacon .....	12.00
crispy potato hash.....	8.95
fried egg* .....	2.95
bread & butter pickles .....	5.95

*Please notify your server of any allergies or dietary restrictions*

General Manager EmmyLou Taylor • Executive Chef Coady Coughlin

\*\* dinner service only / limited availability

\*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.

# Au Cheval

## DINER

### Vegetarian

#### NOW SERVING

chopped salad with egg & ranch dressing.....	13. <sup>95</sup>
omelette with roasted peppers, espellette & fresh chèvre .....	14. <sup>95</sup>

#### ON THE SIDE

triple decker grilled cheese .....	12. <sup>00</sup>
green salad with pickled shallot, herbs & sherry vinaigrette 🌱.....	9. <sup>95</sup>
fried egg .....	2. <sup>95</sup>
bread & butter pickles 🌱 .....	5. <sup>95</sup>
roasted tomatoes, steak salt & chives .....	7. <sup>00</sup>

🌱 *Vegan option available*

### STRONG DRINKS

#### Hemingway Punch

(Ernest Hemingway, 1920)  
*el dorado 3 yr. rum, maraschino,  
grapefruit, lime, 16.<sup>95</sup>*

#### Old Fashioned

(Pendennis Club, 1880s)  
*old overholt rye, demerara, regans,  
angostura, 16.<sup>95</sup>*

#### Skarbek

(California Clipper, modern)  
*prairie gin, bak's bison grass vodka,  
lillet blanc, 17.<sup>50</sup>*

#### Tequila Sour

(Gilt Bar, modern)  
*lunazul tequila, aperol, orange,  
lime, lemon, 16.<sup>50</sup>*

#### Oaxacan Old Fashioned

(Death & Co., 2007)  
*lunazul tequila, del maguey vida mezcal,  
bitters, 17.<sup>50</sup>*

#### Vieux Bonal

(Walter Bergeron, 1938)  
*rittenhouse rye, dudognon cognac,  
bonal gentiane, 16.<sup>95</sup>*

#### Pink Vodka Lemonade

(Au Cheval, modern)  
*nuit blanche vodka, lillet rosé,  
aperol, lemon, 16.<sup>50</sup>*

#### Bloody Mary

(Fernand Petiot, 1933)  
*nuit blanche vodka, founder's oatmeal stout,  
tomato, horseradish, pepper, 16.95*  
**\*\*beer back available upon request\*\***

#### Negroni

(Café Giacosa, 1919)  
*prairie gin,  
carpano antica, campari, 16.<sup>95</sup>*

### SHOTS

#### House Whiskey

*evan williams black bourbon, 6.<sup>00</sup>*

#### Chocolate Martini

*godiva dark, nuit blanche vodka, baileys, 7.<sup>00</sup>*

#### Dr. Devon's Pickleback

*irish whiskey, house pickle brine, 9.<sup>00</sup>*

*Please notify your server of any allergies or dietary restrictions*

General Manager EmmyLou Taylor • Executive Chef Coady Coughlin

*\*\* dinner service only / limited availability*

*\*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.*