

Au Cheval

DINER

Gluten-Free

NOW SERVING

| | |
|--|-------------------|
| green salad with pickled shallot, herbs & sherry vinagrette..... | 9. ⁹⁵ |
| kale caesar w/ parmesan, & classic caesar dressing..... | 13. ⁹⁵ |
| add grilled chicken..... | 4. 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 |

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. ⁹⁵ |
| omelette with roasted peppers, espellette & fresh chèvre | 14. ⁹⁵ |

ON THE SIDE

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

 Vegan option available

STRONG DRINKS

Hemingway Punch

(Ernest Hemingway, 1920)

*el dorado 3 yr. rum, maraschino,
grapefruit, lime, 16.⁹⁵*

Old Fashioned

(Pendennis Club, 1880s)

*old overholt rye, demerara, regans,
angostura, 16.⁹⁵*

Skarbek

(California Clipper, modern)

*prairie gin, bak's bison grass vodka,
lillet blanc, 17.⁵⁰*

Tequila Sour

(Gilt Bar, modern)

*lunazul tequila, aperol, orange,
lime, lemon, 16.⁵⁰*

Oaxacan Old Fashioned

(Death & Co., 2007)

*lunazul tequila, del maguey vida mezcal,
bitters, 17.⁵⁰*

Vieux Bonal

(Walter Bergeron, 1938)

*rittenhouse rye, dudognon cognac,
bonal gentiane, 16.⁹⁵*

Pink Vodka Lemonade

(Au Cheval, modern)

*nuit blanche vodka, lillet rosé,
aperol, lemon, 16.⁵⁰*

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, 16.⁹⁵*

SHOTS

House Whiskey

evan williams black bourbon, 6.⁰⁰

Chocolate Martini

godiva dark, nuit blanche vodka, baileys, 7.⁰⁰

Dr. Devon's Pickleback

irish whiskey, house pickle brine, 9.⁰⁰

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