

# Au Cheval

## DINER

### GLUTEN-FREE OFFERINGS

#### NOW SERVING

green salad with pickled shallot, herbs & sherry vinaigrette.....	9 <sup>95</sup>
32 oz pork porter house with foie gras & roasted apples** .....	49 <sup>95</sup>

#### WITH EGGS

chopped salad with bacon, egg, aged cheddar & ranch dressing .....	13 <sup>95</sup>
omelette with caramelized onion .....	14 <sup>95</sup>
foie gras, scrambled eggs* .....	28 <sup>95</sup>
crispy fries, garlic aioli & fried farm egg* .....	13 <sup>95</sup>
chilaquiles* .....	19 <sup>95</sup> / 24 <sup>95</sup>

#### TRADITIONAL SANDWICHES

open-faced single cheeseburger on crispy hash* .....	17 <sup>95</sup>
add egg* .....	2 <sup>95</sup>
add bacon.....	4 <sup>95</sup>
open-faced double cheeseburger on crispy hash* .....	19 <sup>95</sup>
fried house-made bologna sandwich on crispy hash .....	15 <sup>95</sup>

#### ON THE SIDE

hash browns.....	7 <sup>95</sup>
bread & butter pickles .....	5 <sup>95</sup>
french fries .....	8 <sup>95</sup>
fried egg* .....	2 <sup>95</sup>

### *Eight Dollar* GLUTEN-FREE TALL-BOY ... *Glutenberg* IPA

#### 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, landy vs cognac,  
bonal gentiane, 16<sup>95</sup>*

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



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

**House Whiskey**  
*evan williams black, 6<sup>00</sup>*

#### SHOTS

**Dr. Devon's Pickleback**  
*irish whiskey, house pickle brine, 9<sup>00</sup>*

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.