

Mon-Thurs
11:00AM-10:15PM
Friday
11:00AM-11:15PM

Au Cheval

DINER

Saturday
10:00AM-11:15PM
Sunday
10:00AM-10:15PM

NOW SERVING

chopped chicken liver ☉	14. ⁹⁵
seared, chilled, and chopped, with salted butter and toast*	
green salad ☉	14. ⁹⁵
heirloom lettuces, pickled shallot, sherry vinaigrette	
kale caesar ☉	14. ⁹⁵
garlic sourdough crumbs, parmesan & classic caesar dressing	
<i>add grilled chicken</i>	5. ⁹⁵
general jane's honey-fried chicken	22. ⁹⁵
chili, sesame seeds & cilantro	
roasted marrow bones ☉	24. ⁹⁵
beef cheek marmalade & toast	

TRADITIONAL SANDWICHES

single cheeseburger ☉	14. ⁹⁵
double cheeseburger ☉	16. ⁹⁵
<i>add egg*</i>	2. ⁹⁵
<i>add bacon*</i>	6. ⁹⁵
fried house-made bologna sandwich ☉	13. ⁹⁵



WITH EGGS

crispy fries ☉	10. ⁹⁵
mornay sauce, garlic aioli & fried farm egg*	
crispy potato hash	18. ⁹⁵
duck heart gravy*	
chilaquiles * ☉	22. ⁹⁵
foie gras ☉	25. ⁹⁵
scrambled eggs & toast*	
chopped salad ☉	16. ⁹⁵
bacon, egg & ranch dressing	
omelette ☉	11. ⁹⁵
roasted peppers, espellete & fresh chevre*	

ON THE SIDE

thick cut peppered bacon ☉	12. ⁹⁵
bread & butter pickles ☉	4. ⁹⁵
french fries ☉	8. ⁹⁵
fried farm egg * ☉	2. ⁹⁵
hash browns ☉	8. ⁹⁵

Three Dollar
HANDSOME TALLBOY
... Pick Your Favorite...

STRONG DRINKS

horse's neck
(George Kappeler, 1895)
*wild turkey rye, lemon,
ginger beer, angostura, 13.⁹⁵*

bee's knees
(Prohibition, 1920s)
*prairie gin, honey,
lemon, regans, 13.⁹⁵*

au cheval paloma
(Au Cheval, modern)
*vida mezcal, corazon blanco,
grapefruit, lime, agave, radler, 13.⁹⁵*

old fashioned
(Pendennis Club, 1880s)
*sazerac rye, demerara,
regans, angostura, 14.⁹⁵*

pink vodka lemonade
(Au Cheval, modern)
*wheatley vodka, lillet rose,
aperol, lemon, 14.⁹⁵*

avery gold rush
(Au Cheval, modern)
*evan williams, honey, lemon, regans,
white rascal, 13.⁹⁵*

hemingway daiquiri
(Ernest Hemingway, 1920)
*flor de caña 4 yr, maraschino,
grapefruit, lime, 13.⁹⁵*

bourbon espresso martini
(Au Cheval, modern)
*old forester 86, buffalo trace bourbon
cream, mr. black, coffee bitters, 14.⁹⁵*

bloody mary
(Fernand Petiot, 1933)
*nuit blanche vodka, tomato,
horseradish, pepper, 13.⁹⁵*

SHOTS

house whiskey
evan williams whiskey, 4.⁰⁰

chocolate martini shot
*godiva dark, baileys, nuit blanche,
demerara, 8.⁹⁵*

dr. devon's pickleback
whiskey, house pickle brine, 8.⁹⁵

*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.
☉ gluten free options available

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices. You may request to have this taken off your check, should you choose.



Au Cheval
LATE NIGHT MENU

Served Friday & Saturday, 10:15PM-11:15PM

NOW SERVING

general jane's honey-fried chicken - 22.95
chili, sesame seeds & cilantro



TRADITIONAL SANDWICHES

single cheeseburger [Ⓜ] - 14.95
double cheeseburger [Ⓜ] - 16.95
*add egg** - 2.95 • *add bacon** - 6.95

fried house-made bologna sandwich - 13.95



WITH EGGS

crispy fries [Ⓜ] - 10.95
mornay sauce, garlic aioli & fried farm egg*

chilaquiles ^{* Ⓜ} - 22.95



ON THE SIDE

bread & butter pickles [Ⓜ] - 4.95

french fries [Ⓜ] - 8.95

thick cut peppered bacon [Ⓜ] - 12.95

fried farm egg ^{* Ⓜ} - 2.95

hash browns [Ⓜ] - 8.95