

Au Cheval

DINER

Saturday 10am-3pm & Sunday 9am-3pm

NOW SERVING

house-made granola, yogurt & fruit.....	7.95
green salad with pickled shallot, herbs & sherry vinaigrette	7.50
simple breakfast* (<i>scrambled eggs, bacon, toast</i>)	10.00
english breakfast*	14.00
omelette with roasted peppers, espellette & fresh chèvre*	10.95
crispy potato hash with duck heart gravy*	10.95
foie gras & scrambled eggs*	19.00
cheeseburger à cheval*	12.95
fried house-made bologna sandwich.....	11.95
chilaquiles*	16.95

ON THE SIDE

hash browns.....	5.25
french fries	6.25
jon's blueberry muffin.....	6.00
thick-cut peppered bacon	9.50
breakfast sausage.....	6.95
crispy fries with mornay sauce, garlic aioli & fried farm egg*	9.95

BRIGHT-EYED COCKTAILS

bloody mary (<i>nuit blanche, v8, horseradish, black pepper</i>).....	11.00
giulio (<i>prosecco, cocchi americano, grapefruit</i>)	11.00
mimosa (<i>prosecco, orange</i>)	10.00
cold fashioned (<i>old overholt rye, mr black coffee liqueur</i>)	14.00
painkiller (<i>matusalem classico rum, orange, pineapple, coco lopez</i>)	12.00
lemon hart 151 float available upon request....1.00	
chocolate martini shot (<i>nuit blanche, baileys, godiva dark</i>)	4.00

BREAKFAST BEERS

prima cider most	9.00
local option outlawger.....	7.00
boulevard kölsch	6.00
moody tongue peeled grapefruit pilsner.....	7.00
avery white rascal.....	6.00
weihenstephaner hefe weissbier.....	6.00
3 sheeps cashmere hammer nitro.....	7.00
lagrow citra blonde ale.....	7.00

COFFEE DRINKS, ETC...

french press coffee.....	2.50
iced coffee.....	2.00
fresh squeezed orange juice	4.00

Proudly serving coffee from Metropolis Coffee Company, Chicago, Illinois

organic / biodynamic / low sulfite

Operating Partners: Erika Golz & Bridgette Finerty

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