

# Au Cheval

## DINER

### DAIRY-FREE OFFERINGS

*Serving Late Every Night*

*Monday - Saturday 10am - 1am Sunday 9am - 12am*

#### NOW SERVING

green salad with pickled shallot, herbs & sherry vinaigrette .....	7.50
general jane's honey fried chicken with chili & sesame seeds .....	18.95
chopped chicken liver & toast .....	12.50
roasted bone marrow with beef cheek marmalade & toast .....	18.50

#### WITH EGGS

crispy fries with garlic aioli & fried farm egg* .....	9.95
chilaquiles* .....	16.95

#### TRADITIONAL SANDWICHES

single burger* .....	12.95
add egg* .....	1.00
add bacon .....	3.95
double burger* .....	14.95
fried house-made bologna sandwich.....	11.95

#### ON THE SIDE

hash browns.....	5.25
thick cut peppered bacon.....	9.50
bread & butter pickles .....	4.00
french fries .....	6.25
fried egg* .....	2.00

#### STRONG DRINKS

**Horse's Neck**  
(George Kappeler, 1895)  
*old overholt rye, lemon, ginger  
beer, angostura, 10.00*

**Vieux Bonal**  
(Walter Bergeron, 1938)  
*rittenhouse rye, hardy vs cognac,  
bonal gentiane, 12.00*

**Punch #3**  
(Au Cheval, modern)  
*#3 gin, pineapple, luxardo  
amaretto, 12.00*

**Hemingway Daiquiri**  
(Ernest Hemingway, 1920)  
*el dorado 3 yr rum, maraschino,  
grapefruit, lime, 12.95*

**Pink Vodka Lemonade**  
(Au Cheval, modern)  
*nuit blanche vodka, lillet rosé,  
aperol, lemon, 13.50*

**Old Fashioned**  
(Pendennis Club, 1880s)  
*old overholt rye, demerara,  
regans, angostura, 12.50*

#### SHOTS

**House Whiskey**  
*evan williams black, 3.50*

**Dr. Devon's Pickleback**  
*irish whiskey, house pickle brine, 6.50*

*Three Dollar* **HANDSOME TALL BOY**...pick your favorite

Operating Partners: Erika Golz & Bridgette Finerty

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