

Au Cheval

DINER

GLUTEN-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
*32 oz pork porter house with foie gras & roasted apples.....38.95

WITH EGGS

chopped salad with bacon, egg & ranch dressing12.00
omelette with roasted peppers, espellette & fresh chèvre10.95
foie gras, scrambled eggs.....19.00
crispy fries, garlic aioli & fried farm egg9.95
chiquilles14.95 / 18.95

TRADITIONAL SANDWICHES

open-faced single cheeseburger on crispy hash11.95
 add egg1.00
 add bacon.....3.50
open-faced double cheeseburger on crispy hash.....13.95
fried house-made bologna sandwich on crispy hash.....11.95

ON THE SIDE

hash browns.....5.25
bread & butter pickles4.00
thick cut peppered bacon.....8.95
french fries6.25
fried egg2.00

STRONG DRINKS

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

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

Bee's Knees
(Prohibition, 1920s)
*prairie gin, lemon, honey, regans,
12.50*

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

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

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

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

SHOTS

House Whiskey
evan williams black, 3.50

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

Chocolate Martini
godiva dark, titos, crema d'alba, 4.00

Eight Dollar HANDSOME TALL-BOY...Glutenberg IPA

Operating Partners: Erika Golz & Bridgette Finerty

** dinner service only • limited availability*

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