

Au Cheval

DINER

GLUTEN-FREE OFFERINGS

NOW SERVING

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

WITH EGGS

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

TRADITIONAL SANDWICHES

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

ON THE SIDE

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

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

STRONG DRINKS

Hemingway Punch
(Ernest Hemingway, 1920)
*el dorado 3 yr. rum, maraschino,
grapefruit, lime, 16⁹⁵*

Old Fashioned
(Pendennis Club, 1880s)
*old overholt rye, demerara, regans,
angostura, 16⁹⁵*

Skarbek
(California Clipper, modern)
*prairie gin, żubrówka vodka,
lillet blanc, 17⁵⁰*

Tequila Sour
(Gilt Bar, modern)
*lunazul tequila, aperol, orange,
lime, lemon, 16⁵⁰*

Oaxacan Old Fashioned
(Death & Co., 2007)
*lunazul tequila, del maguey vida
mezcal, bitters, 17⁵⁰*

Vieux Bonal
(Walter Bergeron, 1938)
*rittenhouse rye, landy vs cognac,
bonal gentiane, 16⁹⁵*

Pink Vodka Lemonade
(Au Cheval, modern)
*nuit blanche vodka, lillet rosé,
aperol, lemon, 16⁵⁰*



Negroni
(Café Giacosa, 1919)
*prairie gin, carpano antica,
campari, 16⁹⁵*

House Whiskey
evan williams black, 6⁰⁰

SHOTS

Dr. Devon's Pickleback
irish whiskey, house pickle brine, 9⁰⁰

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.