


Au Cheval

DINER

NOW SERVING

| | |
|--|--|
| chopped chicken liver* 14.99 <i>seared, chilled, and chopped, with salted butter and toast</i> | |
| green salad* 14.99 <i>heirloom lettuces, pickled shallot, sherry vinaigrette</i> | |
| kale caesar* 14.99 <i>garlic sourdough crumbs, parmesan & classic caesar dressing</i> <i>add grilled chicken</i> 5.99 | |
| general jane's honey-fried chicken 22.99 <i>chili, sesame seeds & cilantro</i> | |
| roasted marrow bones* 24.99 <i>beef cheek marmalade & toast</i> | |
| blueberry muffin 6.99 <i>grilled seared blueberry muffin, chocolate sauce & housemade strawberry jam</i> | |

TRADITIONAL SANDWICHES

| | |
|---|--|
| single cheeseburger* 14.99 |  |
| double cheeseburger* 16.99 | |
| <i>add egg*</i> 2.99 | |
| <i>add bacon</i> 6.99 | |
| fried house-made bologna sandwich* 13.99 | |

WITH EGGS

| | |
|--|--|
| crispy fries* 10.99 <i>mornay sauce, garlic aioli & fried farm egg</i> | |
| crispy potato hash* 18.99 <i>duck heart gravy</i> | |
| chilaquiles* 22.99 | |
| foie gras* 25.99 <i>scrambled eggs & toast</i> | |
| chopped salad* 16.99 <i>bacon, egg & ranch dressing</i> | |
| omelette* 12.99 <i>roasted peppers, espellete & fresh chevre</i> | |

ON THE SIDE

| | |
|---|--|
| thick cut peppered bacon* 12.99 | |
| bread & butter pickles* 4.99 | |
| french fries* 8.99 | |
| fried farm egg* 2.99 | |
| hash browns* 8.99 | |



ROOT BEER

...always on draught \$4.99
...make it a float \$10.99

SPIRIT-FREE BEVERAGES

| | |
|--|--|
| citrus ritual 14.95 <i>ritual tequila alternative, blood orange, lime, mint, club soda</i> | |
| st. agrestis phony negroni 14.95 <i>spirit free negroni</i> | |
| soda (coke, diet coke, sprite, gingerale) 4.50 | |
| lemonade 4.50 | |
| iced tea 4.50 | |
| arnold palmer 4.50 | |
| cold brew coffee 4.50 | |

STRONG DRINKS

horse's neck
(George Kappeler, 1895)
wild turkey rye, lemon, ginger beer, angostura, 14.95

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

hemingway daiquiri
(Ernest Hemingway, 1920)
flor de caña 4.yr, maraschino, grapefruit, lime, 14.95

bee's knees
(Prohibition, 1920s)
prairie gin, honey, lemon, regans, 14.95

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

bourbon espresso martini
(Au Cheval, modern)
buffalo trace, bourbon cream, mr black, coffee bitters, 15.95

au cheval paloma
(Au Cheval, modern)
vida mezcal, corazon blanco, grapefruit, lime, agave, radler, 14.95

strange brew
(Thomas Waugh, modern)
hendrick's, velvet falernum, pineapple, lemon, cruz blanca palm shade, 14.95

bloody mary
(Fernand Petiot, 1933)
nuit blanche vodka, tomato, horseradish, pepper, 14.95

DAYTIME DRINKS

long island iced coffee
(Trivoli Tavern, Modern)
kahlua, nuit blanche, corazon, flor de cana, demerara, 15.95

painkiller
(Daphne Henderson, 1970s)
matusalem, smith & cross, coco lopez, orange, pineapple, 14.95

SHOTS

house whiskey
evan williams whiskey, 4.00

chocolate martini shot
mozart dark, baileys, nuit blanche, demerara, 8.95

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

*gluten free options available

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

As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.