

Au Cheval

DINER

NOW SERVING

green salad *	14.99
<i>heirloom lettuces, pickled shallot, sherry vinaigrette</i>	
chopped salad *	16.99
<i>bacon, egg & ranch dressing</i>	
kale caesar *	14.99
<i>garlic sourdough crumbs, parmesan & classic caesar dressing</i>	
* add chicken breast - 8.99 • add prime ribeye - 16.99 • add avocado - 2.99 *	
chopped chicken liver *	14.99
<i>seared, chilled, and chopped, with salted butter and toast</i>	
general jane's honey-fried chicken	24.99
<i>chili, sesame seeds & cilantro</i>	
roasted marrow bones *	25.99
<i>beef cheek marmalade & toast</i>	
blueberry muffin (weekends only)	6.99
<i>grilled seared blueberry muffin, chocolate sauce & housemade strawberry jam</i>	

TRADITIONAL SANDWICHES

single cheeseburger *	16.99
double cheeseburger *	18.99
fried bologna sandwich *	14.99

* **add egg** - 2.99 • **add bacon** - 6.99 *



WITH EGGS

crispy fries *	13.99
<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>	
omelette *	13.99
<i>roasted peppers, espellete & fresh chevre</i>	

ON THE SIDE

thick cut peppered bacon *	14.99
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, 15.95

old fashioned
(Pendennis Club, 1880s)
sazerac rye hogsalt barrel, demerara, regans, angostura, 18.95

hemingway daiquiri
(Ernest Hemingway, 1920)
el dorado 3 yr, maraschino, grapefruit, lime, 15.95

bee's knees
(Prohibition, 1920s)
prairie gin, honey, lemon, regans, 15.95

paper plane
(Sam Ross, 2007)
evan williams, aperol, amaro nonino, lemon, 15.95

pink vodka lemonade
(Au Cheval, modern)
wheatley vodka, lillet rose, aperol, lemon, 15.95

bourbon espresso martini
(Au Cheval, modern)
buffalo trace, bourbon cream, mr black, coffee bitters, 16.95

au cheval paloma
(Au Cheval, modern)
montelobos espadin, corazon blanco, grapefruit, lime, agave, radler, 15.95

clever clover
(Au Cheval, modern)
prairie gin, framboise, hibiscus, lemon, pistachio cream ale, 15.95
*contains tree nuts

bloody mary
(Fernand Petiot, 1933)
nuit blanche vodka, tomato, horseradish, pepper, 15.95

DAYTIME DRINKS

long island iced coffee
(Trivoli Tavern, Modern)
kahlua, nuit blanche, corazon, el dorado 3 yr, demerara, 16.95

painkiller
(Daphne Henderson, 1970s)
appleton estate, smith & cross, coco lopez, orange, pineapple, 15.95

SHOTS

house whiskey, 4.00
pvl shot, 4.00
chocolate martini shot, 8.95
dr. devon's pickleback, 8.95

* can be made with gluten free ingredients

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.

Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen. 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.

Beer & Wine

NEIGHBORHOOD FAVORITES

pony pils half acre8.50 <i>german style pils; light and crispy, 5.5%</i>	beer for fantasy off color7.50 <i>witbier; brewed with blood orange and dragon fruit 5.0%</i>
mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	lizard king pipeworks8.50 <i>apa with mosaic hops; grapefruit, passionfruit & pine, 6.0%</i>
old style heileman5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	juice pants maplewood9.00 <i>hazy ipa; juicy, stone fruit, tropical, citrus, 7.0%</i>
lü solemn oath7.50 <i>kolsch; light and sessionable patio pounder, 4.7%</i>	roaring sequence hopewell8.00 <i>lupo lager; bright citrus, white grape, tropical bouquet, fresh pine, 7%</i>
vienna lager dovetail8.50 <i>vienna-style lager w/ toasted caramel & a dry, clean finish, 5.1%</i>	insufficient clearance sketchbook8.00 <i>hazy ipa; juicy, grapefruit, tangerine, 6%</i>
summerly pollyanna8.00 <i>raspberry wheat; fresh, playful, lightly tart, 4.8%</i>	working for the weekend spiteful brewing8.50 <i>dipa; tangerine, mango, stone fruit, pine, 7.9%</i>
vera NITRO around the bend8.00 <i>cream ale; light and silky with luscious pistachio expressions, 5%</i>	pigeon porter spiteful brewing8.00 <i>porter; coffee, chocolate, toffee, orange zest, 8.4%</i>
le tub whiner brewing co7.50 <i>saison; tart, citrus, dry, funky, 6.4%</i>	foeder doppelbock begyle9.00 <i>doppelbock; deep caramel, raisin bread, oak finish, 8%</i>
strawbarbarella eris brewery and cider house9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>	ursa major old irving brewing7.50 <i>baltic lager; smooth dark malt with notes of dried fruit, 6.2%</i>
yuzu fierce off color7.50 <i>berliner weiss; calamansi, yuzu, puckery goodness, 3.8%</i>	in dark trees maplewood8.00 <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>
LULZ phase 36.00 <i>pink lemonade hard seltzer; tart, sweet, patio pounder, 5.0%</i>	

DOMESTIC OFFERINGS

clear conscience tandem cidery7.50 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	little sal allagash14.00 <i>blueberry sour ale; juicy and tart, bursting with blueberries, 6%</i>
white allagash8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	union jack firestone walker7.50 <i>west coast ipa; pineapple, citrus, pine, tangerine, 7%</i>
parabolita firestone walker11.00 <i>barrel aged stout; velvety, salted caramel, cocoa, vanilla, 9.2%</i>	pillar of beasts three floyds15.00 <i>bourbon barrel aged barleywine; salted caramel, toffee, mocha, 13.7%</i>

INTERNATIONAL OPTIONS

trumer pils trumer brauerei7.50 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	cing cents brasserie de chimay14.00 <i>belgian tripel; floral, orange peel, subtle spice, golden raisins, 8%</i>
hefeweissbier weihestephaner7.50 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	classic brouwerij rodenbach10.00 <i>flanders red; sweet & sour fruitiness with a soft oak finish, 5.2%</i>
radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	abt 12 nitro brouwerij st bernardus14.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10%</i>

Eight Dollar **GLUTEN-FREE TALLBOY**... *Glutenberg IPA*
Four Dollar **HANDSOME TALLBOY**... *Pick Your Favorite*

Limited Availability RESERVE BEER

omnipollo, elmer imperial stout; coconut, vanilla, single origin coffee 12oz, 15.5%....15.00
hopewell, neonette raspberry sharp sour notes with hints of jam, piquette style sour, 4.9%....28.50
brouwerij boon, framboise lambic; raspberry, cherry, tart, vinous, 375ml, 5.0%....24.50
goose island, bananas foster bcs , baked banana, cinnamon, almond, 16.9oz, 17%....44.00
the bruery, black tuesday bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%....75.00

SPARKLING, WHITE & RED

prosecco santomè , prosecco doc, italy, nv12 48
champagne charpentier , tradition, brut, nv25 100
chardonnay girasole , mendocino, california, 202213 52
pinot grigio scarpetta , friuli, italy, 202014 56
sauvignon blanc bodegas pinuaga , vino de la tierra de castilla, spain 201912 48
rosé la vidaubanaise , cotes de provence, france, 202113 52
pinot noir david hill , willamette, organ, 202116 64
cabernet sauvignon killerman's run , clare valley, 201916 64
malbec riojana reserva , la rioja, argentina, 202013 52
grenache/syrah domaine de la solitude , côtes du rhône, france, 201914 56