

# Au Cheval

## DINER

### NOW SERVING

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

### TRADITIONAL SANDWICHES

<b>single cheeseburger</b> * .....	16.99
<b>double cheeseburger</b> * .....	18.99
<b>fried bologna sandwich</b> * .....	14.99



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

### WITH EGGS

<b>crispy fries</b> * .....	13.99
<i>mornay sauce, garlic aioli &amp; fried farm egg</i>	
<b>crispy potato hash</b> * .....	18.99
<i>duck heart gravy</i>	
<b>chilaquiles</b> * .....	22.99
<b>foie gras</b> * .....	25.99
<i>scrambled eggs &amp; toast</i>	
<b>omelette</b> * .....	13.99
<i>roasted peppers, espellete &amp; fresh chevre</i>	

### ON THE SIDE

<b>thick cut peppered bacon</b> * .....	14.99
<b>bread &amp; butter pickles</b> * .....	4.99
<b>french fries</b> * .....	8.99
<b>fried farm egg</b> * .....	2.99
<b>hash browns</b> * .....	8.99



### ROOT BEER

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

### SPIRIT-FREE BEVERAGES

<b>citrus ritual</b> .....	14.95
<i>ritual tequila alternative, blood orange, lime, mint, club soda</i>	
<b>st. agrestis phony negroni</b> .....	14.95
<i>spirit free negroni</i>	
<b>soda ( coke, diet coke, sprite, gingerale)</b> .....	4.50
<b>lemonade</b> .....	4.50
<b>iced tea</b> .....	4.50
<b>arnold palmer</b> .....	4.50
<b>cold brew coffee</b> .....	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 <b>half acre</b> .....8 <sup>50</sup> <i>german style pils; light and crispy, 5.5%</i>	strawbarbarella <b>eris brewery and cider house</b> .....9 <sup>00</sup> <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>
mexico calling <b>cruz blanca</b> .....7 <sup>50</sup> <i>refreshing sunny lager w/ balanced sweetness &amp; light bitterness, 4.7%</i>	LULZ <b>phase 3</b> .....6 <sup>00</sup> <i>pink lemonade hard seltzer; tart, sweet, patio pounder, 5.0%</i>
reef knot <b>half acre</b> .....8 <sup>00</sup> <i>helles lager; clean, soft bodied, delicate hops, crispy boi, 4.5%</i>	strawberry basil hefeweizen <b>forbidden root</b> .....8 <sup>00</sup> <i>fruited wheat; fun and fruity, rich in flavor, bright and balanced, 5.0%</i>
old style <b>heileman</b> .....5 <sup>50</sup> <i>adjunct lager, a chicago classic, 4.6%</i>	juice pants <b>maplewood</b> .....9 <sup>00</sup> <i>hazy ipa; juicy, stone fruit, tropical, citrus, 7.0%</i>
della <b>old irving brewing</b> .....6 <sup>50</sup> <i>kolsch; bright, refreshing, patio pounder, 5.2%</i>	roaring sequence <b>hopewell</b> .....8 <sup>00</sup> <i>lupo lager; bright citrus, white grape, tropical bouquet, fresh pine, 7%</i>
vienna lager <b>dovetail</b> .....8 <sup>50</sup> <i>vienna-style lager w/ toasted caramel &amp; a dry, clean finish, 5.1%</i>	gummyslyicious <b>noon whistle</b> .....8 <sup>00</sup> <i>hazy ipa; juicy, stone fruit and tropical notes, hints of pine, 6.0%</i>
summerly <b>pollyanna</b> .....8 <sup>00</sup> <i>raspberry wheat; fresh, playful, lightly tart, 4.8%</i>	working for the weekend <b>spiteful brewing</b> .....8 <sup>50</sup> <i>dipa; tangerine, mango, stone fruit, pine, 7.9%</i>
vera NITRO <b>around the bend</b> .....8 <sup>00</sup> <i>cream ale; light and silky with luscious pistachio expressions, 5%</i>	pigeon porter <b>spiteful brewing</b> .....8 <sup>00</sup> <i>porter; coffee, chocolate, toffee, orange zest, 8.4%</i>
le tub <b>whiner brewing co</b> .....7 <sup>50</sup> <i>saison; tart, citrus, dry, funky, 6.4%</i>	in dark trees <b>maplewood</b> .....8 <sup>00</sup> <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>

## DOMESTIC OFFERINGS

clear conscience <b>tandem cidery</b> .....7 <sup>50</sup> <i>dry cider, tart, crisp, refreshing, 6.0%</i>	little sal <b>allagash</b> .....14 <sup>00</sup> <i>blueberry sour ale; juicy and tart, bursting with blueberries, 6.0%</i>
white <b>allagash</b> .....8 <sup>00</sup> <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	apa <b>brickstone</b> .....8 <sup>00</sup> <i>pale ale; refreshing citrus and floral notes with hints of fresh pine, 6.3%</i>
double barrel parabola <b>firestone walker</b> .....13 <sup>00</sup> <i>barrel aged stout; decadent, complex, cocoa and bourbon notes 15.5%</i>	union jack <b>firestone walker</b> .....7 <sup>50</sup> <i>west coast ipa; pineapple, citrus, pine, tangerine, 7.0%</i>
petal to the kettle <b>upland</b> .....7 <sup>50</sup> <i>session sour; tart, strawberry, grapefruit, hibiscus and rose petals, 6.0%</i>	pillar of beasts <b>three floyds</b> .....15 <sup>00</sup> <i>bourbon barrel aged barleywine; salted caramel, toffee, mocha, 13.7%</i>

## INTERNATIONAL OPTIONS

trumer pils <b>trumer brauerei</b> .....7 <sup>50</sup> <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	maresdous 8 <b>duvel moortgat</b> .....9 <sup>00</sup> <i>belgian dubbel; light bodied, malty, dark fruit, effervescent, 8.0%</i>
hefeweissbier <b>weihenstephaner</b> .....7 <sup>50</sup> <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	cinq cents <b>brasserie de chimay</b> .....14 <sup>00</sup> <i>belgian tripel; floral, orange peel, subtle spice, golden raisins, 8.0%</i>
radler <b>stiegl</b> .....7 <sup>00</sup> <i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>	abt 12 nitro <b>brouwerij st bernardus</b> .....12 <sup>00</sup> <i>belgian quad; rich malt aroma, plum, dates, raisins, 10.0%</i>
classic <b>brouwerij rodenbach</b> .....10 <sup>00</sup> <i>flanders red; sweet &amp; sour fruitiness with a soft oak finish, 5.2%</i>	

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

## Limited Availability RESERVE BEER

<b>omnipollo, elmer</b> imperial stout; coconut, vanilla, single origin coffee 12oz, 15.5%.....20 <sup>00</sup>
<b>hopewell, neonette raspberry</b> sharp sour notes with hints of jam, piquette style sour, 4.9%.....28 <sup>50</sup>
<b>hopewell, neon rosé sour</b> cabernet grapes, sour cherry and raspberry notes 750ml, 6.2%.....28 <sup>50</sup>
<b>brouwerij boon, framboise</b> lambic; raspberry, cherry, tart, vinous, 375ml, 5.0%.....24 <sup>50</sup>
<b>goose island, bananas foster bcs</b> , baked banana, cinnamon, almond, 16.9oz, 17%.....44 <sup>00</sup>
<b>the bruery, black tuesday</b> bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%.....75 <sup>00</sup>

## SPARKLING, WHITE & RED

<b>prosecco santomè</b> , prosecco doc, italy, nv.....13   52
<b>champagne charpentier</b> , tradition, brut, nv.....25   100
<b>chardonnay girasole</b> , mendocino, california, 2022.....13   52
<b>pinot grigio scarpetta</b> , friuli, italy, 2023.....14   56
<b>sauvignon blanc details</b> , sonoma county, california, 2022.....15   60
<b>rosé le provençal</b> , cotes de provence, france, 2023.....13   52
<b>pinot noir david hill</b> , willamette, orgon, 2021.....16   64
<b>cabernet sauvignon killerman's run</b> , clare valley, 2019.....16   64
<b>malbec riojana reserva</b> , la rioja, argentina, 2020.....13   52
<b>grenache/syrah domaine de la solitude</b> , côtes du Rhône, france, 2022.....14   56