

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, demerara, regans, angostura, 16.⁹⁵

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, 16.⁹⁵

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>	le tub whiner brewing co7.50 <i>season; tart, citrus, dry, funky, 6.4%</i>
mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	strawbarbarella eris brewery and cider house9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>
old style heileman5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	LULZ phase 36.00 <i>pink lemonade hard seltzer; tart, sweet, patio pounder, 5.0%</i>
della old irving brewing6.50 <i>kolsch; bright, refreshing, patio pounder, 5.2%</i>	catharina sour sketchbook9.00 <i>fruit sour; juicy and tart, bursting mango and passionfruit, 6.0%</i>
smoked helles hopewell8.00 <i>helles; clean and crisp with a subtle smokey aroma, 4.8%</i>	strawberry basil hefeweizen forbidden root8.00 <i>fruited wheat; fun and fruity, rich in flavor, bright and balanced, 5.0%</i>
vienna lager dovetail8.50 <i>vienna-style lager w/ toasted caramel & a dry, clean finish, 5.1%</i>	juice pants maplewood9.00 <i>hazy ipa; juicy, stone fruit, tropical, citrus, 7.0%</i>
lagertown half acre8.00 <i>marzen; balanced and crisp with notes of toasted bread, 5.8%</i>	gummylicious noon whistle8.00 <i>hazy ipa; juicy, stone fruit and tropical notes, hints of pine, 6.0%</i>
summerly pollyanna5.00 <i>raspberry wheat; fresh, playful, lightly tart, 4.8%</i>	pigeon porter spiteful brewing8.00 <i>porter; coffee, chocolate, toffee, orange zest, 8.4%</i>
vera NITRO around the bend8.00 <i>cream ale; light and silky with luscious pistachio expressions, 5%</i>	

DOMESTIC OFFERINGS

clear conscience tandem cidery7.50 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	haunted house allagash8.00 <i>black ipa; malty with a kiss of roast, fresh hop aroma, 6.6%</i>
white allagash8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	zombie ice three floyds9.00 <i>double ipa; sweet orange and pineapple bouquet, grapefruit, subtle pine, 8.5%</i>
petal to the kettle upland7.50 <i>session sour; tart, strawberry, grapefruit, hibiscus and rose petals, 6.0%</i>	pillar of beasts three floyds15.00 <i>bourbon barrel aged barleywine; salted caramel, toffee, mocha, 13.7%</i>
apa brickstone8.00 <i>pale ale; refreshing citrus and floral notes with hints of fresh pine, 6.3%</i>	double barrel parabola firestone walker13.00 <i>barrel aged stout; decadent, complex, cocoa and bourbon notes 15.5%</i>
union jack firestone walker7.50 <i>west coast ipa; pineapple, citrus, pine, tangerine, 7.0%</i>	

INTERNATIONAL OPTIONS

pils krombacher8.00 <i>pilsner; crisp, clean, classic, 4.8%</i>	maresous 8 duvel moortgat9.00 <i>belgian dubbel; light bodied, malty, dark fruit, effervescent, 8.0%</i>
hefeweissbier weihenstephaner7.50 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	cinq cents brasserie de chimay14.00 <i>belgian tripel; floral, orange peel, subtle spice, golden raisins, 8.0%</i>
radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	abt 12 nitro brouwerij st bernardus12.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10.0%</i>
classic brouwerij rodenbach10.00 <i>flanders red; sweet & 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

omnipollo, elmer imperial stout; coconut, vanilla, single origin coffee 12oz, 15.5%.....20.00
surly, misanthrope white wine barrel aged wild saison; tart, funky, lemon zest, oak, 750ml, 9.0%.....20.00
brouwerij boon, framboise lambic; raspberry, cherry, tart, vinous, 375ml, 5.0%.....24.50
hopewell, neon rosé sour cabernet grapes, sour cherry and raspberry notes 750ml, 6.2%.....28.50
goose island, bananas foster bcs , baked banana, cinnamon, almond, 16.9oz, 17.0%.....44.00

SPARKLING, WHITE & RED

prosecco santomè, prosecco doc, italy, nv13 52
champagne charpentier, tradition, brut, nv.....25 100
chardonnay girasole, mendocino, california, 202213 52
pinot grigio scarpetta, friuli, italy, 202314 56
pinot noir francois labet, ile de beaute, corsica, france, 2022.....15 60
sauvignon blanc details, sonoma county, california, 202215 60
rosé le provençal, cotes de provence, france, 2023.....13 52
cabernet sauvignon killerman's run, clare valley, 201916 64
malbec riojana reserva, la rioja, argentina, 2020.....13 52
grenache/syrah domaine de la solitude, côtes du rhône, france, 202214 56