

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>	strawbarbarella eris brewery and cider house9 ⁰⁰ <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>
mexico calling cruz blanca7 ⁵⁰ <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	LULZ phase 36 ⁰⁰ <i>pink lemonade hard seltzer; tart, sweet, patio pounder, 5.0%</i>
reef knot half acre8 ⁰⁰ <i>helles lager; clean, soft bodied, delicate hops, crispy boi, 4.5%</i>	strawberry basil hefeweizen forbidden root8 ⁰⁰ <i>fruited wheat; fun and fruity, rich in flavor, bright and balanced, 5.0%</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>
della old irving brewing6 ⁵⁰ <i>kolsch; bright, refreshing, patio pounder, 5.2%</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>	gummylicious noon whistle8 ⁰⁰ <i>hazy ipa; juicy, stone fruit and tropical notes, hints of pine, 6.0%</i>
summerly pollyanna8 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>	in dark trees maplewood8 ⁰⁰ <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>
le tub whiner brewing co7 ⁵⁰ <i>saison; tart, citrus, dry, funky, 6.4%</i>	

DOMESTIC OFFERINGS

clear conscience tandem cidery7 ⁵⁰ <i>dry cider, tart, crisp, refreshing, 6.0%</i>	apa brickstone8 ⁰⁰ <i>pale ale; refreshing citrus and floral notes with hints of fresh pine, 6.3%</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, 7.0%</i>
double barrel parabola firestone walker13 ⁰⁰ <i>barrel aged stout; decadent, complex, cocoa and bourbon notes 15.5%</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>
little sal allagash14 ⁰⁰ <i>blueberry sour ale; juicy and tart, bursting with blueberries, 6.0%</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%....20⁰⁰
- hopewell, neonette raspberry** sharp sour notes with hints of jam, piquette style sour, 4.9%....28⁵⁰
- hopewell, neon rosé sour** cabernet grapes, sour cherry and raspberry notes 750ml, 6.2%....28⁵⁰
- brouwerij boon, framboise** lambic; raspberry, cherry, tart, vinous, 375ml, 5.0%....24⁵⁰
- goose island, bananas foster bcs**, baked banana, cinnamon, almond, 16.9oz, 17%....44⁰⁰
- the bruery, black tuesday** bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%....75⁰⁰

SPARKLING, WHITE & RED

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