

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> 8.99
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>
matzah ball soup 10.99
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>
chopped salad* 16.99 <i>bacon, egg & ranch dressing</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, 15.95

hemingway daiquiri
(Ernest Hemingway, 1920)
flor de caña 4.yr, maraschino, grapefruit, lime, 15.95

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

cardamom contessa
(Au Cheval, modern)
prairie gin, aperol, cardamom infused cocchi americano, 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

strange brew
(Thomas Waugh, modern)
hendrick's, velvet falernum, pineapple, lemon, firestone union jack ipa, 15.95

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, flor de cana, demerara, 16.95

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

SHOTS

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

Beer & Wine

NEIGHBORHOOD FAVORITES

old style heileman5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	juice pants maplewood9.00 <i>hazy ipa; stone fruit, tropical, citrus, 7%</i>
pony half acre8.00 <i>german style pils; light, crisp, refreshing, 5.5%</i>	working for the weekend spiteful brewing8.00 <i>dipa; tangerine, mango & pine, 7.9%</i>
full pocket goose island8.50 <i>mild hop bitterness, a hint of sweet and a crisp finish, 5.2%</i>	snowy owl sketchbook8.00 <i>red rye ale; peper spice, notes of orange and caramel, 5.6%</i>
mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	eugene revolution8.00 <i>porter; chocolate, fresh coffee, hint of bitterness, 6.8%</i>
vienna lager dovetail8.50 <i>vienna-style lager w/ toasted caramel & a dry, clean finish, 5.1%</i>	ten crowns off color8.00 <i>dark czech lager; baking spice, chocolate, toasted grain, 5.5%</i>
le tub whiner brewing co7.50 <i>saison; tart, citrus, dry, funky, 6.4%</i>	finest doppelbock pipeworks8.50 <i>doppelbock; malty aroma, dates, hazelnuts, brioche, 7.4%</i>
vera around the bend7.50 <i>nitro cream ale with a rich pistachio flavor 5.0%</i>	beer for dealing with your family offcolor12.00 <i>malt liquor; plum, cherry, bread, malt aroma, 12%</i>
freedom lemonade revolution7.50 <i>session sour; effervescent, lemony, tart, 4.5%</i>	strawbarbarella eris brewery and cider house9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6%</i>
lizard king pipeworks8.50 <i>apa with mosaic hops; grapefruit, passionfruit & pine, 6.0%</i>	sweater paws polyanna brewing8.00 <i>blonde ale; single origin coffee, vanilla, warmth, 5.2%</i>

DOMESTIC OFFERINGS

ekto kooler eagle park7.00 <i>like a hard seltzer, but kooler, 5.0% (contains gluten)</i>	hop reach allagash8.50 <i>ipa; tangerine, grapefruit rind, notes of pine & florals, 6.8%</i>
clear conscience tandem cidery7.00 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	golden monkey victory7.00 <i>classic belgian w/ banana & clove, 9.5%</i>
white allagash8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	dragon's milk new holland10.00 <i>oak aged imperial stout, chocolaty & smooth, 11.0%</i>
goses are red the bruery8.00 <i>foeder aged gose with syrah grapes, 5.6%</i>	dark secret vanilla brickstone14.00 <i>elijah craig b/a stout; madagascar vanilla, chocolate, 13%</i>
union jack firestone walker7.00 <i>west coast ipa; pineapple, citrus, pine, tangerine, 7%</i>	

INTERNATIONAL OPTIONS

trumer pils trumer brauerei7.00 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	abt 12 nitro brouwerij st bernardus14.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10%</i>
hefeweissbier weihenstephaner7.50 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	duchess de bourgogne brouwerij verhaeghe14.00 <i>flemish red ale with chocolate and cherries; 6.8%</i>
radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	

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

Limited Availability RESERVE BEER

hopewell, neonette raspberry, sharp sour notes with hints of jam, piquette style sour, 4.9%.....28.50
jester king, atrial rubicite raspberry jam, hint of oak, brine & funk, wild ale 500ml, 5.0%.....37.50
tandem, crabster tart barnyard funk, very dry, 750ml, 7.2%.....25.00
st. bernardus, abt 12 dark fruit, caramel, full bodied quadrupel, 750ml, 10.0%.....24.50
goose island, sir isaac BCS figs, honey, molasses, barrel aged stout 16.9oz, 13.9%.... 44.00
goose island, bananas foster bcs , baked banana, cinnamon, almond, 16.9oz, 17%.....44.00
goose island, brand backyard bcs , boysenberry, mulberry, vanilla, 16.9oz, 12.9%.....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 henri dosnon, brut, cote des bar, 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, orgon, 202116 64
cabernet sauvignon browne family, columbia valley, 201916 64
malbec familia zuccardi, mendoza, argentina, 202013 52
grenache/syrah domaine de la solitude, côtes du rhône, france, 201914 56