

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 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>
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)
*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,
(contains tree nuts) 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, 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.