

# Au Cheval

## DINER

*Serving Late Every Night*  
*Monday - Saturday 10am - 1am Sunday 9am - 12am*

### NOW SERVING

raw vegetable salad, apple & blue cheese .....	11.50
green salad with pickled shallot, herbs & sherry vinaigrette.....	7.50
general jane's honey-fried chicken with chili, sesame seeds & cilantro.....	18.95
roasted marrow bones, beef cheek marmalade & toast.....	18.50

### TRADITIONAL SANDWICHES

single cheeseburger .....	11.95
add egg.....	1.00
add bacon.....	3.50
double cheeseburger .....	13.95
fried house-made bologna sandwich .....	11.95

### WITH EGGS

crispy potato hash with duck heart gravy .....	10.95
chopped salad with bacon, egg & ranch dressing.....	12.00
omelette with roasted peppers, espellette & fresh chèvre .....	10.95
foie gras, scrambled eggs & toast.....	19.00
crispy fries with mornay sauce, garlic aioli & fried farm egg.....	9.95
chilaquiles ( <i>served after midnight only</i> ) .....	18.95

### LIMITED AVAILABILITY

32 oz pork porterhouse with foie gras  
& roasted apples  
38.95

### ON THE SIDE

hash browns.....	5.25
bread & butter pickles.....	4.00
thick cut peppered bacon .....	8.95
french fries .....	6.25
fried egg.....	2.00

### ROOT BEER

*...always on draught*  
\$ 3.00  
*make it a float...*  
\$ 7.50

### STRONG DRINKS

#### Horse's Neck

(George Kappeler, 1895)  
*old overholt rye, lemon, ginger beer, angostura, 10*

#### Old Fashioned

(Pendennis Club, 1880's)  
*old overholt rye, demerara, regans, angostura, 12*

#### Hemingway Daiquiri

(Ernest Hemingway, 1920)  
*el dorado 3 yr. rum, maraschino, grapefruit, lime, 12*

#### Punch #3

(Au Cheval, modern)  
*#3 gin, pineapple, falernum, luxardo amaretto, 12*

#### Pink Vodka Lemonade

(Au Cheval, modern)  
*nuit blanche vodka, lillet rosé, aperol, lemon, 13*

#### Strange Brew

(Death & Co, Thomas Waugh, modern)  
*#3 gin, pineapple, lemon, IPA, 13*

#### Bee's Knee's

(Prohibition, 1920's)  
*#3 gin, lemon, honey, regans, 12*

#### Vieux Bonal

(Walter Bergeron, 1938)  
*rittenhouse rye, landy vs cognac, bonal gentiane, 12*

#### Bloody Mary

(Fernand Petiot, 1933)  
*nuit blanche vodka, tomato, horseradish, pepper, 10*  
*\*\*beer back available upon request\*\**

### SHOTS

House Whiskey  
*evan williams white label, 3.50*

#### Dr. Devon's Pickleback

*irish whiskey, house pickle brine, 6.50*

#### Chocolate Martini

*godiva dark, titos, crema d'alba, 4*

*Three Dollar*

### HANDSOME TALL BOY

*..... pick your favorite*

*In celebration of Negroni Week a portion of all proceeds will be  
donated to the Greater Chicago Food Depository*

House Negroni, 13    Breakfast Negroni, 12

The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.  
Many dishes at Au Cheval are cooked in or with pork lard, please keep in mind for those with dietary restrictions.