

Au Cheval

DINER

Saturday 10am-3pm & Sunday 9am-3pm

NOW SERVING

house-made granola, yogurt & fruit.....	7.95
green salad with pickled shallot, herbs & sherry vinaigrette	7.50
simple breakfast (<i>scrambled eggs, bacon, toast</i>).....	10.00
english breakfast	14.00
omelette with roasted peppers, espellette & fresh chèvre	10.95
crispy potato hash with duck heart gravy.....	10.95
foie gras & scrambled eggs.....	19.00
cheeseburger á cheval	12.95
fried house-made bologna sandwich.....	11.95
chilaquiles.....	14.95 / 18.95

ON THE SIDE

hash browns.....	5.25
french fries	6.25
jon's blueberry muffin.....	6.00
thick-cut peppered bacon	8.95
breakfast sausage.....	6.95
fries with mornay sauce, garlic aioli & fried farm egg	9.95

BRIGHT-EYED COCKTAILS

bloody mary (<i>nuit blanche, v8, horseradish, black pepper</i>).....	11.00
giulio (<i>prosecco, cocchi americano, grapefruit</i>)	11.00
mimosa (<i>prosecco, orange</i>)	10.00
breakfast negroni (<i>prairie gin, oj, campari</i>).....	12.00
painkiller (<i>matusalem classico rum, orange, pineapple, coco lopez</i>)	12.00
lemon hart 151 float available upon request....1.00	
chocolate martini shot (<i>nuit blanche, baileys, godiva dark</i>)	4.00

BREAKFAST BEERS

prima cider most	9.00
local option outlawger.....	7.00
boulevard kölsch	6.00
moody tongue peeled grapefruit pilsner.....	7.00
avery white rascal.....	6.00
weihenstephaner hefe weissbier.....	6.00
3 sheeps cashmere hammer nitro.....	7.00
lagrow citra blonde ale	7.00
hopewell clique.....	7.00

COFFEE DRINKS, ETC.

french press coffee.....	2.50
iced coffee.....	2.00
fresh squeezed juice (<i>orange or grapefruit</i>).....	4.00

Proudly serving coffee from Metropolis Coffee Company, Chicago, Illinois

organic / biodynamic / low sulfite

Operating Partners: Erika Golz & Bridgette Finerty

The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.