

Au Cheval

DINER®

DAIRY-FREE OFFERINGS

Serving Late Every Night

Monday - Saturday 10am - 1am Sunday 9am - 12am

NOW SERVING

green salad with pickled shallot, herbs & sherry vinaigrette	7.50
general jane's honey fried chicken with chili and sesame seeds	18.95
*32 oz pork porter house with foie gras & roasted apples	38.95

WITH EGGS

crispy fries with garlic aioli & fried farm egg	9.95
chilaquilles	14.95 / 18.95

TRADITIONAL SANDWICHES

single burger	11.95
double burger	13.95
fried house-made bologna sandwich	11.95

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

STRONG DRINKS

Horse's Neck
(George Kappeler, 1895)
*old overholt rye, lemon, ginger
beer, angostura... 10*

Vieux Bonal
(Walter Bergeron, 1938)
*rittenhouse rye, hardy vs cognac,
bonal gentiane...12*

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

Hemingway Daiquiri
(Ernest Hemingway, 1920)
*el dorado 3 yr rum, maraschino,
grapefruit, lime... 12.95*

Pink Vodka Lemonade
(Au Cheval, modern)
*nuit blanche vodka, lillet rosé,
aperol, lemon, 13.50*

Old Fashioned
(Pendennis Club, 1880s)
*old overholt rye, demerara,
regans, angostura, 12.50*

SHOTS

House Whiskey
evan williams black.. 3.50

Dr. Devon's Pickleback
irish whiskey, house pickle brine.. 6.50

Three Dollar **HANDSOME TALL BOY** ...*pick your favorite*

Operating Partners: Erika Golz & Bridgette Finerty

** dinner service only • limited availability*

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