

Au Cheval

DINER

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

DAIRY-FREE OFFERINGS

NOW SERVING

raw vegetable salad with apples.....	11.50
green salad with pickled shallot, herbs & sherry vinaigrette.....	7.50
general jane's honey fried chicken with chili and sesame seeds.....	18.95
matzah ball soup.....	9.00
*32 oz pork porter house with foie gras & roasted apples.....	38.95
simple prep of fresh fish.....	22.00

WITH EGGS

crispy fries with garlic aioli & fried farm egg.....	9.95
chilaquilles (served after midnight only).....	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
french fries.....	6.25
fried egg.....	2.00

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

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

old heaven hill. 3.50

Dr. Devon's Pickleback

irish whiskey, house pickle brine.. 6.50

Three Dollar

HANDSOME TALL-BOY

..... pick your favorite

** dinner service only • limited availability*

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