

# Au Cheval

## DINER

### GLUTEN-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
*32 oz pork porter house with foie gras & roasted apples.....	38.95

#### WITH EGGS

chopped salad with bacon, egg & ranch dressing.....	12.00
omelette with roasted peppers, espellette & fresh chèvre.....	10.95
foie gras, scrambled eggs.....	19.00
crispy fries, garlic aioli & fried farm egg.....	9.95
chiquilles(served after midnight only).....	18.95

#### TRADITIONAL SANDWICHES

open-faced single cheeseburger on crispy hash.....	11.95
open-faced double cheeseburger on crispy hash.....	13.95
fried house-made bologna sandwich on crispy hash.....	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*

**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*

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

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

#### 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

*\* dinner service only • limited availability*

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