

Au Cheval

DINER

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

GLUTEN-FREE OFFERINGS

NOW SERVING

- raw vegetable salad, apple & bleu cheese..... 11.50
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

Hemingway Daiquiri
(Ernest Hemingway, 1920)
flor de cana rum, maraschino, grapefruit, lime... 12

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

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

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

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

SHOTS

House Whiskey
old heaven hill.. 3.50

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

* dinner service only • limited availability

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