

SMALL *Cheval*®

BURGERS

Signature Double Cheeseburger 10.99
dijonnaise, pickles & onions

Double Hamburger 9.99
dijonnaise, pickles & onions

Single Cheeseburger..... 8.99
dijonnaise, pickles & onions

Single Hamburger..... 7.99
dijonnaise, pickles & onions

Wagyu Truffle Cheeseburger 21.99
black truffle cheese sauce melted between two pressed & griddled patties of wagyu beef and
topped with 1 slice of sharp american cheddar

Plant Based Burger 14.49
dijonnaise, pickles, onions, lettuce & tomato

Cheese Bun..... 2.99

Add bacon (\$1.99), lettuce or tomato upon request

GOLDEN FRIES 4.49

served with garlic aioli

White Cheese Sauce or Truffle Cheese Sauce - 2.79

MILKSHAKES 6.59

Chocolate, Vanilla, Strawberry, Salted Caramel

All items can be made with gluten free ingredients.

Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.

Please advise your server of any dietary restrictions or food allergies.

Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks.

You may request to have this taken off your check.

HOUSE COCKTAILS

Old Fashioned	15 • 60	glass	pitcher
Pink Vodka Lemonade	15 • 60		
Margarita.....	15 • 60		

BEER, CIDER, SELTZER

Allagash White	8 • 32	glass	can
Cruz Blanca Mexico Calling.....	8 • 32		
Cruz Blanca Palm Shade	8 • 32		
Coors Light	6 • 24		
Half Acre Daisy Cutter	9 • 36		
3 Floyds Gumballhead.....	11		
Goose Island Full Pocket	8		
Half Acre Seasonal.....	12		
Hopewell Going Places.....	12		
Revolution Freedom of Speach	8		
Spiteful Pigeon Porter.....	12		
Starcut Pulsar Dry Cider.....	8		
White Claw Lime.....	7		
Athletic Brewing, NA.....	7		

WINE

Ah-So Wine Cans (Red, White, Rosé)	9
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SLUSHIES

Coconut Painkiller	15
Hard Vodka Lemonade	15