

1833

KITCHEN & BAR

brunch

We are proud to use local dairy and eggs. Our jams and maple syrup are from the Inns of Aurora Pantry Collection; these items and more from the collection are available for purchase in the Village Market.

FIRST COURSE

Blistered Shishito Peppers 17 *

gremolata, crispy garlic

1833 Signature Salad 15 🏠🌿*

mixed greens, roasted butternut squash, dried blueberries, red onion, dukka spice, molasses ginger vinaigrette
— add grilled chicken 8 — add crabcake 14

Fresh Burrata 20 *

arugula pesto, tomato & olive conserva, crispy garlic, toasted flatbread

Baked Pastries assorted selection of six 18 🏠*

BREAKFAST

all eggs & omelets may be ordered as egg-whites only

Burrata Omelet 19 🏠*

tomato relish, arugula pesto, fresh fruit, toast

Bacon & Wild Mushroom Omelet 19 🏠

sheep's milk Manchego, crispy garlic, crispy fingerling potatoes, toast

Classic Breakfast 18 🏠

two local eggs, local breakfast sausage or thick-cut bacon, crispy fingerling potatoes, toast

French Toast 18

orange bread, cranberry curd, pistachios, maple cream cheese

Garden Skillet 19 🏠🌿*

sunny-side eggs, tri-color carrots, roasted butternut squash, cipollini onions, celery root, feta

Shakshuka 19 🏠*

poached eggs, feta, smoked marinara, tri-color carrots, roasted butternut squash, cipollini onions, celery root, served with flatbread

MAIN COURSE

Lobster Roll 35

coldwater claw meat lobster salad, bibb lettuce, New England roll, umami fries

Steak Sandwich 28

bibb lettuce, pickled red onions, blue cheese aioli, kasier roll, crispy garlic, umami fries

Crab Cake Benedict 32

yuzu hollandaise, arugula, multigrain toast, petit salad, red onion, cucumber, tri-color carrots, white wine vinaigrette

Grilled Chicken Sandwich 23

smoked mozzarella, bell pepper relish, arugula pesto, kaiser roll, petit salad, red onion, cucumber, tri-color carrots, white wine vinaigrette

Pear & Goat Cheese Sandwich 21 🏠*

Windy Hill chevré, red wine poached pear, multigrain toast, F. Olivers aged balsamic, chili crisp, petit salad

Cobb Salad 22 🏠🌿

bacon, hard-boiled egg, grilled chicken, sheep's milk Manchego, oven-cured tomato, marinated olives, tomato vinaigrette

ADD-ONS

Umami Fries 8 — add Parmesan 3

Applewood Bacon 6

Local Breakfast Sausage 6

Fresh Fruit 5

Sautéed Garden Vegetables 10

Toast 4 two slices of white, wheat, or rye

🏠 Sourced from Local Farms
🌿 Gluten-Free * Vegetarian

MIMOSAS

Single \$12 | Carafe \$50 | Flight \$50

Alpha orange juice

Omega cranberry

Beta pineapple

Gamma grapefruit

Delta pomegranate

SPRITZ

Single \$13 | Carafe \$55

Passionfruit Spritz Giffard Fruit de la Passion

Aperol Spritz Aperol, orange

Melon Spritz Aelred Melon Aperitif

Banana Spritz Giffard Banane de Bresil

Winter Spritz poire liqueur, cranberry liqueur,
rosemary & orange, pet-nat wine

COFFEE & ESPRESSO

featuring Simple Roast, each contains double
shot espresso, available hot or iced

Coffee 5 free refills

Cappuccino 7

Latte 7

Mocha 7

Americano 6

Harney & Sons Tea 5

BOOZY

Kahlua & Coffee 15

Coffee with Baileys 15

Irish Coffee Jameson, Baileys 16

JUICE & KOMBUCHA

Natalie's Aura 9

blood orange, strawberry, ashwagandha

Naked Juice 9 assorted flavors

Pilot Kombucha assorted flavors 7

WINES BY THE GLASS

please ask us for our full award-winning wine list

SPARKLING & ROSÉ

Champagne, Henri Dosnon, Brut Sélection 25 | 90 Champagne, NV

Cava, Paul Cheneau, Brut 11 | 42 Spain, NV

Dry Rosé, Hosmer Winery 12 | 46 Finger Lakes, 2022

WHITE

Sauvignon Blanc, Sandy Cove 12 | 46 New Zealand, 2022

Pinot Grigio, Vigneti del Sole 11 | 42 Italy, 2022

Hondarrabi Zuri, Antxiola 12 | 46 Getariako Txakolina, Spain, 2022

Dry Riesling, Ravines 12 | 46 Finger Lakes, 2020

Chardonnay, Folk Tree 11 | 42 California, 2022

Chardonnay, Boucier-Martinot, St-Véran 16 | 60 Burgundy, 2022

RED

Pinot Noir, Clos des Fous 12 | 46 Chile, 2020

Pinot Noir, Six Eighty Cellars, "Nouveau" 14 | 52 Finger Lakes, 2023

Pinot Noir, Lucien Muzard 19 | 74 Burgundy, France, 2022

Garnacha, Bernabeleva "Navaherreros" 13 | 48 Vinos Madrid, Spain 2022

Red Blend, Cruse Wines, "Monkey Jacket" 17 | 65 North Coast, CA 2020

Cabernet Franc, Ravines 16 | 60 Finger Lakes, 2021

Cabernet Sauvignon, Matthew Fritz 12 | 46 North Coast, CA, 2021

Cabernet Sauvignon, Bold Wine Co. 18 | 70 Paso Robles, CA, 2018

BEER BOTTLES & CANS*

Mass Riot, IPA,* 16oz 13 Prison City Brewing, NY

Bräuweisse, Hefeweizen, 500ml 16 Ayinger, Germany

McChouffe, Belgian Dark Ale 9 Brasserie d'Achouffe, Belgium

SPIRIT FREE COCKTAILS

Dragon's Breath 10 dragon fruit, lime, Ithaca Ginger Beer

Brew of Requirement 10 pomegranate juice, hibiscus syrup, iced tea, fresh mint

Abraham's Secret 10 Fever Tree Tonic, Fee Bros. grapefruit bitter*, lime, cucumber



*Since 1833, guests have gathered
here for warm hospitality.*

Originally named Aurora House, the Aurora Inn was built in 1833 by Colonel E.B. Morgan, a native of Aurora and co-founder of the *New York Times*. By the mid-19th century, Aurora became a major stop on the Erie Canal for boats carrying agricultural products from area farmers to New York City. Henry Wells, of Wells Fargo stagecoach fame and the founder of American Express, established Wells College there in 1868.