

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.

🏠 Sourced from Local Farms 🌿 Gluten-Free 🌱 Vegetarian

FIRST COURSE

Crêpes 16 🏠🌱

vanilla-macerated strawberries, marscapone cheese, house hot fudge

Cinnamon Rolls 15 🏠🌱

caramel sauce, spiced walnuts

Blistered Shishito Peppers 18 🌱

gremolata, crispy garlic

1833 Summer Salad 15 🏠🌿🌱

mixed greens, red beets, candied walnuts, red onion, feta, shaved fennel, dukka spice, lemon vinaigrette

— add grilled chicken 8 — add crabcake 14

Warm Feta Dip 18 🏠

Jones Farm feta, roasted red pepper, F. Oliver's olive oil, tomato & olive conserva, crispy garlic, crispy flatbread

BREAKFAST

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

Confit Tomato Omelet 19 🏠🌿🌱

swiss chard, avocado aioli, Jones Farm feta, fresh fruit, toast

House-Made Tasso Ham Omelet 19 🏠

red pepper relish, cipollini onion, Oaxaca cheese, crispy yukon gold potatoes, toast

Bacon & Wild Mushroom Omelet 19 🏠

white cheddar, crispy garlic, crispy yukon gold potatoes, toast

Garden Skillet 19 🏠🌿🌱

sunny-side eggs, tri-color carrots, romanesco, yellow squash, confit tomato, swiss chard, sugar-snap pea, feta

Classic Breakfast 18 🏠

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

French Toast 18 🏠🌱

lemon and blueberry bread, maple cream cheese, blueberry compote, granola

Shakshuka 19 🏠🌱

poached eggs, feta, smoked marinara, romanesco, yellow squash confit tomato, swiss chard, sugar-snap pea, served with flatbread

MAIN COURSE

Green Goddess Salad 20 🏠🌿🌱

mixed greens, tri-color carrots, red onion, cucumber, sugar-snap pea, heirloom tomato, chickpea, green goddess dressing

Lobster Roll 35

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

Steak Sandwich 30

Angus Reserve sirloin, red pepper relish, mixed greens, horseradish sauce, kasier roll, crispy garlic, umami fries

Crab Cake Benedict 32 🏠

Aleppo hollandaise, arugula, Nisselbød Bakery English muffins, petit salad, red onion, cucumber, tri-color carrots, white wine vinaigrette

Grilled Chicken Gyro 25 🏠

tomato relish, tzatziki, Jones Farm feta, red onion, cucumber, arugula, flatbread

Burrata Toast 21 🏠🌱

nine grain toast, confit tomato, red onion, crispy chickpeas, green goddess dressing, petit salad

Smoked Steelhead Bagel 26 🏠

chive cream chesse, arugula, crispy capers, pickled red onion, petit salad

Cous-Cous Grain Bowl 22 🏠🌱

snap pea, carrot, romanesco, swiss chard, confit tomato, yellow squash, red pepper relish, crispy chickpea, avocado aioli

ADD-ONS

Umami Fries 8 — add parmesan 3

Applewood Bacon 6

Local Breakfast Sausage 6

Fresh Fruit 5

Sautéed Garden Vegetables 10

Crispy Yukon Gold Potatoes 5

Nisselbød Bakery English Muffins 4

Toast 3 two slices of white, wheat, or rye

MIMOSAS

single \$12 | carafe \$50 | flight \$50

Classic 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 *Ælred Melon Aperitif*

Banana Spritz *Giffard Banane de Bresil*

COFFEE & ESPRESSO

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

Coffee free refills 5

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 *assorted flavors* 9

Pilot Kombucha *assorted flavors* 7

WINES BY THE GLASS

please ask us for our full award-winning wine list

SPARKLING

Champagne, JY Perard, "Extravagance" 25 | 90 *Champagne, NV*

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

WHITE & ROSÉ

Dry Rosé, Gavoty, "Grand Classique" 13 | 48 *Côtes de Provence, France, 2023*

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

Pinot Grigio, Cora 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 *Lodi, California, 2022*

Chardonnay, Joseph Colin, Bourgogne Blanc 19 | 74 *Burgundy, 2021*

RED

Pinot Noir, Dusoil 12 | 46 *Lodi, California, 2022*

Pinot Noir, Lucien Muzard, Bourgogne Rouge 19 | 74 *Burgundy, 2022*

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

Nebbiolo, Az. Ag. Luisin 17 | 65 *Langhe, Piedmont, Italy 2019*

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, 2021*

BEER BOTTLES & CANS*

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

Bräuweisse, Hefeweizen, 500ml 16 *Ayinger, Germany*

Grist Iron, Brown Ale* 12oz 9 *Burdett, NY*

Moosin' Around, Session IPA,* 12oz 8 *Brewery Ardennes, NY*

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 here in 1868.