



# 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.

## GREENS

### 1833 Seasonal Salad 15

*pickled cranberries, feta, apple, charred leek, smoked almond, mustard vinaigrette*  
— add grilled chicken 8 — add grilled steak 13

### Wedge Salad 16

*raita, smoky bacon lardons, confit tomato, roasted garlic, toasted breadcrumbs, pickled red onions*  
— add grilled chicken 8 — add grilled steak 13

### Oyster Mushroom Milanese 23

*arugula, capers, Parmigiano, pepperoncini, pickled red onion, lemon vinaigrette, grilled lemon*

## SWEETS

### Orange & Cinnamon French Toast 16

*maple cream, blood orange yuzu marmalade*

### Cinnamon Rolls 15

*caramel sauce, spiced walnuts*

## ADD-ONS

Umami Fries 8

Applewood Bacon 5

Local Breakfast Sausage 6

Side Broccoli 8

Fresh Fruit 8 *agave & lemon poppy seed dressing, mint*

Crispy Yukon Gold Potatoes 5

Nisselbød Bakery English Muffins 4

Toast 3 *two slices of white, wheat, or rye*

## LUNCH

*substitute potatoes for side salad or side fresh fruit 3*

### Shrimp Po' Boy 22

*blackened shrimp, malt aioli, gem lettuce, confit tomatoes, brioche roll, umami fries*

### Steak Sandwich 25

*ciabatta, black garlic aioli, mushroom & shallot conserva, Gruyere, arugula, umami fries*

### Smoked Tasso Duck Benedict 26

*Nisselbød Bakery English Muffins, arugula, smoked tasso duck breast, poached eggs, blood orange hollandaise, breakfast potatoes*

### Curried Chicken Salad 21

*lettuce wraps, currants, tomato relish, umami fries*

## BREAKFAST

*all eggs & omelets may be ordered as egg-whites only*  
— substitute potatoes for side salad or side fresh fruit 3

### Broccoli & NY Cheddar Omelet 16

*tomato relish, crispy Yukon Gold potatoes, toast*  
— add mushrooms 2 — add bacon 2

### Breakfast Sandwich 15

*Nisselbød English Muffin, sliced Serrano ham, Gruyere, salsa macha, crispy Yukon gold potatoes*

### Classic Breakfast 16

*two local eggs, local breakfast sausage or thick-cut bacon, crispy Yukon Gold potatoes, toast*

### Shakshuka 19

*poached eggs, feta, smoked marinara, broccoli, tomato relish, served with flatbread*

## MIMOSAS

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

Classic orange juice

Omega cranberry

Beta pineapple

Gamma grapefruit

Delta pomegranate

## SPRITZ

Single \$13 | Carafe \$55

Mango Spritz Giffard Mangué & Blue Curacao

Passionfruit Spritz Giffard Fruit de la Passion

Aperol Spritz Aperol, orange

Lychee Spritz Giffard Lichi-Li, Hibiscus

Melon Spritz Ælred Melon Aperitif

## COFFEE &amp; 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

Baileys & Coffee 15

Irish Coffee Jameson, Baileys 16

## JUICE &amp; KOMBUCHA

Natalie's Juice assorted flavors 9

Kombucha assorted flavors 7

Betty Buzz Soda Meyer lemon 8

## 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 &amp; ROSÉ

Dry Rosé, Hosmer 12 | 46 Finger Lakes, 2020

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

Pinot Grigio, Cora 11 | 42 Italy, 2022

Dry Riesling, Ravines 12 | 46 Finger Lakes, 2020

Chardonnay, Folk Tree 11 | 42 Lodi, California, 2022

## RED

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

Pinot Noir, Eric Kent, Appellation Series 19 | 74 Santa Rita Hills, CA 2022

Montepulciano, De Fermo, "Concreto" 15 | 55 Montepulciano, De Fermo, "Concreto"

Red Blend, Dattera "Azos de Pobo" 15 | 55 Val do Bibei, Spain 2019

Red Blend, Hosmer 11 | 42 Finger Lakes, 2022

Cabernet Sauvignon, Los Vascos 12 | 46 Chile, 2022

Cabernet Sauvignon, Logan Farrell 18 | 70 Napa Valley, CA, 2023

## BEER BOTTLES &amp; CANS\*

Fällen, Smoked Helles,\* 16oz 14 Aurora Brewing Company, New York

Bräuweisse, Hefeweizen, 500ml 16 Ayinger, Germany

La Crispy, Cream Ale,\* 16oz 12 Aurora Brewing Company, New York

Harvest Cider, Un-Sweet\* 12oz 12 Phonograph Cider, New York

Moosin' Around, Session IPA,\* 12oz 8 Brewery Ardennes, New York

## SPIRIT FREE COCKTAILS

\*Contains trace amounts of alcohol

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

Edgar Allan Poe's Daughter 10 lime, simple syrup, Ithaca Ginger Beer, cherry, tajan, salt



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.