



brunch

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

GREENS

Seasonal Salad 14

pear, smoked almonds, pomegranate, fermented honey, blue cheese, 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, vanilla 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

fried egg, 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, broccolini, 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 Curaçao

Passionfruit Spritz Giffard Fruit de la Passion

Aperol Spritz Aperol, orange

Lychee Spritz Giffard Lichi-Li, Hibiscus

Melon Spritz Ælfred Melon Aperitif

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 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

Spumante, Peperino, 11 | 42 Italy, NV

Sparkling Rosé, "Célèbre," Dr Frank 15 | 55 Finger Lakes, NV

WHITE & ROSÉ

Dry Rosé, Hosmer 12 | 46 Finger Lakes, 2023

Grüner Veltliner, Apollo's Praise 14 | 52 Finger Lakes, 2023

Sauvignon Blanc, Sandy Cove 11 | 42 New Zealand, 2023

Pinot Grigio, Cora 11 | 42 Italy, 2022

Dry Riesling, Ravines 12 | 46 Finger Lakes, 2020

Chardonnay, La Crema 12 | 46 Monterey, California, 2022

Chardonnay, O. Morin, Chitry, "Constance" 17 | 68 Burgundy, 2023

RED

Pinot Noir, Gothic "Nevermore" 19 | 74 Oregon, 2021

Red Blend, J-L Chave Selections 17 | 64 Côtes-du-Rhône, France 2022

Cabernet Franc, Boundary Breaks 13 | 48 Finger Lakes, 2023

Cabernet Sauvignon, Poppy 12 | 46 Paso Robles, California 2021

Cabernet Sauvignon, St. Francis 17 | 68 Sonoma, California, 2022

BEER BOTTLES & CANS*

Bräuweisse, Hefeweizen, 500ml 16 Ayinger, Germany

La CHOUFFE, Belgian Blonde, 33cl 10 Brasserie Chouffe, Belgium

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

Work.Play.Pils., Pilsner* 16oz 12 Prison City Brewing, Auburn, NY

Harvest Cider, "Un-Sweet"* 12oz 12 Phonograph Cider, LaFayette, NY

SPIRIT-FREE COCKTAILS

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

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

Edgar Allan Poe's Daughter lime, cherry, Ithaca Ginger Beer, tajin, salt 10



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.