

1833

KITCHEN & BAR

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.

SANDWICHES

substitute potatoes for side salad or side fresh fruit 3

Pickle-Brined Fried Chicken 22 🏠
chipotle slaw, hot bourbon maple, dill pickles, sesame bun

Crab Cake 28 🏠
Maryland style crab cake, caper pickle remoulade, arugula, toasted bun

Grilled Sirloin 25 🏠
caramelized onion, gruyère, malt dressing, toasted rye

Crispy Oyster Mushroom 19 ✨
arugula, pickled onion, tomato relish, lemon vinaigrette, flatbread

SWEETS

Sour Cream Pancakes 18 🏠 ✨
chocolate whipped mascarpone, hazelnuts, local syrup

Crème Brûlée French Toast 18 🏠 ✨
brioche, fresh strawberries, vanilla custard

Cast Iron Cinnamon Roll 15 🏠 ✨
brown butter cream cheese glaze

ADD-ONS

Umami Fries 8 malt aioli

Applewood Bacon 5

Local Breakfast Sausage 6

Broccolini 8

Fresh Fruit 8 agave & lemon poppy seed dressing, mint

Crispy Yukon Gold Potatoes 5

Local Bread Selection 4 Ithaca Bakery sourdough, oatmeal, or seeded rye; Nisselbød English muffins

LIGHTER FARE

Italian Chopped Salad 22
salami, pepperoncini, olives, parmesan, tomato relish, toasted breadcrumb, charred lemon vinaigrette
— add crispy chicken 8 — add grilled steak 16

Cobb Salad 22 🌿
confit tomatoes, cucumber, hard boiled egg, avocado, cheddar, roasted turkey breast, tomato vinaigrette
— add grilled steak 16

Pickled Melon & Prosciutto 18 🌿
fresh mozzarella, arugula, basil, olive oil

Ricotta & Truffle Flatbread 20 ✨
mushrooms conserve, arugula, pickled onion, parmesan
— add grilled steak 16

Sweet Corn Bisque 16 🌿
lump crab, gremolata oil, herbs

BREAKFAST

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

Broccolini & NY Cheddar Omelet 16 🏠 ✨
tomato relish, crispy Yukon Gold potatoes, toast
— add mushrooms 2 — add bacon 2 — add prosciutto 3

1833 Eggs Benedict 23 🏠
house-made tasso Canadian bacon, arugula, local English muffin, hollandaise

Breakfast Croissant 15 🏠
scrambled eggs, slab bacon, NY cheddar, chives, crispy Yukon potatoes

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 Mangue & 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 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, Gavoty, “Grand Classique” 13 | 48 Côtes de Provence, France, 2024

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, Folk Tree 12 | 46 Lodi, 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

PG Hugo Giffard elderflower, lime cordial, mint, soda 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.