



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, kumquat 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

Lobster Roll 32

coldwater lobster salad, bibb lettuce,

New England roll, umami fries

Steak Sandwich 25

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

Birria Short Rib Benedict 26

Nisselbød Bakery English Muffins, poached eggs, Oaxaca cheese, pepitas, salsa macha hollandaise, breakfast potatoes

Curried Chicken Salad 21

lettuce wraps, currants, tomato relish, 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

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 *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

Baileys & Coffee 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

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

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

WHITE & ROSÉ

Dry Rosé, Hosmer 12 | 46 *Finger Lakes, 2023*

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 *Abruzzo, Italy, 2022*

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 & 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, tain, 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.