



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

Heirloom Squash Salad 18

apple, pomegranate, local feta, mustard vinaigrette

— add grilled chicken 8 — add grilled steak 13

Wedge Salad 18

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 15

maple cream, kumquat yuzu marmalade

Cinnamon Rolls 15

caramel sauce, spiced walnuts

ADD-ONS

Umami Fries 8

Applewood Bacon 6

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 35

coldwater lobster salad, bibb lettuce,

New England roll, umami fries

Steak Sandwich 28

ciabatta, black garlic aioli, mushroom & shallot conserva,

Gruyere, arugula, umami fries

Birria Short Rib Benedict 28

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 18

crispy Yukon Gold potatoes, toast

— add mushrooms 2 — add bacon 2 — add Serrano ham 4

Breakfast Sandwich 19

Nisselbød English Muffin, sliced Serrano ham, Gruyere,

salsa macha, crispy Yukon gold potatoes

Classic Breakfast 18

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 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, Sulauze, "Pomponette" 14 | 52 Cotes d'aix-en-Provence, 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 Montepulciano, De Fermo, "Concreto"

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

Cabernet Franc, Boundary Breaks 14 | 52 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 Crema, 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, tajin, 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.