



aurora brunch

BRUNCH SPECIAL \$22

ENTRÉE & COCKTAIL or FRESH OJ

French Toast

Nutella filled Brioche bread with banana,
Greek yogurt, Vermont maple syrup

Duck & Waffle

Sunnyside organic free-range eggs, crispy duck leg
confit on buttermilk waffle, mustard maple syrup

Mushrooms & Bacon

Grilled *filone* bread with fontina, King Oyster &
Nail mushrooms, and thick cut apple wood smoked
bacon
& poached eggs

Crab Benedicts

Colossal Crab meat, eggs Benedict with
crushed avocado on English muffins, Hollandaise,
roasted potatoes & field greens

Parma Benedict

Prosciutto di Parma, Burrata, Truffled Hollandaise
on English muffins, roasted potatoes & field greens

Frittata

Spinach, forage mushrooms & Goat cheese frittata
with roasted potatoes & field greens

Salmon & Eggs

Scrambled Eggs & smoke salmon, wilted Baby
spinach & fresh Ricotta cheese on toasted baguette

Cheeseburger

8 oz. house-made Black Angus, Cheddar cheese,
tomato, lettuce, onions & hand-cut fries
for truffle fries, bacon, avocado, mushrooms add \$2 ea.

Add \$2 for egg whites. Please no substitutions.

APPETIZER & SALAD

Fruit Bowl 8

Fresh seasonal fruit with Greek yogurt,
home made pumpkin seeds granola,
& Wild forest honey

Insalata di Granchio 16

Blue crab & wild shrimp salad with crushed
avocado, cucumber & apple water

Chicken Fingers 12

Buttermilk marinated crispy chicken with
horseradish and truffle dipping sauce

Prosciutto & Burrata 16

18 months aged Prosciutto di Parma,
cow milk Burrata cheese & "bruschetta"

Chicken Salad 15

Artisan mixed green salad with grilled
Chicken breast, shaved seasonal vegetables,
avocado, Parmesan cheese & lemon oil

il Cavolo Nero 11

Shaved Tuscan kale & Brussels sprouts
salad with smoked almonds, Pecorino
Romano cheese & Tahini dressing

SIDES

- Parmesan & truffle French fries, aioli \$7
- Toasted English muffin & crushed avocado \$6
- Crispy bacon, Sweet Italian sausage or
Two eggs any style \$5

BRUNCH COCKTAILS 10

REFILLS 5

MAIN

i Paccheri alla Norma	18
<i>Artisanal pasta with roasted eggplant, tomatoes, buffalo mozzarella & basil</i>	
Gnocchetti allo Zafferano	22
<i>Saffron flavor hand made pasta with Meyer lemon, marinated crabmeat, shrimp, Calabrian peppers & parsley</i>	
i Rigatoni alla Bolognese	19
<i>Home made egg pasta with traditional pork, veal & beef ragù, Grana Padano cheese.</i>	
Steak & Egg	28
<i>Grass-fed NY Rib-Eye steak, arugula & Parmesan salad with a poached egg & hand-cut truffle fries.</i>	

20% Gratuity will be applied for party of 6 or more

We strive to use organic, seasonal and sustainable ingredients.