



aurora brunch

BRUNCH SPECIAL \$25

ENTRÉE & COCKTAIL or FRESH OJ

French Toast

Nutella filled brioche bread with banana, sweet ricotta cheese, Vermont maple syrup

Duck & Waffle

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

Mushrooms & Bacon

Grilled *filone* bread with king oyster & nail mushrooms, fontina cheese, thick cut apple wood smoked bacon, & poached eggs

Crab Benedict

Colossal crabmeat, poached eggs with crushed avocado on English muffin, hollandaise, roasted potatoes & field greens

Parma Benedict

Prosciutto di Parma, burrata, poached eggs truffle hollandaise on challah bread, roasted potatoes & field greens

Frittata

Winter squash, broccoli rabe and mozzarella cheese frittata with roasted potatoes & field greens

Salmon & Eggs

Scrambled eggs with fresh ricotta cheese, smoked salmon, wilted Tuscan kale & toasted eight-grain bread

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 11

Fresh seasonal fruit with Greek yogurt, home made pumpkin seed granola, & wild forest honey

Cavolo Nero 15

Local Tuscan kale and shaved Brussels sprout salad with tahini dressing, pistachio & pecorino cheese

Chicken Fingers 15

Buttermilk marinated crispy chicken with horseradish and truffle dipping sauce

Prosciutto & Burrata 18

18 months aged prosciutto di Parma, cow milk burrata cheese & bruschetta

Chicken Salad 18

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

Stracciatella & Zucca 15

Heirloom squash, Calabrian chili, Buffalo Stracciatella cheese, hazelnut & crispy sage

SIDES

- Parmesan & truffle French fries, aioli \$8
- Toasted English muffin & crushed avocado \$7
 - Crispy bacon \$6
 - Two eggs, any style \$5

BRUNCH COCKTAILS 10

REFILLS 5

MAIN

<i>i Paccheri alla Norma</i>	21
<i>Artisanal pasta with eggplant, tomatoes, buffalo mozzarella, arugula & pine nut pesto</i>	
<i>Bigoli Cacio & Pepe</i>	19
<i>Home made thick spaghetti with cacio Romano, cracked black pepper & pecorino Calabrese</i>	
<i>Pappardelle alla Bolognese</i>	21
<i>Home made egg pasta with traditional pork, veal and beef ragù, and Grana Padano cheese</i>	
<i>Steak & Egg</i>	25
<i>Creekstone Farm skirt steak, arugula & Parmesan salad with a sunny side up egg & truffle Parmesan fries</i>	

20% Gratuity will be applied for party of 6 or more
We strive to use organic, seasonal and sustainable ingredients.