



## ENTREES

(V) These items are or can be prepared vegetarian.

### LAMB SHANK HASH \$14

Braised lamb shank, cauliflower, red pepper, potatoes, topped with easy eggs. Served with a side of toast.

### HARVEST BOWL (V) \$12

Quinoa, sweet potato, cannellini beans, cashew cream, pumpkin seeds, topped with an over easy egg. (You may sub tofu for the egg to make the dish vegan).

### SUNRISE OMELET (V) \$12

Jalapeno, chihuahua cheese, and salsa roja, topped with avocado cream and cilantro. Served with a side of breakfast potatoes or fruit, and a side of toast.

### COUNTRY BENEDICT\* \$14

Underground Meat's Country Ham, poached eggs and house hollandaise on an english muffin. Served with a side of breakfast potatoes or a fruit.

### VEGGIE BENEDICT (V)\* \$13

Cauliflower steak, poached eggs, fresh spinach, tomato, goat cheese, and roasted red pepper hollandaise. Served with a side of breakfast potatoes or a fruit.

### ANCORA PANCAKES (V) \$11

Stack of 3 buttermilk cakes topped with apple creme fraiche and poached pears. Served with Marquardt Farm's maple syrup.

### ESPRESSO FRENCH TOAST (V) \$13

Challah french toast dipped in espresso batter, topped with espresso creme anglaise and hazelnut brittle. Served with Marquardt Farm's maple syrup.

### OATMEAL BOWL (V) \$9

Almond milk, poached pears, banana, granola, toasted almond slivers, topped with pear spiced maple syrup.

### TWO EGGS \$11

Two eggs any style, with protein choice, toast, and choice of breakfast potatoes or fruit.

### EGG WHITE SCRAMBLE (V) \$11

Cremini mushrooms, shallot, sauteed spinach and goat cheese. Served with a side of breakfast potatoes or fruit, and a side of toast.

## EGG SANDWICHES

Sandwiches can be made for here or to go! Add a side of breakfast potatoes or fruit for \$2. Our organic eggs hail from Yuppie Hill Poultry in Burlington, WI!

### HONEY BACON BISCUIT \$9

Egg, bacon, white cheddar, and chives, with sriracha honey on a house-made biscuit.

### SMOKED HAM & CHEESE \$10

Underground Meat's smoked ham, sunny side egg, havarti cheese and tarragon dijon, with arugula on an english muffin.

### LOX RYE \$11

Lox, red onion, cucumber, caper blossoms, and scallion cream cheese on toasted marble rye.

### SOUTHWEST VEGGIE (V) \$8

Avocado, black bean puree, spicy aioli\*, fried egg, tomato and greens on toasted sourdough.

### EGG & CHEESE CROISSANT (V) \$8

Scrambled egg, cheddar and herb aioli\*, on our house-made croissant.

## KIDDOS

### MIGHTY TRIO \$6

Scrambled eggs, pancake mini stack, and a fruit cup.

### SHORT STACK (V) \$5

A small order of pancakes (add chocolate chips or berries for +\$2).

### CHEESY SCRAMBLE \$5

Scrambled eggs with cheddar cheese and a side of sourdough toast.

### GRILLED CHEESE \$5

Melted WI cheddar on sourdough toast.

## SIDES

BREAKFAST POTATOES - 3  
FRUIT CUP - 3  
BAGEL/TOAST - 2.50/1.50

BACON - 4  
PORK SAUSAGE PATTIES - 4  
VEGGIE SAUSAGE - 4

\* Eggs served poached may be undercooked. Consuming raw eggs here or at home may increase your risk of food born illness.



## LUNCH SANDWICHES

All sandwiches come with a side of mixed greens.  
Add a cup of soup for + \$ 2.

### EGG SALAD \$10

Bacon, spicy egg salad, mixed greens, spicy aioli\*, avocado and black bean puree on toasted sourdough.

### TURKEY AVOCADO \$11

Oven-roasted turkey from Ney's Big Sky, avocado, tomato, herb aioli and baby kale on toasted sourdough.

### ROAST BEEF \$11

House roasted peppered beef, whipped-herb feta, pickled seasonal vegetables, and arugula on a baguette.

### CHICKEN SALAD \$10

Basil chicken salad, cucumber, tomato, mixed greens, and basil aioli\* on toasted multigrain.

### MEDITERRANEAN BAGEL SANDWICH \$9

Roasted red pepper, cucumber, hummus, mixed greens on an everything bagel.

## SALADS

### AUTUMN GREENS \$10.50

Mixed greens, flowering kale, pear, pecan, pickled pomegranate, avocado and goat cheese dressing.

### RED PEPPER AVOCADO \$9.50

Arugula, mixed greens, whipped-herbed feta, sunflower seeds, roasted red pepper, cucumber, avocado, and a tarragon dijon vinaigrette.

### GREEK CHICKEN \$11

Flowering kale, mixed greens, Greek chicken, cucumber, croutons and balsamic dressing.

Add chicken or tofu for an additional \$3.

## SOUP

Soup of the day changes daily. Check our specials board for current offerings!

### CUP \$3

### BOWL \$5

Served with house-made baguette.

## DRINKS

### THE ANCORA MIMOSA \$7

The perfect combination of champagne and fresh squeezed orange juice.

### APPLE CIDER MIMOSA \$7

Champagne and AppleBarn Orchard Cider rimmed with cinnamon and sugar, garnished with an apple slice.

### THE ANCORA BLOODY MARY \$8

Titos vodka, our house-made bloody mix, and an epic skewer made up of Underground Meats, pickled vegetables and cheese.

### WINE \$7

Cabernet (Angeline, 2016)

Sauvignon Blanc (Les Jamelles, 2015)

### FRESH SQUEEZED OJ \$4

### COFFEE BAR

See in store menu board for current offerings

HOURS:  
M-F : 6:30AM - 6PM (Kitchen closes at 3pm)  
SAT & SUN : 7AM - 3PM

ANCORA COFFEE  
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Executive Chef: Evan Braun  
GM: Dayna Riesterer