

Ancora

COFFEE

ENTRÉES

(V) These items are prepared vegetarian.

CHORIZO HASH* \$12

House-made chorizo, chihuahua cheese, house-pickled jalapenos, cherry tomato, avocado, potatoes, topped with easy eggs and salsa roja. Served with your choice of toast.

GARDEN BOWL*(V) \$12

Quinoa, garlic roasted cherry tomato, carrot-cucumber-red pepper slaw, hummus, easy egg, sunflower seeds, avocado. (Vegan? Just ask to sub tofu for the egg).

LOX OMELET \$13

Lox, whipped goat cheese, cherry tomato and scallion. Served with a side of breakfast potatoes or fruit, and your choice of toast. (Add avocado for \$1).

COUNTRY BENEDICT* \$14

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

VEGGIE BENEDICT (V)* \$12

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 with mint blueberry mascarpone and fresh blueberries. Served with Marquardt Farm's maple syrup.

FRENCH TOAST (V) \$12

Challah french toast with strawberry rhubarb filling, topped with fresh strawberries and streusel. Served with Marquardt Farm's maple syrup.

GRANOLA BOWL (V) \$9

House-made granola, seasonal fruit, local honey, dried cranberries and greek yogurt.

TWO EGGS* \$10

Two eggs any style, choice of protein, toast and breakfast potatoes or fruit. (Protein choices: pork sausage, bacon, or veggie sausage).

EGG WHITE SCRAMBLE* \$11

Shallot, cremini mushrooms, sauteed spinach and goat cheese. Served with a side of breakfast potatoes or fruit and your choice of toast.

EGG SANDWICHES

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

Fried 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. (Not a fan of sunny eggs? Ask for it fried!)

SAUSAGE JALAPEÑO \$8

House-made pork sausage patty, scrambled eggs, chihuahua cheese, blueberry jalapeño jam and arugula on an english muffin. (Vegetarian? Ask to sub veggie sausage).

SOUTHWEST VEGGIE (V) \$8

Avocado, black bean purée, 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. (Add bacon for \$2).

DRINKS

MIMOSA \$7

The perfect combination of champagne and fresh squeezed OJ.

LAV LEM 2.0 \$8

Our house-made lavender lemonade kicked up a notch! Spiked with your choice of vodka or gin.

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.

IRISH HELLO \$8

Our house-made mint cold brew spiked with irish cream.

WINE & CHAMPAGNE \$7

By the glass. See menu board for current offerings.

SIDES

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

BACON - 4
PORK SAUSAGE PATTIES - 4
VEGGIE SAUSAGE - 4
SHORT STACK - 5

* Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish 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.
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EGG SALAD* \$10

Bacon, spicy egg salad, spring mix, spicy aioli, avocado and black bean purée on toasted sourdough. (Vegetarian? Just ask us to hold the bacon).

HAM & RYE \$11

Smoked ham from Underground Meats, havarti cheese, cremini mushrooms, red onion and tarragon dijon mustard on marble rye.

TURKEY AVOCADO \$11

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

GREEN CHILE CHICKEN \$11

Pulled chicken, cheddar cheese, green chile aioli*, avocado, tomato and spinach on multigrain.

SPICY VEGGIE (V) \$9

Sriracha roasted cauliflower, cashew cream, fresh spinach, carrot-cucumber-red pepper slaw on a poppy seed bagel.

SALADS

Add chicken or tofu to any salad for \$3

WATERMELON BASIL (V) \$9

Spring mix, watermelon, asiago fresco, candied walnuts and basil watermelon dressing.

RED PEPPER AVOCADO (V) \$10

Spring mix, arugula, whipped-herbed feta, sunflower seeds, roasted red pepper, cucumber, avocado, and tarragon dijon vinaigrette.

HONEY FIG (V) \$10

Spring mix, arugula, honey roasted figs, goat cheese, toasted almonds, cherry tomatoes and honey balsamic dressing.

SOUP

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

CUP \$3

Served with sliced baguette.

BOWL \$5

Served with sliced baguette.

KIDDOS

These menu items are for children under the age of 12.

MIGHTY TRIO (V) \$6

Scrambled eggs, pancake mini stack, and fresh fruit.

SHORT STACK (V) \$5

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

GRANOLA BOWL (V) \$5

Whole milk yogurt, house-made granola, and seasonal fruit.

PB & J (V) \$4

Peanut butter and house-made raspberry jam on sourdough bread.

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

ANCORA COFFEE
608-233-5287
3318 University Ave, Madison, WI, 53705

Executive Chef: Evan Braun

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