

Ancora

BRUNCH

CHORIZO HASH

Chorizo, pepperjack, avocado, jalapeño, cherry tomato, potatoes, topped with easy eggs*, salsa roja, crema, and sourdough toast. \$16 (*Veggie substitutes available*).

CARNITAS BENEDICT

Freshly baked house-made buttermilk biscuit split & topped with jalapeño mixed berry jam, slow roasted pulled pork carnitas, poached eggs, hollandaise & smoked paprika. Served with potatoes or greens. \$16 (*Veggie sausage sub available*)

AVOCADO TOAST (VG)(N)

Sliced avocado, cashew cream, crispy maple glazed brussels, arugula, and spiced sunflower seeds on thick cut miché. \$14 (*Add an egg *\$1.50. Sub gf bread *\$2*)

OMELETTE (V)(GF)

3 egg omelette with gouda, gruyere, fontina, sautéed onions, and tomato confit, topped with green goddess. Served with potatoes or greens. \$15

EGGS BENEDICT

Scallion-dill cream cheese, tomato confit, smoked salmon *or* sausage, poached eggs, hollandaise, smoked paprika, on toasted english muffins. Served with potatoes or greens. \$17 (*Veggie sausage sub available*).

BUILD-A-BRUNCH

Two eggs* your way, your choice of protein (bacon, sausage, or veggie sausage), and your choice of potatoes or pancakes. \$15

YOGURT BOWL (V)(GF)

Honey Greek yogurt, frozen wild blueberries, house-made granola, fresh seasonal berries, hemp seed hearts, and mint. \$12

SIDES

- breakfast potatoes \$4
- mixed greens \$3.50
- short stack \$7
- veggie sausage \$6
- bacon \$5.50
- sausage patties \$5
- bagel \$4
- toast \$4
- gluten free toast \$6
- eggs* \$4
- biscuit \$4.50
- crispy brussels sprouts \$4

EGG SAMMIES

HONEY BACON BISCUIT

Fried egg, bacon, cheddar, chives and sriracha honey on a house-made buttermilk biscuit. \$10 (*Sub veg sausage \$1*).

SMOKED SALMON BAGEL

Smoked salmon, scallion-dill cream cheese, cucumber & red onion on a toasted everything bagel. \$11 (*Veggie sausage sub available*).

HELLA STELLA

Sausage, scrambled egg, tomato, cheddar, and chipotle aioli, on a Stella's Hot & Spicy roll. \$11 (*\$1 Sub veggie sausage*).

BREAKFAST BURRITO

Your choice of chorizo, carnitas, veggie sausage or extra egg, with pepperjack, pico de gallo, black beans, potatoes, scrambled egg, crema, and salsa roja in a grilled tortilla. \$11 (*Also available as a bowl!*)

BASIC BEC

Bacon, scrambled egg, muenster, cheddar and garlic aioli on an english muffin. \$10 (*Sub veggie sausage \$1*)

SUB/ADD:

- + Add Breakfast Potatoes \$3
- + Add Mixed Greens \$2.50
- + Add Avocado \$2
- + Sub Veggie Sausage \$1
- + **GF bread can be subbed on most items!**

OUR ENTIRE
MENU IS SERVED
ALL DAY

TURKEY & BRIE

Roasted turkey breast, creamy brie, arugula, sliced red onion, tomato confit, and green goddess dressing on a freshly baked baguette. Served with mixed greens or kettle chips. \$15

PIMENTO CHEESE TOASTIE

Bacon, jalapeño pimento cheese, balsamic grilled tomatoes, spiced sunflower seeds and scallions, on grilled sourdough. Served with mixed greens or kettle chips. \$14 (*Veggie sausage sub available*)

CARNITAS QUESADILLA

Slow roasted carnitas, seasoned black beans, pepper jack, cheddar, and chipotle aioli in a grilled tortilla, topped with salsa roja, crema, and cilantro. Served with pico de gallo and your choice of potatoes or mixed greens. \$16 (*Veggie sub available*)

SUMMER BERRY SALAD (V)(N)

Fresh berries, honey blueberry goat cheese, mixed greens, sliced english cucumber, red onions, candied cashews and your choice of strawberry basil vinaigrette or green goddess dressing. Served with a slice of garlic toast. \$15 (*Add roasted turkey for \$5*)

LUNCH



SEASONAL DRINKS

COCONUT CREAM COLD BREW

Cold brew + coconut vanilla cold foam. \$5.00 -12oz

ICED FRUITY PEBBLES LATTE

Espresso + fruity pebbles steeped oat milk over ice. \$5.75 -12oz

LAVENDER LATTE

House-made lavender syrup, espresso, and the milk of your choice.
Available iced or hot \$5.00 -12oz

HONEY VANILLA JASMINE MATCHA

Matcha, honey vanilla jasmine syrup, and the milk of your choice.
Available iced or hot. \$5.75 -12oz

MINT COLD BREW

Cold brew, house-made mint syrup + a splash of half & half. \$4.75 -12oz

PRICKLY PEAR LEMONADE

House-made lemonade with a splash of prickly pear syrup. \$4.00 -12oz

SPIRITS

BLOODY MARY \$9

House-made bloody mix + vodka

MIMOSA \$8

Champagne + fresh squeeze OJ

PRICKLY PEAR SPRITZ \$9

Prickly pear puree, rose, sparkling water, and a twist of lime over ice.

**wine & beer*

located in grab & go refrigerator

SMOOTHIES

all smoothies are 16oz.

STRAWBERRY BANANA

Strawberries, banana, a splash of simple syrup, and your choice of base. \$8.75

GREEN TROPICS

Spinach, banana, mango, and pineapple. \$9.50

MANGO MINT PINEAPPLE

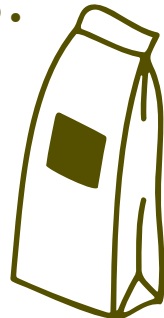
Mango, pineapple, mint simple syrup, and your choice of base. \$8.25

COFFEE & TEA

cold brew	\$3.25
brewed	\$2.75
coffee	\$4.25
cortado	\$5.50
chai latte	\$2.75
tea	\$4.25
latte	\$4.25
cappuccino	\$4.25
miel	\$5.00
mocha	\$5.00
americano	\$3.00
white zombie	\$5.00
matcha	\$5.00

COFFEE BY THE LB.

Free drip coffee (or \$2.75 off any drink) when you purchase a lb of coffee!



CONTACT INFO:

Ancora Cafe + Bakery - 3256 University Ave. Madison, WI, 53705

General Manager: Graham Nash- graham@ancoracoffee.com

cafe phone: 608-233-5287