

Ancora

cafe + bakery

Brunch

Served all day. GF bread can be subbed for \$3.

Eggs Benedict: Smoked salmon *OR* sausage, scallion cream cheese, tomato, poached eggs*, hollandaise, and smoked paprika on an english muffin. Served with potatoes or greens. \$17

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

Avocado Toast: (vg)(n) Sliced avocado, cashew cream, crispy maple glazed brussels, pea shoots, and spiced sunflower seeds on thick cut miche. \$14 (Add an egg *\$1.50)

Omelette: Sausage, sautéed mushroom and leek, topped with hollandaise and chives. Served with your choice of potatoes or greens. \$15 (Vegetarian? Sub Veggie Sausage for \$1)

Breakfast Brisket Quesadilla: Brisket, boom boom sauce, scrambled eggs, cheddar, and pepperjack, topped with salsa roja, crema, and cilantro. Served with petite side greens. \$16 (Veggie Sausage substitute available)

Build-a-Brunch: Two eggs* your way, your choice of protein (bacon, sausage, or veggie sausage), and your choice of starch (potatoes, or pancakes). \$15

Spiced Oatmeal: (v)(n)(gf) Rolled orange spiced oats topped with maple syrup, served with house-made granola, cranberry jam, and cashew cream. \$12

SideKicks

- breakfast potatoes \$4
- mixed greens \$3.50
- sweet potato fries w/ chipotle aioli \$5
- short stack \$7
- veggie sausage \$6
- bacon \$6
- sausage patties \$5
- bagel \$4
- toast \$4
- gluten free toast \$6
- eggs* \$4
- biscuit \$4.50
- crispy brussels sprouts \$4

(v) these items are prepared vegetarian. (vg) these items are prepared vegan. (gf) these items do not contain gluten, but are prepared in a kitchen/bakery that does. (n) contains nuts. *consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness.

Egg Sammies

Served all day. GF bread can be subbed for \$3
Add breakfast potatoes for \$3, sweet potato fries for \$4, or mixed greens for \$2.50.

Honey Bacon Biscuit: Fried egg, bacon, cheddar, chives and sriracha honey on a house-made biscuit. \$11

Smoked Salmon Everything Bagel: Smoked salmon, scallion cream cheese, cucumber & tomato on a toasted everything bagel. \$12

Hella Stella: Sausage, scrambled egg, tomato cheddar, and boom boom sauce on a Stella's Hot & Spicy roll. \$11 (\$1 Sub veggie sausage)

Breakfast Burrito: Scrambled egg, pico de gallo, pepperjack, salsa roja, and your choice of: chorizo, sausage, or veggie sausage, inside a tortilla. \$10 (Ask for it as a burrito bowl for a low carb option!)

Basic BEC: Bacon, scrambled egg, muenster cheddar + garlic aioli on an english muffin. \$10

Lunch

Served all day.

Soup: SOD or Tomato. Served with toasted bread. bowl \$6.50 / cup \$4.50

Green Goddess Wrap: Grilled chicken, avocado, cherry tomato, cucumber, red onion, mixed greens with green goddess dressing in a spinach wrap. Served with mixed greens & cranberry vinaigrette. \$15 (Veggie sub available).

Southwestern Polenta Bowl: (vg)(gf) Roasted garlic polenta with chile lime tofu, black beans, pico de gallo, avocado, crispy fried corn tortilla strips, and cilantro. \$14 (Can sub chorizo for no cost, or add egg for \$1.50).

Salmon BLT Salad: Smoked salmon, crisp bacon, cherry tomato, cucumber, garlic herb croutons and green goddess dressing on spring mix. \$16

Brisket Melt: Sweet & spicy brisket, grilled onions, pickled jalapeño, garlic aioli and cheddar on grilled Challah. Served with sweet potato fries. \$16

Grilled Cheese: (v) Pepperjack, muenster, grilled tomato, garlic aioli on sourdough. Served with a cup of tomato soup. \$12 (Add bacon \$3. Sub GF \$3)



Seasonal Drinks



Blackberry Sage Latte

Espresso, house-made sage syrup, blackberry syrup, and your choice of milk.
\$5.25 -12oz

Gingerbread Chai Latte

House-made chai, gingerbread syrup, your choice of steamed milk, topped with cinnamon. \$6.25 -12oz

Mint Chocolate Zombie

White espresso, house-made mint + house-made chocolate sauce, and your choice of steamed milk, topped with cocoa powder. \$5.25 -12oz

Monona Fog Latte

a tea latte made with earl grey, vanilla maple syrup, steamed milk of your choice, and topped with cinnamon \$4.75 -12oz

Irish Cream Cold Brew

Irish cream cold brew topped with sweet cold foam + cocoa powder (non alcoholic). \$5 -12oz

Spirits

bloody mary \$9

mimosa \$8

pomegranate mimosa \$8

***wine & beer**

located in grab & go refrigerator

Smoothies

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

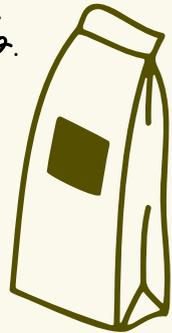
Mango Mint Pineapple: mango, pineapple, mint simple syrup, and your choice of base. \$8.25

coffee & tea

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

Coffee by the Lb.

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



CONTACT INFO:

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