

Ancora

cafe + bakery

Brunch

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

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

Chorizo Hash: Chorizo, pepperjack, pickled jalapeños, cherry tomato, avocado, and potatoes, topped with easy eggs*, salsa roja, crema, and sourdough toast. (Vegetarian? Sub veggie sausage or chile lime tofu). \$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)

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 sub 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

Pumpkin French Toast Dippers (v): Pumpkin spiced french toast sticks served with chai crème anglaise + maple syrup. \$11

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 that does. (n) contains nuts. *consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of foodborn 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, cheddar, tomato 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, cheddar, muenster, and garlic aioli on an english muffin. \$10

Lunch

Served all day.

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

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

Southwestern Polenta Bowl (vg): Roasted garlic polenta with chile lime tofu, black beans, pico de gallo, avocado, crispy fried corn tortilla strips, and cilantro. \$14. Add egg \$1.50. Celiac? We can pan fry the tofu and omit tortilla strips to make this gf.

Salmon BLT Salad: Smoked salmon, crisp bacon, cherry tomato, cucumber, garlic herb croutons and green goddess dressing on spring mix. \$16 (Add a poached egg \$1.50.)

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, and garlic aioli on grilled sourdough. Served with a cup of tomato soup. \$12 (Add bacon for \$3. Sub GF bread for \$3)



Seasonal Drinks



Salted Maple Cream Cold Brew

vanilla cold brew topped with salted maple cream. \$5 -12oz

Pumpkin Chai Zombie

white espresso, chai, pumpkin vanilla syrup, your choice of steamed milk, topped with pumpkin spice. \$5.25 -12oz

Rosemary Brown Sugar Latte

espresso, house-made rosemary brown sugar syrup, and your choice of steamed milk. \$5.25 -12oz

Cider

fresh pressed hot cider served plain or with caramel sauce, and topped with cinnamon. \$4.50 -12oz

Green Tropics Smoothie

spinach, banana, mango, and pineapple. \$9.50 -16oz

Spirits

mimosa \$8

apple cider 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

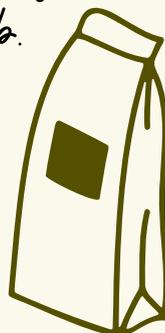
Mango Mint Pineapple: mango, pineapple, mint simple syrup, and your choice of base. \$8.25

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:

Ancora Cafe + Bakery - 611 N Sherman Ave. Madison, WI, 53704

General Manager: Allie D'Amato - allie@ancoracoffee.com

cafe phone: 608-888-2233