

brunch

Served all day. GF bread can be subbed for \$1.

chorizo hash \$12

Chorizo, chihuahua cheese, pickled jalapeños, cherry tomato, avocado, potatoes, topped with easy eggs* and salsa roja. Served with your choice of toast.

avocado toast (vg) \$10

Sliced avocado, cashew cream, maple glazed brussel sprouts, and micro radish on thick cut miche, topped with toasted pepitas. (Add an egg* for \$1).

breakfast tacos \$12

3 corn tortillas with chorizo, scrambled eggs, pickled red onion, creamy salsa verde and cotija. Served with potatoes or greens. (Vegetarian? Just ask to sub tofu for the chorizo).

banana bread french toast (v) \$12

Three thick slices of banana bread with caramelized bananas and toasted walnuts.

eggs benedict (v) (gf) \$12

Butternut squash slices, fresh spinach, chèvre with honey and chopped walnuts, topped with poached eggs* and sage hollandaise*. Served with a side of breakfast potatoes or greens. (Add bacon for \$2).

oatmeal bowl (v) \$9

Rolled oats cooked in almond milk, topped with granola, spiced apples, sliced banana, maple roasted pecans and dried cherries.

egg sammies

Served all day. Add breakfast potatoes or greens for \$2. GF bread can be subbed for \$1.

honey bacon biscuit \$9

Fried egg, bacon, white cheddar, chives and sriracha honey on a biscuit.

the one on a bagel (v) \$7

Fried egg, avocado, jalapeño cream cheese and arugula on an everything bagel. (Add bacon for \$2).

southwest veggie (v) \$8

Avocado, black bean purée, chipotle aioli,* fried egg, tomato and greens on sourdough.

the number 4 \$8

Scrambled egg, bacon, pepperjack, dried cherry chutney and chipotle aioli* on an english muffin.

egg & cheese (v) \$7

Scrambled egg, white cheddar, tomato, spinach and sriracha aioli* on a toasted roll. (Add bacon for \$2).



lunch

All sandwiches come with a side of greens. Add a cup of soup for \$2. GF bread can be subbed for \$1. Sandwiches available as wraps upon request.

turkey avocado \$11

Turkey, avocado, tomato, herb aioli* and kale on toasted sourdough.

grilled cheese (v) \$10

Pepperjack, muenster, and grilled tomato on rosemary sourdough. Served with a cup of tomato soup. (Add bacon for \$2)

chicken salad wrap \$10

Roasted chicken salad, grapes, walnuts, granny smith apples, herb aioli* and spring mix in a flour tortilla wrap.

apple bacon grilled cheese \$12

Bacon, granny smith apples, Roth Grand Cru, white cheddar and dijon mustard on sourdough. Served with a cup of tomato soup.

harvest bowl (v) (gf) \$11

Quinoa, sweet potatoes, cannellini beans and cashew cream, topped with an easy egg* and pepitas. (Vegan? Just ask to sub tofu for the egg).

sass squash (vg) \$9

Roasted butternut squash slices, avocado, roasted red pepper hummus, pickled red onion and spring mix on rosemary sourdough.

salads

Add tofu or chicken for \$3.

red pepper avocado (v) (gf) \$10

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

butternut squash (v) (gf) \$10

Spring mix, spinach, roasted butternut squash, chèvre and roasted maple pecans with maple dijon vinaigrette.

honey fig (v) (gf) \$10

Spring mix, arugula, honey roasted figs, chèvre, toasted almonds, cherry tomatoes and honey balsamic.

soup & sides

Tomato or Soup of the Day
Served with sliced baguette
cup/bowl \$3/\$5

breakfast potatoes	\$3	veggie sausage	\$4
greens	\$3	bacon	\$4
bagel	\$2.50	short stack	\$5
toast/gf toast	2.50/3.50	eggs*	\$3

(V) these items are prepared vegetarian. (VG) Vegan. (GF) These items do not contain gluten, but are prepared in a kitchen that does.
*consuming raw or uncooked meats, poultry, eggs, seafood or shellfish may increase your risk of food born illness.

seasonal drinks

price varies by size - see board.

rosemary brown sugar latte

rosemary brown sugar syrup + espresso + milk

cherry pie zombie

cherry cinnamon sugar syrup + white espresso + milk

black sea salted caramel latte

caramel + black sea salt + espresso + milk

peppermint bark zombie

chocolate sauce + peppermint + white espresso + milk

<< milk options >>

oat, almond, soy, coconut, whole, 2%, skim, half & half

smoothies

made with your choice of OJ, water, or milk (see above).

mango mint pineapple 5.30

peach ginger 5.30

strawberry banana 5.30

spirits

seasonal mimosa \$7

bloody mary \$8

mimosa \$7

hot toddy \$8

cava / wine \$7



coffee & tea

price varies by size - see board.

mint cold brew contains dairy but can be made dairy-free upon request

cold brew

brewed coffee house, featured, or dark roast

cortado

tea see list near bakery case

latte

cappuccino

miel honey + cinnamon latte

mocha

americano

chai

espresso single or double

contact info

Ancora Coffee : 3318 University Ave. Madison, WI - 608-233-5287

General Manager : Jessica Peters - jessica@ancoracoffee.com

Executive Chef : Evan Braun - evan@ancoracoffee.com

our vendors

Ale Asylum

Madison, WI - beer

Bagels Forever

Madison, WI - bagels

Clock Shadow

Milwaukee, WI - cheese

Forage

Madison, WI - kombucha

Gentle Breeze

Mt. Horeb, WI - honey

Hooks

Mineral Point, WI - cheese

Jones Dairy

Fort Atkinson, WI - bacon

Juiced

Milwaukee, WI - cold pressed juices

Just Coffee

Madison WI - coffee

Madison Sourdough

Madison WI - breads

Madison Chocolate Co.

Madison WI - chocolates

Marquardt Farms

Tigerton, WI - maple syrup

Nessalla

Madison, WI - kombucha

Next Door Brewing

Potosi, WI - beer

Pine River Dairy

Manitowoc, WI - butter

Roth Cheese

Fitchburg, WI - cheese

Sassy Cow

Columbus, WI - milk

Vitruvian Farms

McFarland, WI - greens