

brunch

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

breakfast burrito \$12
Scrambled egg, aged cheddar, crispy potatoes, caramelized onion, avocado mash, spicy sour cream, and your choice of spiced tofu or chorizo inside a flour tortilla. Served with a side of salsa roja and your choice of breakfast potatoes or mixed greens.

avocado toast (vg) \$10
Avocado mash, pea shoot, pickled carrot ribbon, crispy garlic chickpeas, topped with everything bagel seasoning on thick cut miché. (Add an egg* for \$1).

sunrise bowl (v) (gf) \$9
Your choice of greek yogurt or rolled oats (vegan), topped with blueberries, bananas, dried cranberries, granola, and house-made strawberry jam.

lemon curd french toast (v) \$12
Challah french toast topped with lemon curd whipped cream, strawberry compote, and a dollop of lemon curd.

omelette \$13
Asparagus, bacon, gruyere, muenster and caramelized onions topped with pea shoots. Served with a side of toasted sourdough and your choice of potatoes or greens.

chorizo hash \$12
Chorizo, pepperjack cheese, pickled jalapeños, cherry tomato, avocado, potatoes, topped with easy eggs* and salsa roja. Served with sourdough toast. (Vegetarian? Just ask to sub spiced tofu).

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, cheddar, chives, and sriracha honey on a house-made biscuit.

maple sausage \$8
Fried egg, cheddar, sausage, and maple butter on an english muffin. (Vegetarian? Just ask to sub veggie sausage)

southwest veggie (v) \$8
Avocado, black bean purée, sriracha aioli, fried egg, tomato and greens on sourdough.

egg & cheese (v) \$7
Scrambled egg, cheddar, tomato, spinach and herb aioli on a toasted brioche bun.

sausage jalapeño \$8
Sausage, scrambled egg, blueberry jalapeño jam, gruyere and arugula on an english muffin. (Vegetarian? Just ask to sub veggie sausage).



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.

california veggie (v) \$10
Avocado mash, yogurt goat cheese spread, mixed greens, cucumber, pea shoots, pickled carrots, roasted red pepper and thinly sliced red onion on toasted rosemary sourdough.

blt \$11
Bacon, lettuce, tomato, avocado, and fresno ranch on toasted sourdough.

turkey avocado \$11
Turkey, avocado, tomato, herb aioli, and spring mix 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 \$11
Roasted chicken salad, grapes, walnuts, granny smith apples, herb aioli and spring mix in a flour tortilla wrap.

salads

garden bowl (vg)(gf) \$12
Quinoa, mixed greens, tofu, cherry tomatoes, pickled carrot ribbon, avocado, crispy garlic chickpeas, and green goddess dressing.

strawberry pecan (v) (gf) \$10
Strawberries, shaved parmesan, red onion, dried cranberries, toasted pecans, on spring mix and arugula with honey balsamic. (Add tofu or chicken for \$3).

red pepper avocado (v) (gf) \$10
Roasted red pepper, feta, sunflower seeds, cucumber, avocado, on spring mix and arugula, with tarragon dijon vinaigrette. (Add tofu or chicken for \$3).

soup & sides

Tomato Soup
Served with sliced baguette
cup/bowl \$3/\$5

breakfast potatoes \$3
greens \$3
short stack \$5
bagel \$2.50
toast/gf toast 2.50/3.50
veggie sausage (morning star) \$5
bacon \$4
sausage patties \$4
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.

mint cold brew

cold brew with mint syrup + a splash of cream

pistachio vanilla zombie

pistachio + vanilla syrup with white espresso and milk

blackberry sage latte

blackberry + sage syrup with espresso and milk

coconut cream cold brew

cold brew with coconut + vanilla syrup and frothed milk

lavender lemonade

lavender buds + lemons (not too sweet - just right).

smoothies

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

mango mint pineapple

strawberry banana

the riveter

cold brew, peanut butter, pea protein, banana, chocolate sauce + oat milk

spirits

bloody mary \$8

mimosa \$7

hot toddy \$8

cava / wine \$7



coffee & tea

price varies by size - see board.

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 : 107 King St. Madison, WI - 608-255-0287
General Manager : *Kim Conaway* - kim@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