

# 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* : 3318 University Ave. Madison, WI - 608-233-5287  
*General Manager* : *Jessica Peters* - [jessica@ancoracoffee.com](mailto:jessica@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