

brunch

Served all day. GF bread can be subbed for \$1.50.

chorizo hash \$13

Chorizo, pepperjack, pickled jalapeños, cherry tomato, avocado, potatoes, topped with easy eggs*, and tomatillo salsa. Served with sourdough toast. (Vegetarian? Just ask to sub spiced tofu).

avocado toast (vg) \$10

Sliced avocado, cashew cream, maple glazed brussels sprouts, spiced pepitas and arugula on thick-cut miche. (Add an egg* for \$1).

honey bear (v) (gf) \$10

Your choice of Greek yogurt or rolled oats (vegan), topped with brown sugar apples, granola, banana, dried cranberries, and chai-spiced honey.

churro french toast dippers (v) \$11

Challah french toast sticks tossed in cinnamon sugar, and served with blackberry chocolate + maple vanilla dipping sauces.

eggs benedict (v) \$13

Butternut squash, spinach, honey walnut chèvre, topped with poached eggs* and roasted garlic sage "hollandaise" on a toasted english muffin. (Add bacon for \$2). Served with your choice of potatoes or greens.

egg sammies

Served all day. Add breakfast potatoes for \$3 or mixed greens for \$2. GF bread can be subbed for \$1.50.

honey bacon biscuit \$9

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

breakfast burrito \$10

Scrambled egg, cheddar, pico de gallo, tomatillo salsa, and the protein of your choice inside a flour tortilla.

egg & cheese (v) \$7

Scrambled egg, gruyere, tomato, spinach, and herb aioli on a toasted brioche roll. (Add bacon for \$2).

maple sausage \$8

Fried egg, cheddar, sausage, and maple butter on an english muffin. (Vegetarian? Veggie sausage can be subbed for \$1).

the spicy pig \$9

Ham, scrambled egg, blueberry jalapeño jam, gruyere, and arugula on an english muffin.

sides

breakfast potatoes	\$4	gluten-free toast	\$5
greens	\$3	veggie sausage	\$5
short stack	\$5.50	bacon	\$4
bagel	\$3.50	sausage patties	\$4
toast	\$3.50	eggs*	\$3

Ancora

fall menu

lunch

Served all day. All sandwiches come with a side of greens. Add a cup of soup for \$3. GF bread can be subbed for \$1.50. Sandwiches available as wraps upon request.

butternut bomber (v) \$12

Roasted butternut squash, brussels sprouts, caramelized onion, honey walnut chèvre, and mixed greens in a flour tortilla wrap.

baja chicken sammie \$12

Grilled chicken, bacon, mixed greens, tomato, and creamy baja sauce on a toasted brioche roll.

the betty \$13

Roasted turkey, muenster, caramelized onion, cranberry chipotle jam, garlic aioli, and arugula on toasted sourdough.

grilled cheese (v) \$11

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

cubano \$12

Ham, carnitas, muenster, pickles, and mustard on a pressed brioche roll.

soup + salads

Served all day.

harvest bowl (vg) (gf) \$13

Quinoa, spinach, tofu, rosemary-roasted root veggies, cashew cream, and spiced pepitas, and a side of tarragon dijon dressing.

blt salad \$13

Mixed greens, bacon, pico de gallo, avocado, cucumber, croutons, and fresno ranch. (Vegetarian? Just ask to sub tofu).

soup bowl \$6 / cup \$4

Your choice of tomato soup or soup of the day. Served with sliced baguette.

(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.

*consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness.

seasonal drinks

pumpkin pecan zombie \$4.75
pumpkin pecan syrup, white espresso, and steamed milk

ginger orange latte \$4.75
ginger orange syrup, espresso, steamed milk

cider \$4

chai latte \$4.75
house-made chai + steamed milk

dragon tea latte \$4
basil black pepper syrup, dragonwell tea, steamed milk

smoothies

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

the riveter \$7.25
cold brew, peanut butter, pea protein, banana, chocolate sauce + oat milk

mango mint pineapple \$6.25

strawberry banana \$6.25

spirits

bloody mary \$8

mimosa \$7

cava / wine \$7

coffee & tea

cold brew \$2.75

brewed coffee \$2.50

cortado \$4.25

tea \$2.25

latte \$4.00

cappuccino \$4.00

miel \$4.75

mocha \$4.75

americano \$3.00

espresso \$2.25

white zombie \$4.75

hot chocolate \$3.50

contact info

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

General Manager : Jessica Peters - 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