

BRUNCH

French toast, brioche bread, vanilla mascarpone, honey crisp apple butter, NY maple syrup	14
Fresh fruit, strained yogurt, organic honey	12
Eggs benedict, prosciutto, burrata, english muffin, truffle hollandaise, greens	19
Smoked trout & avocado eggs benedict, multigrain toast, pimienta hollandaise, greens	20
Brioche panino, goat cheese scrambled eggs, house cured salmon, avocado, greens	18
Aurora Burger, Creekstone farm short rib blend, fontina, charred onions, fries add bacon 2 add avocado 2	17
Braised beef short ribs, soft polenta, roasted mushrooms, poached egg, jus	20
Creekstone Farms NY Strip steak, poached eggs, broccoli rabe, roasted potatoes	33

Drinks

Bloody Mary	12	Mimosa	12	Fresh-squeezed Orange Juice	5
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Sides

French Fries	6	Applewood smoked bacon	6
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SALADS & APPETIZERS

Prosciutto di Parma aged 24 months, burrata cheese, rosemary pizza bianca	18
Tuscan kale, shaved brussels sprouts, pistachio, lemon oil, pecorino oro	15
Warm sunchoke flan, lentil puree, hen of the woods mushrooms, moliterno al tartufo DOP	18
Octopus, white bean purée, blistered peppers, orange & marjoram salmoriglio	18
Croquettes, carnaroli risotto, fior di latte mozzarella, tomato & basil	12

PASTA & GRAINS

Tonnarelli cacio e pepe, pecorino romano, cracked black pepper	19
Pappardelle bolognese, pork and beef sugo, grana padano DOP	20
Butternut squash & mascarpone ravioli, amaretto crumbs, parmigiano reggiano DOP	22
Creste di Gallo carbonara, organic egg yolk, guanciale, pecorino, cracked black pepper	22
Squid ink paccheri, tomato sugo, sea urchin, wild shrimp, chili, rustic breadcrumbs gluten free pasta available	25

20% gratuity will be applied to parties of 6 or more

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

*please inform your server of any allergies or dietary restrictions you may have