



Brunch

CELEBRATE YOUR BRUNCH BY ADDING A MIMOSA, BLOODY MARY, A GLASS OF CHAMPAGNE OR DRAFT BEER AND A DESSERT FOR \$9

BRUNCH ENTRÉES

All of our brunch entrées are served with your choice of breakfast potatoes or mixed greens

OMELETTES

choice of: goat cheese and tomato, mixed vegetable and mozzarella, or chorizo and Gouda 14

BENEDICTS

two poached eggs served atop toasted English muffins

traditional: Canadian bacon and hollandaise 14

Maryland: crab cake and Old Bay hollandaise 16

filet mignon: with Bearnaise sauce 18

*BREAKFAST BURGER

aged black Angus burger, bacon, over easy egg, fontina cheese on brioche 18

WORLD'S BEST PANCAKES

three fluffy pancakes topped with ricotta butter and mixed berries with pure maple syrup 12

CHALLAH FRENCH TOAST

thickly sliced cinnamon-egg bread, custard battered, candied bananas, pure maple syrup 14

HUEVOS RANCHEROS

two over-easy eggs on freshly made tortillas, ranchero sauce, jack cheese 13

CHICKEN AND WAFFLES

fried yard bird, waffles, whipped butter, pure maple syrup 18

GUACAMOLE TOAST

poached eggs served over guacamole, open-faced on rye toast 13

CLASSIC BREAKFAST SCRAMBLE

scrambled eggs, chorizo, potatoes, cheddar cheese 14

PASTRY BASKET

chocolate croissants, muffins 10

ENTRÉES

ATLANTIC SALMON ^{GF}

ratatouille, dill butter 28

CAVATELLI SUNDAY RAGOUT

house made cavatelli, baby back rib ragout 24

LINGUINE CARBONARA

pork cheek pancetta, onion, egg yolk, freshly made linguine 21

BEVERAGES

COFFEE AND TEA 3

FRESHLY SQUEEZED ORANGE JUICE 4

CRANBERRY JUICE 4

GRAPEFRUIT JUICE 4

FROM THE BAR

MIMOSA MADE WITH GENO AURIEMMA'S PROSECCO 13

BELLINI MADE WITH GENO AURIEMMA'S PROSECCO 13

ESPRESSO MARTINI 14

BLOOD ORANGE MARTINI 13

BLOODY MARY 8

ERMINIO CONTE
Executive Chef

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*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborn illness
This item is cooked to order and may contain raw or undercooked ingredients