



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 15
mixed vegetable and mozzarella 15
chorizo and Gouda 15

BENEDICTS

two poached eggs served atop toasted English muffins
Traditional: Canadian bacon and hollandaise 16
Maryland: crab cake and Old Bay hollandaise 19
Steakhouse: filet mignon with Bearnaise sauce 19

*BREAKFAST BURGER

aged black Angus burger, bacon, over easy egg, fontina cheese on brioche 19

WORLD'S BEST PANCAKES

three fluffy pancakes topped with ricotta butter and mixed berries with pure maple syrup 14

CHALLAH FRENCH TOAST

thickly sliced cinnamon-egg bread, custard battered, bananas, pure maple syrup 16

HUEVOS RANCHEROS

two over-easy eggs on freshly made tortillas, ranchero sauce, jack cheese 14

CHICKEN AND WAFFLES

fried chicken cutlet, waffles, whipped butter, pure maple syrup 19

GUACAMOLE TOAST

poached eggs served over guacamole, open-faced on rye toast 15

CLASSIC BREAKFAST SCRAMBLE

scrambled eggs, chorizo, potatoes, cheddar cheese 15

BREAKFAST FLATBREAD

fried egg, breakfast sausage, mozzarella and bacon 19

SMOKED SALMON WRAP

whole wheat wrap, smoked salmon, arugula and goat cheese 19

ENTRÉES

ATLANTIC SALMON ^{GF}

ratatouille, dill butter 28

CAVATELLI SUNDAY RAGOUT

house made cavatelli, baby back rib ragout 24

LINGUINE CARBONARA

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

GNOCCHI

fresh tomato and mozzarella 20

COMPLETE BRUNCH

CELEBRATE YOUR BRUNCH BY ADDING A MIMOSA, BLOODY MARY, BELLINI, A GLASS OF CHAMPAGNE OR DRAFT BEER AND A DESSERT FOR \$12

FROM THE BAR

MIMOSA MADE WITH PROSECCO 10

BELLINI MADE WITH PROSECCO 10

BLOODY MARY 10

ERMINIO CONTE
Executive Chef

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