

AURORA

Mother's Day Brunch

GRANOLA PARFAIT / \$8

Creek Yogurt, House Made Granola,
Fresh Berries, Honeycomb

TRUFFLE FRIES / \$8

Parmesan Reggiano, Fine Herb

QUAIL EGGS / \$9

Sriracha Deviled, Tobiko, Truffle Aioli

THE LOCAL / \$10

Organic Greens, Heirloom Tomato,
Pickled Fennel, Crispy Chickpea,
Thyme Vinaigrette

COLD SMOKED SALMON / \$12

Herbed Cream Cheese, Roe

FRIED GREEN TOMATO WRAP / \$12

Bacon, Scrambled Eggs, Cheddar Cheese,
Horseradish Dill Sauce, Spinach Wrap,
Served with Breakfast Potatoes

TEMPURA FRIED BRIOCHE

FRENCH TOAST STICKS / \$12

Cinnamon Sugar Dusted,
Candied Walnuts, Maple Bourbon Sauce,
Choice of Bacon or Sausage

BISCUITS & GRAVY / \$14

Jumbo Cheddar Scallion Biscuit,
Sausage Gravy, Breakfast Potatoes

EGGS BENEDICT FLIGHT / \$14

Classic - Canadian Bacon, Florentine - Spinach,
Chesapeake - Crab Cake

PASTA CARBONARA / \$14

Fresh Egg Pasta, Char Grilled Portabella,
Black Garlic White Wine Cream Sauce

QUICHE / \$16

Caramelized Shallot, Aged White Cheddar,
Spinach, Roasted Red Pepper,
Breakfast Potatoes

SHRIMP & GRITS / \$22

Cajun Dusted Shrimp, Four Cheese Grits,
White Wine, Lemon

MAY 8TH & 9TH

10 AM - 2 PM

DECADENT DESSERTS

CREPES / \$8

Nutella, Fresh Vanilla Cream, Berries

BREAD PUDDING / \$9

Banana, Vanilla Bean Ice Cream

VANILLA WHISKEY CREAM

NAPOLEON / \$9

Crisp Puff Pastry, Blood Orange Syrup,
Bruleed Orange Supreme

FOXTAIL ESPRESSO TIRAMISU / \$10

Foxtail Espresso Dipped Lady Fingers,
Creamy Mascarpone, Rum

KEY LIME PIE / \$10

Graham Cracker Dust, Raspberry Coulis,
Lime Sphere, Lime Zest

THE SUPERNOVA / \$17

Dark Chocolate Balloon Dome,
Rum Flavored Caramel, Candied Walnut,
Smashed Raspberry, Ghirardelli Brownie,
Vanilla Bean Ice Cream

DRINKS

MIMOSAS

\$7 Each / \$18 Flight of 3

Orange, Pineapple, Cranberry

BLOODY MARY / \$7



@auroraattheceleste



Aurora At The Celeste