

AURORA BRUNCH

MODERN AMERICAN FUSION

BRUNCH ENTREES

AVOCADO TOAST WITH FRIED EGG 12

HERB BUTTER TOASTED BRIOCHE PLANK | MASHED AVOCADO
BROWN EGG | EVERYTHING SEASONING | MICRO CILANTRO

CHICKEN TIKKA MASALA & WAFFLES 17

SWEET POTATO WAFFLES | MARINATED BONELESS CHICKEN
SPICED TOMATO CREAM SAUCE | SEASONAL GRILLED VEGETABLE

TWO EGGS ANY STYLE | BREAKFAST POTATOES | TOAST 15

ADD YOUR CHOICE: 17

SMOKED BACON

PORK SAUSAGE LINKS

UNCURED HAM

TEMPURA FRIED BRIOCHE FRENCH TOAST STICKS 14

CINNAMON SUGAR DUSTED | CANDIED WALNUTS

MAPLE BOURBON SYRUP | CHOICE OF MEAT

UNCURED HAM & AGED CHEDDAR OMELET (GF) 16

BREAKFAST POTATOES

EGGS BENEDICT

ENGLISH MUFFIN | POACHED EGG | HOLLANDAISE | BREAKFAST POTATOES
CHOICE OF SRIRACHA, BLOOD ORANGE OR TRADITIONAL HOLLANDAISE

TRADITIONAL 16

SMOKED SALMON 18

CRAB CAKE 20

FILET & EGGS (GF) 25

TWO EGGS | FILET MEDALLIONS

BREAKFAST POTATOES | ASPARAGUS | HOLLANDAISE

BUTTERMILK PANCAKES 12

FRESH FRUIT COMPOTE OF THE DAY | AMARETTO WHIPPED CREAM

FRESH FRUIT BOWL (GF) 10

SEASONAL FRUIT | ORANGE | TOASTED COCONUT | MINT | CITRUS YOGURT

FLORIDA OMELET (GF) 16

EGG WHITE | RED ONION | TOMATO | AVOCADO | ARUGULA

GOAT CHEESE | BREAKFAST POTATOES

HOUSE MADE GRANOLA PARFAIT 10

GREEK YOGURT | BERRY COMPOTE | GRANOLA

ORANGE ROASTED NUTS | BERRIES | HONEYCOMB

SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES,

BREAKFAST POTATOES OR GREENS

*CELESTE BURGER 16

FLORIDA WAGYU | AGED CHEDDAR | HYDROPONIC BIBB

TOMATO | CELESTE SAUCE

FRIED GREEN TOMATO WRAP 14

BACON | SCRAMBLED EGG | AGED CHEDDAR

HORSERADISH DILL SAUCE | SPINACH WRAP

CRAB CAKE SANDWICH 18

HORSERADISH REMOULADE | PICKLED FENNEL

HYDROPONIC BIBB | TOMATO | TOASTED BRIOCHE

*FILET AND CHEESE SANDWICH 19

GRILLED FILET MEDALLIONS | GOAT CHEESE | TOMATO AIOLI

BALSAMIC ONION | ARUGULA

GRILLED CHICKEN SANDWICH 15

CITRUS BRINED | AVOCADO | HYDROPONIC BIBB

TOMATO | AGED WHITE CHEDDAR | POBLANO REMOULADE

IMPOSSIBLE DOUBLE BURGER (GF)(VG) 18

GLUTEN FREE SEEDED BUN | 2 IMPOSSIBLE BURGER PATTIES

TOMATO AIOLI | AVOCADO | HYDROPONIC BIBB | BALSAMIC ONION

APPETIZERS

TRIO OF SLIDERS 16

CRAB CAKE | FLORIDA WAGYU | PORK BELLY

HOUSE TRUFFLE FRIES | CELESTE SAUCE

TRUFFLE FRIES 8

PARMESAN REGGIANO | FINE HERBS

CRISPY PAELLA ARANCINI 10

SHRIMP | CHORIZO | VADOUVAN CARROT PUREE

BAO "LT" 10

PORK BELLY | HEIRLOOM TOMATO | SWEET CHILI AIOLI

RUBEN EMPANADA 10

CORNERED BEEF | SAUERKRAUT | SWISS | HOUSE SAUCE

SALADS

THE LOCAL (GF)(VG) 12

ORGANIC GREENS | HEIRLOOM TOMATO | PICKLED FENNEL

CRISPY CHICKPEA | THYME VINAIGRETTE

THE CAESAR 12

ROMAINE HEARTS | KALE | RYE CROUTON | PARMESAN DUST

CRACKED BLACK PEPPER | CAESAR DRESSING

SALAD ENHANCEMENTS

GRILLED CITRUS BRINED CHICKEN 6

BLACKENED SHRIMP 8

CHAR GRILLED SKIRT STEAK 10

FAROE ISLAND SALMON 10

DESSERTS

CROISSANT BEIGNET 10

WARM CHOCOLATE BREAD PUDDING 10

COCONUT RICE PUDDING (GF) 10

SUPERNOVA 17

BEVERAGE SPECIALS

BOTTOMLESS MIMOSAS 20 PER PERSON

MIMOSAS 8

ORANGE | CRANBERRY | PINEAPPLE

BRUNCH PUNCH 7

BUBBLY | VODKA | SPRITE | OJ

PINEAPPLE | STRAWBERRY | MINT

DRAFT BEER 7



@AURORAATTHECELESTE

@THECELESTEORLANDO



@AURORA AT THE CELESTE

@THE CELESTE HOTEL

HAPPY HOURS 7 DAYS A WEEK 4PM-6PM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

(GF) GLUTEN FREE . (VG) VEGAN