

Aurelia

Lunch Spring 2015

Appetizer

Soup Du Jour, Chef's selection	7.5
Bruschetta, tomato confit, onion, fresh basil, aged balsamic	8.
Hummus, classic chickpea purée w/tahini, olive oil & grilled pita bread	8.
Cheese plate, local & imported cheeses, seasonal chutney, pickled vegetables. (choice of 3,5,7)	12/16/19.
Mussels, chorizo, roasted tomato, fresh basil, shaved garlic, olive oil	16.
Grilled Shrimp, avocado, artichokes, grilled corn, roasted peppers, baby greens	17.
Baby Octopus, citrus supremes, kohlrabi, sorrel purée, purple potato, frisée, fennel, olive oil	17.
Garden Beet, arugula, charred orange, pickled onion, sorrel, goat cheese, fennel, aged balsamic	13.
Prosciutto di Parma, fresh beans, shaved fennel, roasted shallot, aged balsamic	15.
Panzanella, olives, capers, tomato, peppers, mozzarella, croutons, olive oil, aged balsamic	14.
Country Chicken Paté, seasonal chutney, house pickle, warm baguette	16.

Salad

Local Spring Mix, assorted baby greens & vegetables, champagne vinaigrette	12.
Raw Kale, toasted pine nuts, dried currants, aged ricotta, balsamic vinaigrette	10.

Add-ons: shrimp 2.5ea, salmon 9., chicken breast 7.

Lunch Specialties

Smoked Poblano Pepper, quinoa, mustard greens, charred corn, soffrito	20.
Gnocchi, handmade potato gnocchi w/ a light tomato cream sauce and fresh basil	14.
Ravioli, spinach and ricotta filling w/ brown butter & sage	15.

Aurelia Sandwiches (served with our house made French fries or spring salad)

Artisan Grilled Cheese, local cheddar, arugula pesto, sliced garden tomato, grilled ciabatta.	13.
Prosciutto Muffuletta, grilled ciabatta, prosciutto, marinated mix olive salad	17.
Veggie Baguette, hummus, roasted peppers, fennel, artichoke, tomato, red onion, arugula	14.
Curried Chicken Wrap, grapes, apples, & mild curry aioli in a wheat wrap w/ lettuce & tomato	15.
BLT-A, bacon, lettuce, tomato, avocado, house-made toasted bread	15.
Aurelia Burger, Fontina, toasted house-made bun, lettuce, slice tomato, red onion	18.

Add-ons: bacon 2.5, caramelized onion 1.5, avocado 2.5, blue cheese 2.

Beau C. Widener

chef

All ingredients are sourced from the Hudson Valley and New England when available.

Vegetarian, vegan and gluten-free options available

**Consuming raw or undercooked meat may be hazardous to your health.*

20% gratuity will be added to parties of 6 or more.