



Monday - Friday 3pm | Saturday - Sunday 4pm

Saturday & Sunday Brunch 10am-2pm

Reservations at
(316) 977-9277
or VoraWichita.com

EXECUTIVE CHEF
Kevin Derks

BRUNCH MENU

STARTERS

CALAMARI

Fried calamari steaks in a parmesan cup served with a pesto and cocktail sauce. | 13

MUSSELS PROVENCAL

Steamed mussels in white wine butter sauce with heirloom tomatoes. Served with grilled herb baguette slices. | 14 Add sides fries | 4

EGGPLANT PARMESAN

Lightly breaded and fried eggplant slices on homemade marinara topped with provolone, mozzarella, and parmesan cheese. | 12

FRESH FRUIT PLATTER

Pineapple wedge served with fresh berries, melons, and citrus fruit. Served with a cup of honey yogurt. | 14

GNOCCHI FRITTI

Potato gnocchi fried until crispy and tossed with a wild mushroom pesto cream sauce. Topped with roasted tomatoes and parmesan. | 10

BURRATA

Fresh burrata topped with crushed pistachios and honey. Served with grilled bread, pesto, salami, and capicola. | 16

SOUP & SALADS

Add to any salad: Grilled Chicken Breast | 8

Sauteed Shrimp | 7

Grilled Norwegian Salmon | 12

Grilled Steak | 8

Burrata | 7

SPINACH SALAD

Baby spinach, Granny Smith apple slices, gorgonzola cheese, and candied walnuts with our honey mustard dressing. | 11
Half Portion | 8

GRILLED CAESAR

Grilled romaine heart topped with croutons, Parmesan, and drizzled with house caesar dressing. | 11
Half Portion | 8
Add spinach white anchovies | 3
Add crispy calamari | 6

ITALIAN SALAD

Mixed greens, kalamata olives, tomatoes, onions, pepperchinis, croutons, and shredded Parmesan with our house made Italian vinaigrette. | 11
Half Portion | 8

GREEK SALAD ^{GF}

Crisp romaine, roasted tomatoes, kalamata olives, red bell peppers, cucumbers, red onions, and feta cheese with a Greek feta vinaigrette. | 11
Half Portion | 8

BEET SALAD ^{GF}

Roasted candy striped and golden beets served with whipped goat cheese and arugula with a sherry vinaigrette. | 10

FRENCH ONION SOUP | 7 SOUP DU JOUR | 6

PASTAS

LASAGNA

Sicilian-style lasagna with ground beef, ground pork, marinara, ricotta, parmesan and mozzarella. | 21

SHORT RIB RAGU

Slow braised short rib mixed with ground beef and house made sausage, mushrooms, cherry tomatoes and marinara on pappardelle noodles. | 28
+ Burrata | 7

SMOKED SALMON TORTELLINI

Asparagus, shallots, sun-dried tomatoes, garlic, smoked salmon, and shrimp tossed in our house made four cheese sauce. | 28

^{GF} Gluten Free 20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food



JOIN US FOR OUR DAILY SPECIALS!

Mondays | \$8 Margharita Pizzas (\$4 off other pizzas) and 1/2 off French & Italian Wines

Wednesdays | \$1.50 Oysters All Day

Thursdays | \$5 Glass of Rose & \$10 off bottles of Rose

Happy Hour | Monday - Friday 3pm - 6pm

BRUNCH SPECIALTIES

FRENCH DIP SANDWICH

Sliced prime rib with caramelized onions and provolone cheese on a French roll with sides of warm au jus and creamy basil horseradish sauce. Served with frites. | 20

BREAKFAST SANDWICH

Eggs, salami, capicola, and gruyere cheese on sourdough bread with Boursin aioli. Served with frites. | 12

CROISSANT FRENCH TOAST

Fresh berries topped with powdered sugar. | 12

CRISPY CHICKEN AND BELGIAN WAFFLE

Fresh made waffle, fresh berries, and a crispy chicken breast. Served with a red pepper infused syrup | 15

THE WORKS

3 eggs your style served with your choice of bacon, sausage, or ham steak. Served with country potatoes. | 13

GERMAN SKILLET

Three egg frittata with a medley of bell peppers, Bratwurst with sauteed peppers, onions, eggs, red potatoes, and cheddar cheese. | 15

SMOKED SALMON BENEDICT

Smoked salmon, english muffin, boursin, poached eggs and hollandaise. Served with country potatoes. | 15

COUNTRY EGGS BENEDICT

Canadian bacon, English muffin, poached eggs and hollandaise served with country potatoes. | 15

FRITATA

Bacon, tomato, caramelized onions and cheddar. Baked in our wood oven and served with toast. | 14

BREAKFAST PIZZA

House crust with bechamel topped with truffle, tomatoes, arugula, sausage, bacon and eggs. | 19

PANCAKES

A large stack of house made pancakes drizzled with maple syrup and fresh berries. | 11

ITALIAN BAKED EGGS

Italian sausage, marinara sauce, mushrooms, onions, and peppers with 3 eggs baked on top cooked in our pizza oven. | 14

STEAK & EGGS

Steak & eggs served with country potatoes. | 32

AVOCADO TOAST

Avacados, evo, lemon juice, pepper flakes, cherry tomato medly garnished with micro greens and everything bagel seasoning. Served with two eggs and any style. | 12

Add Bacon | + 4

Add Smoked Salmon | +5

CROQUE MADAME SANDWICH

Texas toast, turkey, ham, grueyer, provolone cheese and bechamel sauce, and dijon. Served red pepper marmalade. | 14

Add Egg Any Style | + 2

MONTE CRISTO SANDWICH

Ham, turkey, gruyere and provolone dipped and fried in cake batter until golden browned and finished in oven. Served with frites and red pepper marmalade. | 13

CREATE YOUR OWN 3 EGG OMMLETTE | 13

Ham | Italian Sausage | Pepper Bacon | Spinach Squash | Zucchini | Bell Pepper | Mushrooms Tomato | Onion | Mozzarella | Cheddar | Boursin Served with country potatoes.

Add Egg White Only | +2

SIDES

Grilled Asparagus | 5

Fruit Cup | 4

Side Country Potatoes | 4

Side French Toast | 4

Side Waffle | 4

Frites | 4

Side Bacon | 4

Side Sausage | 4

Side Ham | 4

Roasted Wild Mushrooms with Peppers and Bacon | 8

DESSERT

4 LAYER CHOCOLATE CAKE

with chocolate sauce and fresh berries | 12

TIRAMISU

From Wichita's local bakery Bagatelle | 6

AFFOGATO

Vanilla gelato topped with house made granola, candied walnuts caramel and Reverie Roasters espresso poured on top. | 7

BRUNCH INSPIRED COCKTAILS

VORA MIMOSA

La Vite Prosecco & fresh squeezed orange juice | 5/glass | 15/carafe (5 additional carafe) + Juice Flight | Orange | Pineapple | Cranberry | Pomegranate | Grapefruit | 3 for 4

GREYHOUND CRUSH

Monopolowa Vodka, grapefruit juice and crushed ice. | 8

GINGER MIMOSA

Gingeroo, fresh squeezed orange juice and prosecco. | 7

FRENCH VANILLA SCREWDRIVER

French vanilla vodka, fresh squeezed orange juice and cranberry juice. | 10

FRENCH 75

Monopolowa Gin, lemon juice, and simple syrup, topped with prosecco. | 8

ESPRESSO MARTINI

Stoli Vanilla Vodka, Caffè Borghetti Espresso Liqueur, vanilla syrup, and cream. | 12

ANEJO ESPRESSO MARTINI

Rudo Anejo, Arrogante Coffee liqueur, cinnamon, simple and espresso. | 11

BLOODY MARY

Monopolowa Vodka and house made bloody mary mix. | 7

SELECT SPRITZ

Select Apertivo, Prosecco, Green Olive. | 7

CIDRES

Cidre La Chouette Brut Organic | 9/Glass
Cidre La Chouette Demi-Sec Organic | 11/Bottle

20% gratuity added to parties of 6 or more