

Brunch Cocktails

FRENCH VANILLA SCREWDRIVER | 11
french vanilla vodka, fresh squeezed orange
juice, cranberry juice

FRENCH 75
monopolowa gin, lemon juice, simple
syrup, prosecco

ESPRESSO MARTINI | 14
vanilla vodka, caffè borghetti
espresso liquor, vanilla syrup, cream

GREYHOUND CRUSH | 8
monopolowa vodka, grapefruit juice,
crushed ice

VORA MIMOSA | 5/GLASS
CARAFE | 15, ADDITIONAL CARAFE | 5
prosecco, fresh squeezed orange juice

PICK
ANY 3

JUICE FLIGHT | 4

orange * pineapple * cranberry *
pomegranate * grapefruit

ANEJO ESPRESSO MARTINI | 14
rudo anejo, espresso liquor,
cinnamon, simple syrup, espresso

BLOODY MARY | 12
dill pickle vodka, house made
bloody mary mix

SELECT SPRITZ | 7
select apertivo, prosecco, green olive

CIDERS
CIDRE LA CHOUETTE BRUT ORGANIC | 9/GLASS
CIDRE LA CHOUETTE DEMI-SEC ORGANIC | 11/BOTTLE

STARTERS

FRESH FRUIT PLATTER | 18 VEG
pineapple wedges, fresh berries, melons,
granola, honey, greek yogurt

CALAMARI | 14
calamari steaks, parmesan cup,
pesto, cocktail sauce

BURRATA | 16
burrata, toasted pistachios, honey, sourdough
bread, pesto, salami, capicola

FRIED CRAB CAKES | 16
orange supremes, fennel, frisée,
lemon aioli, chili oil

MUSSELS PROVENÇAL | 15
white wine butter sauce, heirloom tomatoes,
grilled herb baguette slices

VORA PIZZETTA | 12
house-made 00 pizza dough, crème fraîche,
mozzarella, red onion, confit, basil, lardons

PIZZAS

LOADED PEPPERONI | 20
san marzano sauce, pepperoni, mozzarella cheese

ITALIAN SAUSAGE | 21 🌶️
san marzano sauce, house made italian sausage, fresh
mozzarella, pepperoncini

MARGHERITA | 18 VEG
san marzano sauce, mozzarella, fresh basil

GF gluten free VEG vegetarian 🌶️ spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
A surcharge of 3% will be added to credit card transactions to cover processing fees. No fee applies to cash or debit transactions.
20% gratuity added to parties of 6 or more

BRUNCH MENU

ADD SALADS & SOUPS

BURRATA | 9, GRILLED CHICKEN | 9, SHRIMP SCAMPI | 8,
SCOTTISH SALMON* | 16, GRILLED STEAK* | 12

GREEK | 11 GF VEG

grilled romaine heart, roasted tomatoes,
kalamata olives, red bell peppers, cucumbers,
red onions, feta cheese, greek feta vinaigrette
// half portion | 8

CAESAR | 12

romaine heart, croutons, parmesan cheese,
house caesar dressing
// half portion | 8
add spanish white anchovies | 3
add crispy calamari | 9

ITALIAN | 11 VEG

mixed greens, kalamata olives, onions,
cucumbers, tomatoes, pepperoncini,
croutons, shredded parmesan, italian
vinaigrette // half portion | 8

SPINACH | 11 GF

baby spinach, blue cheese, carrots, egg,
bacon, radish, dijon, apple cider and bacon
vinaigrette // half portion | 8

BEET | 10 GF VEG

roasted red and gold beets, whipped
goat cheese, arugula, sherry vinaigrette

FRENCH ONION SOUP | 8
SOUP DU JOUR | 7

BRUNCH SPECIALTIES

BLACK LABEL BRUNCH BURGER | 19

jalepeño tomato jam, greens, gruyere, brioche bread, frites
add fried egg | 3

FRENCH DIP SANDWICH | 20

prime rib, caramelized onions, provolone cheese, french roll, au jus, horseradish crema, frites

CRISPY CHICKEN & BELGIAN WAFFLE | 15

waffle, berries, crispy chicken, spicy syrup

BREAKFAST SANDWICH | 17

eggs, salami, capicola, gruyere cheese, sourdough bread, boursin aioli, frites

BRIOCHE FRENCH TOAST | 12 ^{VEG}

berries, powdered sugar, maple syrup, whipped butter

BISCUITS & GRAVY | 12

2 biscuits, house-made sausage gravy, cheddar cheese // half portion | 6

BENEDICT ROYALE | 18

canadian bacon, english muffin, poached eggs, hollandaise, potatoes o'brien

FRITTATA | 15

bacon, tomato, caramelized onions, goat cheese, sourdough toast

SAUCE BIANCA BUTTON PASTA | 19

orecchiette pasta, four cheese cream sauce, pancetta, mushrooms, green peas

ITALIAN BAKED EGGS | 18

sausage, marinara sauce, mushrooms, onions, peppers, 3 eggs on top, sourdough toast

AVOCADO TOAST | 15 ^{VEG}

avocados, evo, lime juice, pepper flakes, cherry tomato, everything bagel seasoning, 2 eggs your style
add bacon | 4

LOX BAGEL | 13

cured salmon, whipped scallion, cream cheese, fried capers, fresh dill, bagel, fruit cup

VORA OMELET | 15 ^{GF VEG}

gruyere, spinach, tomato, oyster mushroom, potatoes o'brien

PANCAKES | 11 ^{VEG}

house made pancakes, maple syrup, berries

SIDES

**FRUIT CUP | 5, POTATOES O'BRIEN | 4, FRITES | 4,
BACON | 4, SAUSAGE | 4**

Desserts

4 LAYER CHOCOLATE CAKE | 12 ^{VEG}

chocolate sauce, berries

TIRAMISU | 8 ^{VEG}

wichita's local bakery bagatelle

AFFOGATO | 7

vanilla gelato, granola, candied walnuts, reverie roasters espresso

GF gluten free VEG vegetarian  spicy

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YOUR PASSPORT TO EUROPEAN CUISINE