



Dottie Audrey's Menu

Menu Available: Weekdays 9:00am-5:00pm | Sat-Sun 8:00am-4:00pm



Breakfast Griddles

Weekdays: Open-11:30am | Sat-Sun: Open-1:00pm

Breakfast Sandwich \$7.25

Egg & cheese on a roll
add mushrooms, ham or bacon, + \$0.75
add Irish Bacon or homemade sausage +\$2.50
add avocado +\$1.95; Gruyère, Goat or Fresh Mozzarella cheese +\$1.25; on Croissant +\$1.00

Capicola, Egg & Provolone \$10.95

Generous amount of grilled capicola, provolone cheese, egg, garlic aioli, balsamic vinegar reduction on a kaiser roll

French Toast \$11.95 made with our cinnamon brioche, served with our homemade caramel butter & syrup

Piper's Pancakes \$11.95 Buttermilk pancakes served with our homemade caramel butter and syrup; *add blueberries or chocolate chips +\$1.50*

Soups, Stews & Starters

French Onion Soup 10 Deeply caramelized onions in a rich beef & wine broth topped w/cROUTONS, broiled Gruyere & Swiss cheese

Connie's Beet Veggie Soup 6.95 Broth-based; Vegan, GF; beets, shallots, leeks, onion, sun-dried tomatoes, carrots, chickpeas, celeriac, potatoes, herbs & spices

Crispy Sticky Pork Belly 12.95 Dry-rubbed and roasted pork belly, sliced and fried, drizzled with apple-cider vinaigrette & tangy honey mustard, topped with arugula; add two eggs +\$2.00

Spicy Chicken Chili 7.50 House-ground chicken, chipotles, leeks, garlic, onions, beans, warm spices, with cheddar; GF

Potato & Cheese Pierogies 7.95 (4) pierogies, sautéed onions, butter

Crispy Chicken Wings 12.95 dry-rubbed wings, cured in our own proprietary spice blend, fried crispy; 7-9 wings; available Plain, Hot-Honey (+\$1), Spicy Buffalo, Garlic-Parm

Sticky Chicken GF 9.95 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey, spicy shichimi

3-Egg Omelets

All served with a side of greens and bread

Ham & Cheddar \$13.95

Mushroom & Cheddar \$13.95

Feta, Spinach & Tomato \$13.95

Spinach & Mushroom \$13.95

Scallion & Goat Cheese \$14.75

Lox, Scallion & Avocado \$17.50

MYO Omelet \$14.95

choice of Meat: bacon or ham
choice of (3) Veg: spinach, mushroom, scallion or tomato; choice of cheddar, feta or American cheese
add avocado +\$1.95; change to Gruyère cheese +\$0.95 ; +meat/cheese +\$0.95

Meats & Eggs

sub egg whites +\$3.00

Quiche Lorraine 13.95 Irish bacon, bacon, ham, leeks, herbs & spices, savory custard, pastry shell; greens

HeiHei Loco Moco \$15.95 Homemade chicken burger, hoisin rice, gravy, two eggs, shichimi, furikake, pepper, scallions, herbs

Tuxedo Breakfast \$9.75 Two eggs, bacon, greens & bread

Eggs Maryland \$18.75 Toasted sourdough white bread, crab cakes, 2 eggs, spicy sauce & Old Bay; served with greens

Kielbasa Scramble \$16.95 Diced smoked kielbasa, onions, nappa/kale mix, scallions, cheddar; greens & bread

Sausage Gravy Baguette \$16.75 Toasted baguette, peppery sausage gravy, two eggs, side of greens

Steak and Eggs 32.95 Hand-cut choice sirloin steak, eggs, crostini, grill butter

Vegetarian & Eggs

Roasted Squash & Spinach Frittata \$14.95

Baked omelet with roasted acorn and kabocha squash, sauteed leeks, onions, red peppers, gruyere and romano cheeses, w/salsa verde

Our Cashew Granola & Fruit \$7.95

Steel-cut Oatmeal & Fruit \$8.95 brown-butter & brown sugar oatmeal made with oat milk, coconut, berries & chia seeds

Cottage Cheese Yogurt Bowl \$10.95 Non-fat Greek yogurt, low-fat cottage cheese, oat bran, fruit compote, fresh berries, spiced nuts (egg whites), chia seeds

Thelma's Belgian Waffle \$9.95 Belgian Liege sugar waffle with fresh fruit, strawberry Chantilly cream, syrup drizzle

Cheesy Grits with Mushrooms \$10.95

White grits, butter, milk, Parmesan and Romano cheeses, pepper, shiitake & Cremini mushrooms *add eggs +\$2.00*

BB Breakfast Bowl \$10 Two eggs, black beans, seasoned farro, pickled carrots, radish, avocado & shichimi

Shakshuka \$14.50 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions, cumin & pepper

Colcannon Potato Cakes & Eggs \$11.95 Two cakes, two eggs, side of greens

Crispy Polenta & Jam \$13.95 Two eggs, cheesy polenta, herb ricotta, with jam

Pommes Pressees 9 *thinly layered russet potatoes baked with thyme, garlic and butter, fried to a crispy exterior & a soft interior; with garlic aioli*

Tartines, Toasts & Cold Sandwiches

Ricotta Apricot Tartine \$11.95

Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint

Captain Jon's Tuna Salad \$13.95 Brioche roll, homemade tuna salad with egg, lettuce, cheese, vinaigrette

Wild Mushroom Toast \$14.95 Rye, basil oil, shiitake & cremini mushrooms, provolone, arugula, pepitas, nutritional yeast vinaigrette

Turkey, Cranberry & Brie \$14.50 Baguette, cranberry mayo, arugula, brie, turkey, vin

Vegan Avocado Toast \$13.95 Malted wheat, Avo mash, pickled carrots & shallots, sliced avos, cumin salt, cilantro, chia seed

Smoked Salmon Tartine \$17.95 Malted wheat, herbed cream cheese, capers, herbs

Ham & Swiss \$10.75 Granary, thin sliced ham, Swiss cheese, lettuce, mustard sauce

Violet Graham's Chicken Salad \$13.95

Croissant, chicken salad w/almonds, cranberries, tarragon, arugula, vinaigrette

Green Salads

All dressings are made in-house

add grilled chicken +\$5; add fried chicken or tofu +\$7
add grilled salmon +\$12

Signature \$13.95 Mesclun, grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppy vin

Kale/Nappa Caesar \$11.95 Shredded kale & nappa cabbage, parmesan, housemade croutons, anchovies, Caesar dressing

Cobb \$15.95 Mesclun, diced turkey, blue cheese crumbles, crumbled bacon, avocado, tomatoes, egg, chunky blue cheese dressing

Asian Ginger/Soy Chicken \$14.95 Shredded Nappa cabbage, kale, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds, ginger vin

Mixed Greens \$6.95 Simple bowl of mixed greens, vinaigrette and bread

Sides

Homemade Sweet Fennel Sausage \$5.00

Grilled Bacon \$4.00

Avocado \$2.95

Homemade Irish Bacon \$7.00

Smoked Salmon Double-smoked, locally produced \$7.95

Colcannon Potato Cakes \$7.95

Grilled Sliced Ham \$4.00

Toast *Choice of sourdough white, wholegrain granary, malted wheat, sourdough rye, baguette* \$1.95

Fresh Hand Cut Fries \$5.00

Warm Sandwiches

GF roll available +\$2.00

Vegan Grilled Cheese \$14.95 Grilled malted wheat bread, vegan cheese

Spicy BLT \$13.95 Toasted white, loads of bacon, sriracha mayo, lettuce, tomato

Wallgof 15.95 grilled pastrami and Swiss cheese with Ukrainian dressing sandwiched between Colcannon cakes (gf) and topped with homemade cole slaw; with greens

Grilled Corned Beef Reuben \$15 Grilled granary, sliced corned beef, Swiss cheese, Ukrainian dressing, kraut & greens

BBQ Pulled Pork \$15 tender shredded pork in housemade barbecue sauce, pickles & coleslaw piled on a brioche roll; served with greens and pickles; over fries, +\$3

Roast Pork or Chicken Bahn Mi Grilled baguette, sliced marinated meat grilled with Thai chili caramel, pickled carrots & shallots, hoisin & spicy mayo, shredded cabbage & kale, cilantro, sesame seeds; *Chicken \$15.95; Roast Pork \$16.95*

Grilled Pastrami Rachel \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw

Chickzilla \$17.95 Hot, sweet & spicy fried chicken sandwich tossed in hot honey on a roll with kimchi aioli, pimiento cheese, hot sauce, homemade sweet & spicy pickles and a side of hand-cut fries

Maryland Crabcake \$17.95 Lump blue crabmeat, brioche roll, with lettuce, homemade aioli

Crunchy Flounder Fish Po'Boy \$15.95 fried flounder, grilled baguette, garlic & malt aiolis, shredded cabbage, cumin, lemon

Fried Shrimp Po'Boy \$17.95 Grilled baguette, coleslaw, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

Bowls & Heartier Fare

Chicken Pot Pie \$15.95 Braised chicken, leeks, peas, carrots, cream & homemade stock, herbs & spices in a double-crusted pie shell with homemade gravy; w/greens

Vegan Buddha Bowl \$14.95 Organic grilled marinated tofu on farro with spinach, scallions & black beans, pickled shallots, pickled carrots, radish, avocado, vegan Nutritional Yeast dressing

Grilled Salmon Bowl \$24.95 Grilled salmon cooked medium-rare, spinach, farro, hoisin glaze, avocado, spicy tomato vinaigrette

Savory Squash Polenta \$13.95 Polenta cake made with roasted kabocha & acorn squash, caramelized onions, goat cheese, veg stock, fried and topped with mushrooms, greens, scallions, pumpkin seeds, goat cheese, vegan Caesar dressing; GF ingredients; add two eggs +\$2

Ancient Grain Bowl \$13.95 Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

Vegetarian Crispy Tofu Bowl \$14.95 Farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro,

Peanut Chicken \$16.95 Boneless chicken dredged in rice flour & fried, brown rice w/peanut & hoisin sauce, sesame & scallions

Vegan Happy Seth Bowl \$14.95 Crispy tofu, rice, hot sauce, spinach, peppers, scallions, sesame seeds, cilantro, peanut sauce

Korean Shrimp Stack \$18.95 Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, our pickles

Chicken, Waffle & Grits \$18.95 Boneless, fried chicken on cheesy grits, hot honey, Liege sugar waffle, balsamic vin, scallions, shichimi



KEYSTONE HOAGIES



Menu Available: Weekdays: 10:00am-5:00pm | Sat-Sun: 8:00am-4:00pm

Cheesesteaks, Hoagies & Grinders are wrapped in paper – plate upon request

Cheesesteaks

Made with sautéed onions (unless otherwise specified) on our semolina baguette

Plain Steak \$13.50

Cheesesteak \$15 your choice of American, Provolone, or cheese sauce *add mushrooms, +\$0.75*

Chicken Cheesesteak \$15.00 Shredded poached chicken, your choice of American, Provolone, or cheese sauce; *add mushrooms, +\$0.75*

Vegan Cheesesteak \$15 *Meatless. No meat. It's vegan.* Grilled cremini & shiitake mushrooms, onions, banana/red peppers, vegan cheese; semolina baguette

Warm Grinders

All served on house made semolina baguette.

GF roll available +\$2.00

BFC Grinder 12.95 Boneless buttermilk fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette *add cheese +\$0.75 add Buffalo +\$0.50*

Chicken Parm Grinder 14.95 buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, basil oil, mozzarella & parmesan cheeses

Turkey, Bacon & Cheddar Grinder 14.95 Grilled turkey, onions, apple-smoked bacon, sharp cheddar, garlic aioli & spicy shichimi togarashi spice

Polish Hammer Grinder \$13.95 Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

Pittsburgh Prima \$13.95 Spicy capicola, provolone, fries, coleslaw

Chip Shop

Hand-cut, twice-fried chips

Fresh Hand Cut Fries \$5.00

Cheese Fries \$9 Homemade bechamel cheese sauce, Parmesan & Romano cheeses

Everything Bagel Cheese Fries \$10

Buttermilk Fried Chicken & Chips GF \$15.25 Boneless, skinless thighs & breasts with hand-cut fries, ranch dressing & ketchup

Fish & Chips \$17.95

Crumb-crusted breaded flounder, hand-cut fries, malt vinegar aioli & ketchup

Steak and Chips \$32.95 Hand-cut Angus steak, maître d' butter, seasoned fresh-cut fries, garlic aioli

Cold Hoagies

All served on house made semolina baguette.

GF roll available +\$2.00

Yinzer Hoagie \$11.95 Chipped ham, American cheese, lettuce, tomato, herbed mayo

TBM Hoagie V \$13.95 Tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette

Turkey Club Hoagie \$15.95 House-roasted turkey, bacon, avocado, lettuce, tomato, mayo

Italian Market Hoagie \$15.95 Ham, pepperoni, capicola, salami, provolone, banana peppers, arugula, parmesan vinaigrette

Pasta

add grilled chicken +\$5; add fried chicken or tofu +\$7 add grilled salmon +\$12

Butter & Parmesan \$8.75

Haluski \$9.25 Sautéed kale, cabbage, carrots, onions, buttered pasta, bit of garlic, wee bit of parmesan cheese, sour cream

Mac & Cheese \$12 Béchamel cheese sauce

Bacon Mac & Cheese \$13.95 Bacon crumbles (a la carbonara)

Mushroom Mac & Cheese \$13.95 Shiitake and cremini mushrooms in cheese sauce over cavatappi pasta

Chili Mac & Cheese \$15.95 Homemade spicy chili, pimiento & bechamel cheese sauce, cavatappi pasta

Fried Chicken Mac & Cheese \$17.95 Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend

Pulled Pork Mac & Cheese \$16.95 Tender BBQ pulled pork, homemade spicy pimiento cheese, our bechamel cheese sauce, magic dust, scallions

House Made Burgers

GF roll available +\$2.00

Pub Burger & Fries \$16.50

9-10oz, choice custom blended beef ground in-house, lettuce, tomato & hand-cut fries

add-ons:

- Cheese +\$0.75 (American, Mozzarella, Provolone, Swiss)*

- Fancy Cheese +\$1.25 (Gruyere, Goat, Feta, Blue, Fresh Mozzarella)*

- Vegetables +\$.50 (Mushrooms, Onions, Peppers)*

- Bacon +\$0.95*

- Avocado Mash +\$1.95*

- Fried egg +\$1.95*

Hawaiian Chicken Burger \$15.95 Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, bit of bread crumb & egg on a brioche roll with coleslaw, hoisin mayo & glaze and hand-cut fries



@DottieAudreysbakery
#keystonehoagies