



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, 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; add blueberries or chocolate chips +\$1.50

Soups, Stews & Starters

- New England Clam Chowder \$8.95** Award winning! Clams, potatoes, leeks, shallots in creamy broth, herbs, spices, croutons
- Scottish Cockaleekie Soup \$6.95** Stock, chunks of chicken, leeks, carrots, celery, & quinoa; GF
- Vegan White Bean Soup \$6.95** Rough puree of white beans, onions, veg stock, warm spices, scallions; GF
- Ballyhagan Stew 6.95** Homemade stock, beef, leeks, carrots, brussels, shallots, garlic, spuds
- GF Spicy Chicken Chili 7.50** Ground chicken, chipotles, leeks, garlic, onions, beans, cheddar
- Potato & Cheese Pierogies 7.95 (4)** pierogies, sautéed onions, butter
- Pepperoni Garlic Bread 9** Semolina baguette, Garlic-Parm, pepperoni, basil oil, Mozzarella and Romano, shake of oregano
- 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**
Fillings:
choice of one meat: bacon or ham
choice of (up to 3) Veg: spinach, mushroom, scallion or tomato;
choice of cheese: cheddar, feta, American
add avocado +\$1.95; change to Gruyère cheese +\$0.95 ; +meat/cheese +\$0.95

Meats & Eggs

sub egg whites +\$3.00

- Eggs Samaki 19.95** toasted & buttered malted wheat bread with locally smoked salmon, two eggs, horseradish cream, capers & dill; served with greens
- Quiche Lorraine 13.95** Irish bacon, bacon, ham, leeks, herbs & spices, eggs, cheese, pastry; greens
- Tuxedo Breakfast 9.75** Two eggs, bacon, greens & bread
- Corned Beef Hash & Eggs 16.95** homemade hash of ground corned beef, onions, russets, bit of kale, carrot & cabbage, shallots, leeks, mustard sauce, two eggs, greens, bread
- Eggs Maryland 18.75** Toasted sourdough white bread, crab cakes, 2 eggs, spicy sauce & Old Bay; served with greens
- St. Andrean Breakfast 14.95** two eggs, Colcannon Cake, Irish Bacon, mustard sauce, bread & 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
- Sausage & Kale Frittata 14.95** smoked sausage, brussels, kale, onions in a baked omelet with Cheddar and Gruyere cheeses, leeks, shallots, mustard sauce, greens & bread
- Steak and Eggs 32.95** Hand-cut choice sirloin steak, eggs, crostini, grill butter

Vegetarian & Eggs

- Steel-cut Oatmeal & Fruit \$8.95** brown-butter & brown sugar oatmeal made with oat milk, coconut, berries & chia seeds
- Cacio e Pepe Scramble \$14.95** scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche, arugula & vinaigrette
- 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
- 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
- Thelma's Belgian Waffle \$9.95** Belgian Liege sugar waffle with fresh fruit, strawberry Chantilly cream, syrup drizzle
- 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

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

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

- Kale, Fruit and Nut \$14.95** Shredded Tuscan kale, dried fruit – apricots, raisins, currants, cranberries, chopped nuts – hazelnuts, almonds, walnuts. Sunflower seeds, pistachio dukkah, apple-cider vinaigrette
- 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

Grilled Corned Beef & Cabbage \$15.50 Grilled granary, sliced corned beef, Cheddar cheese, mustard sauce, nappa cabbage/kale; w/greens

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

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

Grilled Corned Beef Reuben \$15.50 Grilled granary, sliced corned beef, Swiss cheese, Ukrainian dressing, kraut & greens

BBQ Pulled Pork \$15 tender pork, barbecue sauce, pickles & coleslaw piled on a brioche roll; 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; Pork \$16.95

Grilled Pastrami Rachel \$15.50 Grilled granary, hand-sliced pastrami, Swiss cheese, cole 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 fries

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

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

Bowls & Heartier Fare

Vegan Meatloaf \$15.95 individual vegan, GF meatloaf made with plant-based beef (fava bean protein), carrots, onions, shallots, bit of garlic, pinto beans, ketchup glaze, greens

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

Vegan Buddha Bowl \$15.95 Organic grilled marinated tofu on farro w/spinach, scallions & black beans, pickled shallots & carrots, radish, avocado, nutritional yeast dressing

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

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

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

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

Korean Shrimp Stack \$19.95 Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, our pickles

Chicken, Waffle & Grits \$19.95 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

Asian Chicken Meatball Grinder 14.95 Homemade chicken meatballs, baguette, hoisin mayo, shredded kale & cabbage, cucumber/wasabi sauce, seeds

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

Chili-Cheese Fries \$11.95

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 hake, 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

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

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*

@DottieAudreysbakery
#keystonehoagies

