

Breakfast

Available until 11:30, 1pm weekends
Sub egg whites +3



Menu

Vegetarian & Eggs

- Our Cashew Granola & Fruit** 6.50
Steel-cut Oatmeal & Fruit 5.95
Yogurt Bowl 7.95 *non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds;*
add cashew granola +1.50
Cheesy Grits with Mushrooms 8.95
add eggs +1.90
BB Breakfast Bowl 9.25 *two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi*
Eggs Florentine 13.75 *two eggs as you like, homemade creamed spinach, toasted baguette; with greens*
Crispy Polenta & Jam 11.95 *two eggs, fried cheesy polenta, homemade jam*
Breakfast Migas 14.95 *black beans, tomatoes, corn, tortilla strips, scallions, cilantro, hot sauce, cheese, Avocado, radish*
Cacio e Pepe Scramble 12.50
scrambled eggs, romano cheese, roasted black pepper, crème fraiche topped with arugula & vinaigrette

Eggs & Meats

- Breakfast Sandwich** 5.25
Brioche roll, egg & cheese; add ham or sausage, +1.75; croissant +1, Gruyere +.95, avocado +1.95
Tuxedo Breakfast 8.95 *two eggs, bacon, greens, and bread*
St. Andrean Breakfast 12.95 *two eggs, Colcannon cake, Irish Bacon, curry sauce, bread & greens*
Eggs Oswego 14.50 *two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi*
Eggs Maryland 15.50 *two eggs, crab cakes, toasted white, remoulade*
Kielbasa Scramble 14.95 *diced smoked kielbasa, onions, napa, cheddar cheese; greens & bread*
Patrick's Greek Omelet 13.95 *gyro meat (not GF), onions, tomatoes, feta, scallions, white tzatziki sauce*
Corned Beef & Irish Curry Omelet 14.95 *Homemade corned beef, onions, swiss, curry sauce (not GF), spicy mustard*
Quiche Lorraine 11.95 *Bacon, ham, leeks, gruyere, savory custard in a pastry shell; with greens & bread*
Lower West Side Breakfast 16.95 *two eggs, our smoked whitefish salad, greens, bread; add nova salmon +\$5*
NY Strip Steak and Eggs 23.95 *2 eggs, 12oz strip, crostini, grill butter; greens*

French Toast *our brioche* 10.95

Piper's Buttermilk Pancakes 10.95
Blueberries or chocolate +1.25
French Toast & Pancakes are served with bacon, homemade caramel butter, and syrup

Plates To Share

- House Cured Wings** 8.95 *jumbo wings, dry-rubbed, fried crispy – Buffalo, Garlic-Parm, Ginger-Soy*
Fresh Handcut Fries 4.50
With our Cheese Sauce, +3
With Everything Bagel/Cheese +4
Sticky Chicken 9.25
Boneless, brined fried chicken chunks, GF rice flour, honey, spicy schichimi
Popcorn Shrimp 8.95
GF, malt aioli
Potato & Cheese Pierogies 5.95
4 pierogies, sautéed onions, butter

Green Salads

+chicken or tofu, 5; grilled salmon 11;

- Mediterranean** 12.95 *Mesclun, arugula, kalamata olives, crumbled feta, sundried tomatoes, red onion, artichokes, seasoned chickpeas, capers, honeyed almonds, Creamy Greek dressing (buttermilk/feta)*
Kale/Nappa Caesar 10.95 *Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies*
Signature 12.95 *Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette*
Asian Ginger-Soy Chicken 13.50
Shredded Napa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette
Cobb 13.95 *Greens, turkey, bacon, egg, avocado, tomato, bleu cheese*

Homemade Desserts

- Chocolate Croissant Bread Pudding**
warm caramel sauce 6.50
Key Lime Pie *Fresh lime custard, graham cracker crust* 5.75
Chocolate Mousse Pie 6.95 *Belgian chocolate, Oreo crust, whipped cream*
French Apple Cake 4.50 *Layers of soft Granny Smith apples in a custardy base*

Omelets & Scrambles available all day
served with greens & bread

- | | |
|------------------------------------|-------|
| Ham & Cheddar | 9.95 |
| Mushroom & Cheddar | 9.95 |
| Feta, Spinach & Tomato | 9.95 |
| Scallion & Goat Cheese | 9.95 |
| Lox, Scallion & Avocado | 15.95 |
| MYO Omelet | 10.95 |
- choice of (bacon or ham), choice of (spinach, mushroom, scallion or tomato) choice of (cheddar, feta or American); avocado +1.95, extra meat or cheese, +.95, Gruyere +.95*

Soups, Stews, Chowders

- Butternut Squash & Apple** 6.25
Broth-based; Vegan, GF; pureed squash & Granny Smith apples, warm spices, apple cider; topped with mixed toasted seeds
Creamy Tomato Bisque 6.25
Cream puree of tomatoes, leeks and shallots, bit of red pepper flakes, topped with homemade croutons; vegetarian
Potato & Leek 6.25
Cream-based, chunky puree of braised leeks, russet potatoes, homemade chicken broth, herbs & spices
French Onion 9.95
Caramelized onions in a rich beef & wine broth topped with housemade croutons and broiled gruyere cheese

Cheesesteaks

- Made with sautéed onions unless specified on our semolina roll - you may need to use the hunch, as they're not dainty*
Plain Steak 11.95
Cheesesteak 12.95 *your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50*
Chicken Cheesesteak 12.95 *shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50*

Tartines & Toasts

- Ricotta Apricot Tartine** 9.95 *Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens*
Cheese on Toast 9.75 *Country white, three cheeses; with bacon +1.95; with greens*
Roasted Eggplant Toast 10.95 *Vegan, eggplant, red onions, red peppers & garlic, pureed and topped with seasoned chickpeas, pickled onions, toasted garlic & onion, poppy & sesame seeds, arugula & champagne vinaigrette*
Wild Mushroom Toast 13.95 *Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens*
Sausage Gravy Baguette 14.50
toasted semolina baguette, peppery sausage gravy (pork), 2 eggs, greens
Avocado Toast 13.95 *Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seeds – vegan; greens*
Smoked Whitefish Tartine 16.95
toasted rye, butter, our whitefish salad, capers, pickled shallot, greens
Smoked Salmon Tartine 16.75 *Malted wheat, herbed cream cheese, capers, dill; with greens*

Sides Bacon, Sausage or Ham 3.95;
Toast 1.95 ; Colcannon Potato Cakes 6



Menu

NY Strip Steak and Chips 23.95

12oz strip, handcut fries, garlic aioli

Warm Sandwiches & Grinders

Vegan Grilled Cheese 10.95 *Grilled sunflower/oat bread, "vevan" sharp cheddar; with greens*

Spicy BLT 10.95 *Toasted country white, loads of bacon, lettuce, tomato*

Grilled Corned Beef Reuben 11.95 *Granary, corned beef, Swiss, Ukrainian dressing, sauerkraut*

Grilled Pastrami Rachel 11.95 *Granary, pastrami, Swiss, homemade slaw; with greens*

and sriracha mayo; with greens

Crunchy Codfish 11.95 *Brioche roll, lettuce, tomato, malt vinegar aioli, with greens*

Buttermilk Fried Chicken 11.95 *boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette*

+cheese +.75 + Buffalo +.50

Chicken Parm Grinder 11.95 *buttermilk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan*

Polish Hammer Grinder 12.50 *grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard*

3 Little Piggies Grinder 12.50 *ham,*

roast pork, bacon, bbq-buttered baguette, with homemade pickles

Vegetarian Cheesesteak 12.95 *Meatless. No meat. It's vegetarian. cremini, shiitake mushrooms, onions, banana/red peppers, provolone*

Roast Pork Banh Mi 14.95 *Baguette, grilled thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens*

Pilgrim 14.50 *Sunflower-oat, hot turkey, stuffing, gravy, cranberry chutney, cranberry mayonnaise*

Maryland Crab Cake 14.95 *Brioche roll, lump/claw crab cake, malt aioli, lettuce; with greens*

Fried Shrimp Po'Boy 14.95 *grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens*

Chip Shop

Hand-cut, twice-cooked chips

Buttermilk Fried Chicken & Chips 13.95 *Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients*

Crunchy Fish & Chips 16.95 *Crumb-crusted fish, handcut fries, aioli*

Shrimp & Chips 16.50 *Shrimp are dusted in seasoned rice flour & fried, served with garlic aioli & handcut fries*

Cold Sandwiches & Hoagies

GF roll available +1

Herbed Egg Salad 7.95 *Granary, basil-mayo, lettuce; with greens*

Ham & Swiss 9.95 *Granary, lettuce, Dijon mustard; side of greens*

Brie & Chopped Olive Salad 9.95 *Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens*

Long-line Tuna Salad 9.95 *Malted wheat bread, cheese, poppyseed vinaigrette; side of greens*

Curried Chicken 11.95 *Croissant, lettuce, our curried chicken salad (shredded chicken, sultanas, scallions, homemade curry sauce), cranberry chutney, side of greens*

Chipotle Chicken Salad 11.95 *Spicy chicken salad on brioche roll, lettuce, avocado mash, ranch; side of greens*

Yinzer Hoagie 10.95 *chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*

TBM Hoagie 11.95 (vegetarian) *tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette*

Prosciutto Hoagie 14.95 *Colman's Mustard Butter, thinly sliced prosciutto, sliced tomatoes, sliced shallots, arugula, parm cheese, vinaigrette*

Turkey Club Hoagie 14.95 *house-roasted turkey, bacon, avocado, lettuce, tomato, mayo*

Italian Market Hoagie 14.95 *ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette*

Pasta

Our cheese sauce is made with nutmeg

Butter & Parmesan 7.95

Mac & Cheese 9.95 *with our homemade béchamel cheese sauce*

Bacon Mac & Cheese 12.95 *Bacon crumbles (a la carbonara)*

Mushroom Mac & Cheese 11.95 *Shiitake and cremini mushrooms, homemade cheese sauce*

Fried Chicken Mac & Cheese 15.95 *Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend*

Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

Ancient Grain Bowl 11.95 *farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta*

Vegan Black Bean Veg Bowl 11.95 *vegan, farro, black beans, corn, carrots, scallions, spinach, salsa verde*

Crispy Tofu Bowl 12.95 *farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian*

Vegan Happy Seth Bowl 12.95 *crispy tofu, rice, salsa verde hot sauce, veg, sesame, cilantro, peanut sauce*

Peanut Chicken 15.95 *Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions*

Chicken, Waffle & Grits 16.95 *Boneless, skinless chicken dredged in seasoned rice flour and fried, served on Cheesy Grits, glazed with hot honey, Liege pearl sugar waffle, balsamic vinegar reduction, scallions*

Korean Shrimp Stack 16.95 *Shrimp dredged in seasoned rice flour & fried, served over farro with cabbage, hoisin & spicy mayo, homemade pickles*

Grilled Salmon Bowl 20.95 *Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato vinaigrette*

Housemade Burgers

Pub Burger & Fries 14.95 *9-10oz, custom blended choice beef. Add-ons: Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, bacon +.95, avocado mash +1.95*

Salmon/Shrimp Burger 14.95 *homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce*

Blackbean Shroom Burger 13.95 *homemade vegan patty of black beans, mushrooms, ginger, leeks, chipotle adobo, tomato paste bit of sourdough bread crumb, herbs & spices served on a vegetarian bun w/vegan cheddar, lettuce, tomato, ketchup, hot sauce & avocado*

