



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 \$6.75

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

Spinoccoli Egg White Frittata \$10.95

Sandwich on toasted organic sourdough rye, with spinach, cheddar & broccoli, avocado, homemade hot sauce, tomato

French Toast \$11.50

made with our cinnamon brioche, served with our homemade caramel butter & syrup

Piper's Pancakes \$11.50

Buttermilk pancakes served with our homemade caramel butter and syrup
add blueberries or chocolate chips +\$1.50

Vegetarian & Eggs

Our Cashew Granola & Fruit \$7.95

Steel-Cut Oatmeal & Fruit \$7.35

Yogurt Bowl \$9.50 Non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, and chia seeds; add granola +\$2

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

Vegan Coconut Chia Pudding \$9.50 With fresh fruit, berry compote, desiccated coconut; made with coconut and oat milk

Eggplant & Gruyere Quiche 13.95 Roasted eggplant, shredded gruyere, bit of cream cheese in a savory custard, served with adjika (roasted pepper & tomato sauce); with greens and bread

Cheesy Grits with Mushrooms \$9.95 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 \$13.50 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions, cumin & pepper

Eggs Florentine \$15.25 Two eggs as you like, homemade creamed spinach, toasted baguette with greens

Colcannon Potato Cakes & Eggs \$11.50 Two cakes, two eggs, side of greens

Crispy Polenta & Jam \$12.75 Two eggs, cheesy polenta, herb ricotta, with jam

Omelet or Scramble

All served with a side of greens and bread

Ham & Cheddar \$12.75

Mushroom & Cheddar \$12.75

Feta, Spinach & Tomato \$12.75

Spinach & Mushroom \$12.75

Scallion & Goat Cheese \$12.75

Lox, Scallion & Avocado \$16.95

Kielbasa Scramble 16.50 Diced smoked kielbasa, onions, nappa/kale mix, cheddar cheese served with greens & bread

MYO Omelet \$13.95

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

Meat & Eggs

sub egg whites +\$3.00

Tuxedo Breakfast 9.40

Two eggs, bacon, greens & bread

Quiche Samaki 14.95 smoked whitefish, herbed cream cheese, thinly sliced shallots in a savory custard baked into a pastry shell, topped with a wee bit of yogurt; with greens and bread

HeiHei Loco Moco 15.95 Twist on a Hawaiian classic - homemade chicken burger (ginger, pineapple, leeks) on brown rice, homemade gravy, two eggs, shichimi, furikake, pepper, scallions, herbs, and bread

Eggs Oswego 17.25 toasted & buttered sunflower oat bread with salmon & shrimp cakes, two eggs, topped with hoisin mayo & shichimi spice

Bacon & Brussels Frittata 13.25 baked omelet with roasted brussels sprouts, bacon, leeks, red peppers, cheddar cheese; with garlic aioli and greens

Eggs Maryland 18.75 Toasted white bread, crab cakes, two eggs, remoulade sauce with shake of Old Bay served with greens

Sausage Gravy Baguette \$16.50 Toasted semolina baguette, peppery sausage gravy, and 2 eggs

NY Strip Steak and Eggs 25.95 Hand-cut choice strip steak, eggs, crostini and Grill Butter served with greens

Sides

Sausage \$5.00

Irish Bacon \$5.00

Bacon \$4.00

Ham \$4.00

Avocado \$2.95

Toast \$1.95

Colcannon Potato Cakes \$7.35

Green Salads

All dressings are made in-house

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

Signature \$13.75 Mesclun, sliced seedless grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppyseed vinaigrette

Strawberry Feta \$14.50 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed dressing

Kale/Nappa Caesar \$11.50 Mix of shredded kale, nappa cabbage, shredded parmesan, housemade croutons, anchovies, garlicky Caesar dressing

Cobb \$15.75 Mesclun, diced house-roasted turkey, blue cheese crumbles, crumbled bacon, avocado, tomatoes, hard-cooked egg, chunky blue cheese dressing

Asian Ginger/Soy Chicken \$14.75 Shredded Nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

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Soups & Starters

Sticky Ribs GF 11 GF Dry-rubbed, twice-cooked pork ribs, fried crispy, tossed in Korean BBQ gochujang glaze, topped with sesame seeds, scallions, and a side of house pickles

Fried Chicken Wings 11 dry-rubbed wings, cured in our own proprietary spice blend fried crispy; 9-10 wings available Plain, Hot-Honey (+\$1) or Spicy Buffalo, Garlic-Parm, Korean BBQ

Vegan Italian Vegetable Soup 6.95 zucchini, artichokes, water chestnuts, brussels, onions, rosemary, cannellini beans, pink beans, garlic, pepperoncini, chopped giardiniera, tomatoes, veg stock; vegan, GF

Creamy Tomato Bisque 6.95 Cream-based pureed soup with diced tomatoes, leeks, shallots, herbs, spices; topped with cheese crumbs

Crispy Fried Popcorn Shrimp GF 9.50 Brined shrimp dredged in seasoned rice flour and tossed in yuzu vinaigrette with shake of furikake

Sticky Chicken GF 9.50 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey, spicy shichimi

Potato & Cheese Pierogies 7.50 4 pierogies, sautéed onions, butter

Tartines, Toasts & Cold Sandwiches

All served with a side of mixed greens topped with house vinaigrette

GF roll available +\$2.00

Ricotta Apricot Tartine \$10.50 Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint,

Cheese on Toast \$10.50

Country white, three cheeses
add bacon +\$1.95

Wild Mushroom Toast \$14.75

Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pepitas, apple cider vinaigrette

Turkey, Cranberry & Brie \$13.95

Semolina baguette, cranberry mayo, arugula, sliced brie, house-roasted turkey, bit of vinaigrette

Vegan Avocado Toast \$13.95

Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seed

Smoked Salmon Tartine \$17.95

Malted wheat, herbed cream cheese, capers, dill

Herbed Egg Salad \$8.50

Granary, basil-mayo, lettuce; greens

Ham & Swiss \$10.50

Granary, thin-sliced ham, Swiss cheese, lettuce, Dijon mustard

Captain Jon's Tuna Salad \$12

Brioche roll, dolphin-safe tuna, chopped egg, scallions, relish, mayo, bit of celery, garlic & lemon, lettuce, cheese, vinaigrette

Violet Graham's Chicken Salad \$12

Croissant, chicken salad with almonds, cranberries, tarragon, scallions, celery, arugula and vinaigrette; with greens



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Warm Sandwiches

GF roll available +\$2.00

Crunchy Codfish Sandwich \$14

Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded cod; with greens

Vegan Grilled Cheese \$12.95

Grilled sunflower/oat bread, "vegan" cheese; with greens

Spicy BLT \$12.95

Toasted country white, loads of bacon, sriracha mayo lettuce, tomato; with greens

Grilled Corned Beef Reuben \$14.75

Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens

Grilled Pastrami Rachel \$14.75

Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens

Roast Pork Banh Mi \$15.75

Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

Pulled Pork \$15 tender shredded pork in

housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles; served over fries, +\$3

Maryland Crabcake \$17.95

Lump blue crabmeat, brioche roll, with lettuce, homemade aioli & a side of greens

Fried Shrimp Po'Boy \$16.95

Grilled baguette, coleslaw, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

Bowls & Heartier Fare

Vegan Grilled Tofu Bowl \$14.95

Organic extra-firm tofu marinated in soy, lemon, garlic, ginger, smidge of brown sugar, grilled, served on farro with spinach, scallions & black beans, with pickled shallots, pickled carrots, radish, avocado, lemon-tahini dressing

Ancient Grain Bowl v \$12.95

Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

Vegetarian Crispy Tofu Bowl v \$14.95

Farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions

Chipotle Beef Bowl \$16.95

Slow-braised, generously seasoned shredded beef in chipotle pepper & beef broth over brown rice & topped with pineapple-mango salsa; spicy

Vegan Happy Seth Bowl \$14.95

Crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce

Vegan Black Bean Veg Bowl \$13.95

Farro, black beans, fresh & pickled carrot, scallion, veg, spinach, salsa verde

Grilled Salmon Bowl \$24.95

Grilled hand-cut salmon cooked medium-rare, spinach, farro, hoisin glaze, avocado, spicy tomato vinaigrette

Peanut Chicken \$16.95

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

Korean Shrimp Stack \$18.95

Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles

Chicken, Waffle & Grits \$17.95

Boneless, skinless chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions, shichimi



KEYSTONE HOAGIES



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

Cheesesteaks

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

Plain Steak \$12.50

Cheesesteak \$14.00

your choice of American, Provolone, or our homemade 4-cheese sauce
add mushrooms, +\$0.50

Chicken Cheesesteak \$14.00

Shredded poached chicken, your choice of American, Provolone, or our homemade 4-cheese sauce
add mushrooms, +\$0.50

Vegan Cheesesteak \$14.50

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

buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, mozzarella & parmesan cheeses

Three Little Piggies Grinder 13.75

Ham, roast pork, bacon, grilled bbq-buttered semolina baguette with homemade pickles

Pegasus Taverna Grinder \$13.95

Beef gyro strips, red onions, tomatoes, shredded cabbage, white tzatziki sauce, feta cheese

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, double-fried chips

Fresh Hand Cut Fries \$5.00

Cheese Fries \$9 Homemade bechamel cheese sauce, parmesan & romano cheeses

Everything Bagel Cheese Fries \$9.00

Buttermilk Fried Chicken & Chips GF \$15.25

Boneless, skinless thighs & breasts with hand-cut fries, ranch dressing & ketchup

Crunchy Codfish & Chips \$18.95

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

NY Strip Steak and Chips \$27.50

Hand-cut 11-12oz choice strip 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 \$11.50

Chipped ham, American cheese, lettuce, tomato, herbed mayo

TBM Hoagie v \$13.75

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

Our cheese sauce is made with nutmeg

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

Butter & Parmesan \$8.75

Haluski \$9.75

Sauteed kale, cabbage, carrots, onions, buttered pasta, bit of garlic, wee bit of parmesan cheese, sour cream

Mac & Cheese \$10.95

Homemade béchamel cheese sauce

Bacon Mac & Cheese \$13.95

Bacon crumbles (a la carbonara)

Mushroom Mac & Cheese \$13.95

Shiitake and cremini mushrooms, homemade cheese sauce

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

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 \$15.75

9-10oz, custom blended choice beef

add-ons:

- *Cheese +\$0.75*
(American, Mozzarella, Provolone, Swiss)
- *Fancy Cheese +\$1.25*
(Gruyere, Goat, Feta, Blue, Fresh Mozzarella)
- *Vegetables +\$0.50*
(Mushrooms, Onions, Peppers)
- *Bacon +\$0.95*
- *Avocado Mash +\$1.95*
- *Fried egg +\$1.95*

Salmon/Shrimp Burger \$15.75

Homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce

Hawaiian Chicken Burger \$15.75

Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, on a brioche roll with coleslaw, hoisin mayo & glaze and hand-cut fries

Key

V = Vegetarian GF = Gluten Free



= Available for a short while

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