



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

Jambalaya! 14.95 Thick stew of shrimp, spicy
sausage, chicken & Carolina rice in a thick,
spicy, tomato & trinity broth; gf ingredients

Chicken & Biscuits 15.95 Creamy chicken stew
with shallots, leeks, sherry-wine sauce, herbs
and spices, topped w/cheese biscuits

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

Pretty Good Soup 7.25 Beef & Leek soup with
celery, carrots, potatoes, homemade stock,
herbs & spices; GF

Vegan Broccoli Almond Soup 6.95 Puree of
broccoli, leeks, shallots, spinach, arugula,
almonds, veg stock, herbs & spices; GF

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

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 Oswego 17.25 toasted & buttered cereal
bread with homemade salmon & shrimp cakes,
two eggs, hoisin, shichimi; served with greens

SPAM & Eggs 14.95 homemade spam cubed
and sauteed over hoisin rice, two eggs, drizzle
of mustard sauce, scallions and furikake

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

Pork Porterhouse and Eggs 18.95 Bone-in
breaded pork chop, Colcannon cake, eggs, grill
butter, cherry/apple chutney; with greens

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

Vegetarian & Eggs

Broccoli & Mushroom Frittata 14.95

Sauteed shiitake and cremini mushroom &
broccoli in a baked omelet with leeks, shallots,
Cheddar & Gruyere cheeses. Served with salsa
verde, greens & bread

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

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

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

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

Grilled Corned Beef Reuben \$15 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 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

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, vegan 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 over brown rice w/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

Lentil & Mushroom Pie \$13.95 Vegetarian Tourtiere, with lentils, roasted shiitakes, walnuts, potatoes, onions, celery, warm spices, bit of egg, double-crusted pastry, vegan gravy, basil oil, greens and bread



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

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

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 +\$0.50*
(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

Salmon/Shrimp Burger \$15.95
Homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ avocado, arugula & hot sauce; with side greens