



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

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

Spicy Beef Chili \$7.50 Ground beef, chipotles in adobo, leeks, garlic, onions, black beans, bit of corn meal, warm spices, topped with cheddar

Vegan Tomato & Zucchini 6.95 Puree of tomatoes, zucchini, basil, vegetable stock and seasonings, seeds v, gf

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, ***New* Nashville Hot**

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

Potato & Cheese Pierogies \$7.95
4 pierogies, sautéed onions, butter

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

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 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

Crab & Leek Quiche 15.95 Sauteed leeks and crab in a savory custard made with cream, cheese & eggs in a pastry shell; with greens & malt aioli

Shrimp, Chorizo & Eggs Bowl \$17.95
with scallions, salsa verde, BBQ butter, brown rice & quinoa topped with two eggs; GF ingredient

HeiHei Loco Moco \$15.95 Homemade chicken burger (ginger, pineapple, mango, leeks) hoisin rice, gravy, two eggs, shichimi, furikake, pepper, scallions, herbs and bread

Corned Beef Hash & Eggs 16.95 house corned beef, shredded onions, shredded russets, bit of kale, carrot & cabbage, shallots, leeks, mustard sauce, two eggs as you like, greens, bread

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

Eggs Maryland \$18.75 Toasted white bread, crab cakes, two eggs, remoulade sauce with Old Bay; served with greens

Bratwurst & Swiss Frittata \$14.95
Baked omelet with diced bratwurst – German pork sausage - shallots, onions, spicy peppers, kale, Romano & Swiss cheese; mustard sauce; GF ingredients

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

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

Steak and Eggs \$32.95 Hand-cut Angus New York Strip steak, two eggs, crostini, herbed grill butter, greens

Vegetarian & Eggs

No Ka Oi Loco Moco \$15.95
Homemade black bean veggie burger (vegan) over seasoned rice with red peppers, spinach and quinoa, topped with two eggs, salsa verde, togarashi

Cacio e Pepe Scramble \$14.95
scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraîche, arugula & vinaigrette

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

Strawberry/Chia Yogurt Bowl \$10.95
Non-fat Greek yogurt, homemade strawberry & chia jam, banana, berries, coconut & chia seeds; granola +\$2

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

Tartines, Toasts & Cold Sandwiches

Ricotta Apricot Tartine \$10.95
Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint

Captain Jon's Tuna Salad \$13.95
Brioche roll, dolphin-safe tuna, chopped egg, scallions, relish, mayo, celery, garlic & lemon, lettuce, cheese, vinaigrette

MBA on Focaccia \$15.95 Sliced mortadella, burrata, arugula, basil oil, tomato, balsamic vinaigrette

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

Turkey, Cranberry & Brie \$13.95
Semolina baguette, cranberry mayo, arugula, sliced brie, turkey, bit of vin

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, fresh herbs

Herbed Egg Salad \$8.95 Granary, basil-mayo, lettuce

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

Violet Graham's Chicken Salad \$13.95
Croissant, chicken salad with almonds, cranberries, tarragon, scallions, celery, arugula and 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, sliced seedless grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppyseed vinaigrette

Kale/Nappa Caesar \$11.95 Mix of shredded kale, nappa cabbage, shredded parmesan, housemade croutons, anchovies, Caesar dressing

Strawberry Feta \$14.75 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed dressing

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

Asian Ginger/Soy Chicken \$14.95
Shredded Nappa cabbage, kale and Brussels sprouts, 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	Colcannon Potato Cakes \$7.95
Grilled Bacon \$4.00	Grilled Sliced Ham \$4.00
Avocado \$2.95	Toast <i>Choice of sourdough white, wholegrain granary, malted wheat, sourdough rye, baguette</i> \$1.95
Homemade Irish Bacon \$7.00	Fresh Hand Cut Fries \$5.00
Smoked Salmon Double-smoked, locally produced \$7.95	

Warm Sandwiches

GF roll available +\$2.00

Crunchy Flounder Fish Po’Boy \$15.95
fried flounder on grilled baguette, garlic aioli, tomato/mint vinaigrette, shredded cabbage, cumin, lemon

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

Spicy BLT \$13.95 Toasted country white, loads of bacon, sriracha mayo, lettuce, tomato; with greens

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

BBQ Pulled Pork \$13.95 tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles; over fries, +\$3

Grilled Chicken Bahn Mi \$15.95 Grilled baguette, sliced marinated chicken grilled with Thai chili caramel, pickled carrots & shallots, hoisin & spicy mayo, shredded cabbage & kale, cilantro, sesame seeds; with greens

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

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, twice-cooked fries

Roast Pork Banh Mi \$16.50 Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

Maryland Crabcake \$17.95 Lump blue crabmeat, brioche roll, with lettuce, homemade aioli & a side of greens

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

Bowls & Heartier Fare

Vegan Grilled Tofu Bowl \$14.95 Organic tofu marinated in soy, lemon, garlic, ginger, brown sugar, grilled, on farro with spinach, scallions & black beans, pickled shallots, pickled carrots, radish, avocado, vegan Caesar dressing

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

Ancient Grain Bowl V \$13.95 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

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

Vegan Tofu Seth Bowl \$14.95 Crispy tofu, rice, our hot sauce, spinach, red 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, with homemade pickles

Vegan Black Bean Veg Bowl \$14.50 Farro, black beans, fresh & pickled carrot, scallion, veg, spinach, salsa verde

Chicken, Waffle & Grits \$18.95 Boneless, skinless fried chicken 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: 8:00am-4:00pm

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

Cheesesteaks

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

Plain Steak \$12.50

Cheesesteak \$14.00
your choice of American, Provolone, or cheese sauce
add mushrooms, +\$0.50

Chicken Cheesesteak \$14.00
Shredded poached chicken, your choice of American, Provolone, or our 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 14.95 buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, 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 \$9.00

Chili-Cheese Fries \$11.95

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

Crunchy Flounder & 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



V = Vegetarian GF = Gluten Free
= Available for a short while



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#keystonehoagies

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 \$15.95 9-10oz, choice custom blended beef ground in-house
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

Vegan Cheeseburger \$15.95 homemade vegan patty of black beans, water chestnuts, mushrooms, ginger, chipotles in adobo, breadcrumbs, leeks, herbs & spices served on a seeded bun w/vegan cheese, lettuce, tomato and hand-cut fries

Order Take Out or Catering
845.915.3088