



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 egg, slices of provolone cheese, grilled capicola, garlic aioli, balsamic vinegar reduction on a 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 and syrup; *add blueberries or chocolate chips +\$1.50*

Meats & Eggs

sub egg whites +\$3.00

HeiHei Loco Moco \$15.95 Homemade chicken burger, hoisin rice, gravy, two eggs, shichimi, furikake, pepper, scallions, herbs

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

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

Faroe Island Grilled Salmon and Eggs \$26.95 Grilled salmon fillet cooked mid-rare, 2 eggs, crostini, herbed grill butter

NY Strip Steak and Eggs 32.95 Hand-cut choice strip steak, eggs, crostini, grill butter

Vegetarian & Eggs

Spinach & Broccoli Quiche \$14.95 Spinach, broccoli, onion, leeks, romano, parmesan, feta cheeses, savory custard in a pastry shell; mixed green salad and bread

Autumn Frittata \$14.95 Baked omelet with roasted Brussels sprouts, roasted carrots, spinach, leeks, shallots, truffled burrata cheese. Parmesan & herbs, w/garlic aioli

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, strawberry & chia jam, banana, berries, coconut; *granola +\$2*

Thelma's 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

Apple & Cheddar Toast \$13.95 Rye, butter, cheddar, apple/walnut chutney, pumpkin seeds, chia seeds

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, seedless 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

Autumn Poached Pear Salad \$15.95 Mesclun & arugula in vinaigrette, poached Bosc pear, carrots, seasoned ricotta, crispy prosciutto, pepitas, chia seeds, drizzle of apple cider vin

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

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 cheddar, feta or American cheese
add avocado +\$1.95; change to Gruyère cheese +\$0.95 ; +meat/cheese +\$0.95

Warm Sandwiches

GF roll available +\$2.00

Crunchy Flounder Fish Po'Boy \$15.95 fried flounder, grilled baguette, garlic & malt aioli, shredded cabbage, cumin, lemon

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

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

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

BBQ Pulled Pork \$15 tender shredded pork in housemade barbecue sauce, pickles & coleslaw piled on a brioche roll; served 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; Roast Pork \$16.95*

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 fries

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 Buddha 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 Nutritional Yeast dressing

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

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

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

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

Vegan Happy 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, our pickles

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 (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 our 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

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



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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 \$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*

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



@DottieAudreysbakery
#keystonehoagies