



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

- *Mushrooms, Ham or Bacon + \$0.75*
- *Irish Bacon or homemade Sausage +\$2.50*
- *Avocado +\$1.95*
- *Gruyère, Goat or Fresh Mozz Cheese +\$1.25*
- *on Croissant +\$1.00*

French Toast \$13 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

Vegan Potato Leek Soup \$6.95 Puree of leeks, russet potatoes, silken tofu, veg stock, bit of roasted sesame oil, cornmeal, fresh herbs & spices; topped w/chives; GF

Chicken Pastina Soup \$7.50 Homemade chicken stock with chicken breast meat, garlic, turmeric, onions, celery, carrots, bit of potato starch and fresh herbs, pastina pasta. Pasta can be omitted, then GF.

Poor Man's Pizza/PMP \$8.95 Semolina baguette, Garlic-Parm, pepperoni, basil oil, Mozzarella and Romano, shake of oregano

Sticky Chicken GF 9\$9..95 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey drizzle, shichimi togarashi

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

3-Egg Omelets

All served with a side of greens and bread

Sub Potato Salad for greens +.75

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 Potato Salad for greens, +.75

HeiHei Loco Moco 16.50 Homemade chicken burger, hoisin rice, gravy, eggs, shichimi, furikake, pepper, scallions, herbs

Tuxedo Breakfast 9.75 Two eggs, bacon, greens & bread

Eggs Samaki 19.95 toasted & buttered malted wheat bread, smoked salmon, eggs, horseradish cream, capers, dill, greens

Eggs Maryland 18.95 Toasted sourdough white bread, crab cakes, 2 eggs, spicy remoulade sauce & Old Bay; w/greens

Eggs Oswego 16.95 toasted & buttered seed bread, homemade seafood cakes (shrimp & salmon), eggs, hoisin, shichimi

Quiche Lorraine 14.95 Savory custard with Irish & crispy bacon, ham, leeks, chives, eggs, Gruyere cheese in pastry; with greens and bread

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

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

Steak and Eggs 38.95 Center-cut choice NY Strip steak (12oz), two eggs as you like, toasted crostini with herb butter and finished with housemade grill butter

Vegetarian & Eggs

Cauli-Shroom Frittata 14.95 Baked omelet with cauliflower florets, sauteed oyster mushrooms, peppers, leeks, Asiago and Cheddar cheeses, garlic aioli, greens, bread

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

Cottage Cheese Yogurt Bowl \$10.95 Non-fat Greek yogurt, low-fat cottage cheese, oat bran, fruit compote, fresh berries, chopped nuts, chia seeds

Crispy Potato Kugel & Eggs \$13.95 Shredded russets, onions, bound w/egg & fried crispy, horseradish sauce, 2 eggs

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

Crispy Polenta & Jam \$13.95 Two eggs, cheesy polenta, herb ricotta, with jam

Tartines, Toasts & Cold Sandwiches

Sub Potato Salad for greens, +.75

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 \$14.50 Croissant, chicken salad w/almonds, cranberries, tarragon, arugula, vinaigrette

Green Salads

*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, parmesan, anchovies, homemade croutons & Caesar dressing

Cobb \$15.95 Mesclun, diced turkey, blue cheese crumbles, bacon, avocado, tomatoes, egg, our blue cheese dressing

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

Irish Bacon \$7.00

Smoked Salmon Double-smoked, locally produced \$7.95

Grilled Sliced Ham \$4

Toast *Choice of sourdough white, wholegrain granary, malted wheat, sourdough rye, baguette* \$1.95

Fried Potato Kugel w/horseradish cream \$8.95

Homemade Potato Salad \$3.50

Fresh Hand Cut Fries \$5.00

Warm Sandwiches

GF roll available +\$2.00, sub Potato Salad for greens, +.75

Grilled Cheese on Sourdough \$12.95 Grilled sourdough white bread, American cheese, side of greens; add bacon or ham, +\$1.75, vegan cheese +\$2, fancy cheese +\$1.75

Pastrami, Egg & Swiss \$15.50 Generous amount of grilled beef pastrami, Swiss cheese, egg, mustard sauce on a roll

Spicy BLT \$14.50 Toasted white, loads of bacon, sriracha mayo, lettuce, tomato

Grilled Corned Beef Reuben \$15.95 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 \$15.95 Grilled granary, hand-cut pastrami, Swiss, coleslaw

The Whaler \$15.95 Hand-breaded flounder fillet, melted American cheese, lettuce, tomato, malt vinegar aioli, Old Bay, side of 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, fries

Maryland Crabcake \$18.95 Homemade crab cake with lump blue crabmeat on a grilled roll, lettuce, garlic aioli and a side of greens

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 \$16.95 Organic grilled marinated tofu on farro w/spinach, scallions & black beans, pickled shallots & carrots, radish, avocado, nutritional yeast dressing

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

Citrus/Soy Chicken Rice Bowl \$15.75 Bone-in, skin-on chicken thighs and drums brined in citrus & soy, fried crispy, finished with Thai Chili Caramel, over seasoned hoisin brown rice w/sesame and scallions

Vegetarian Crispy Tofu Bowl \$15.95 Farro, veg, hoisin & sriracha mayo, sesame, cilantro, spicy pickles

Peanut Chicken \$16.95 Boneless chicken dredged in rice flour & fried, brown rice, peanut & hoisin sauces, sesame & scallions

Vegan Happy Seth Bowl \$15.95 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/ spinach, 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



KEYSTONE HOAGIES



Menu Available: Weekdays: 9:00am-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 – no cheese \$13.95

Cheesesteak \$15.95 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 Grilled spicy capicola, provolone cheese, fries,slaw

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

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 haddock, hand-cut fries, malt vinegar aioli

Steak and Chips \$38.95 Hand-cut NY 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 \$11.95 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

Fried Chicken Mac & Cheese \$17.95 Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce

Pulled Pork Mac & Cheese \$18.95 Tender BBQ pulled pork, homemade spicy pimiento cheese, our cheese sauce, magic dust, scallions

Burgers

GF roll available +\$2.00

Seafood Burger \$16.95 Homemade salmon and shrimp burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb, served with avocado, arugula & hot sauce; served with a side of greens in champagne vinaigrette

Hawaiian Chicken Burger \$16.95 Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, bit of bread crumb & egg on a brioche roll with cucumber-wasabi, magic chicken sauce, hoisin glaze, hand-cut fries

Pub Burger & Fries \$17.95 9-10oz, choice custom blended beef, 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*