



# 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 \$6.95** Broth-based, house-ground beef, chipotles in adobo, leeks, garlic, onions, black beans, hominy, bit of corn meal, warm spices, topped with cheddar

**Lemon Chicken, Rice & Chickpea 6.95** Homemade chicken soup, fresh ginger, garlic, cumin, turmeric, chicken, onions, celery, herbs & cilantro; GF

**Vegan Tomato Bisque \$6.95** puree of tomatoes, onions, lentil and oat milk, red pepper, cilantro, herbs and spices; topped with croutons

**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, Mango-Habanero

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

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

## 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*

**Quiche Lorraine 13.95** Irish bacon, bacon, ham, leeks, herbs & spices, savory custard, pastry shell; greens

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

**Kielbasa Scramble 16.95** Diced smoked kielbasa, onions, nappa/kale mix, scallions, cheddar cheese served with greens & bread

**Lower West Side Breakfast 18.50** Two eggs, our smoked whitefish salad, served with greens & bread  
add nova salmon +\$5.00

**Sausage Gravy Baguette 16.50** Toasted semolina baguette, peppery sausage gravy, two eggs, side of greens

**Steak and Eggs 29.95** Hand-cut Angus steak, choice of two eggs, crostini, herbed grill butter, greens

## Vegetarian & Eggs

**Mediterranean Veggie Frittata \$14.95**  
Baked omelet with asparagus, shallots, Calabrese peppers, eggplant, red peppers, feta, mozzarella & romano cheese, garlic aioli; GF ingredients

**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

**Spinoccoli Egg White Frittata \$10.95**  
Baked omelet sandwich on toasted organic sourdough rye, spinach, cheddar & broccoli, avo mash, hot sauce, tomato

**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 \$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 \$13.95** 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, our own jam

## Tartines, Toasts & Cold Sandwiches

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

**Captain Jon's Tuna Salad \$12.95**  
Brioche roll, dolphin-safe tuna, chopped egg, scallions, relish, mayo, celery, garlic & lemon, lettuce, cheese, vinaigrette

**Cheese on Toast \$9.95** Country white, three cheeses *+bacon \$1.95*

**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, dill

**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 \$12.95**  
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**

**Grilled Bacon \$4.00**

**Avocado \$2.95**

**Homemade Irish Bacon \$5.00**

**Smoked Salmon \$7.95**  
Double-smoked, locally produced

**Colcannon Potato Cakes \$7.95**

**Grilled Sliced Ham \$4.00**

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

**Fresh Hand Cut Fries \$5.00**

## Warm Sandwiches

GF roll available +\$2.00

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

**Vegan Grilled Cheese** \$12.95 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

**Pulled Pork** \$15 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** \$15.50 Grilled baguette, sliced marinated chicken grilled with Thai chili caramel, pickled carrots & shallots, hoisin & spicy mayo, shredded cabbage & kale, cilantro, sesame seeds; with greens

**Fried Clam Po’Boy** \$15.95 Grilled baguette, garlic aioli, fried clam strips, spicy mayo, shredded cabbage, Old Bay, side of greens

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

**Chickzilla** \$16.95 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 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** \$16.95 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 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, 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** 14.75 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-cruste**d** breaded flounder, hand-cut fries, malt vinegar aioli & ketchup

**Steak and Chips** \$28.95 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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## 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

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

**Butter & Parmesan** \$8.75

**Haluski** \$9.25 Sauteed 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 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