



# 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 \$6.75

Egg & cheese on a roll  
add mushrooms, ham or bacon, + \$0.75  
add Irish Bacon or sausage +\$2.50  
add avocado +\$1.95  
Gruyère, Goat or Fresh Mozzarella cheese +\$1.25  
on Croissant +\$1.00

### Spinoccoli Egg White Frittata \$10.95

Sandwich on toasted organic sourdough rye, with spinach, cheddar & broccoli, avocado, homemade hot sauce, tomato

### French Toast \$11.50

made with our cinnamon brioche, served with our homemade caramel butter & syrup

### Piper's Pancakes \$11.50

Buttermilk pancakes served with our homemade caramel butter and syrup  
add blueberries or chocolate chips +\$1.50

## Vegetarian & Eggs

### Our Cashew Granola & Fruit \$7.95

### Steel-Cut Oatmeal & Fruit \$7.35

**Yogurt Bowl** \$9.50 Non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, and chia seeds; add granola +\$2

**Belgian Waffle** \$9.95 Belgian Liege sugar waffle with fresh fruit, strawberry Chantilly cream, syrup drizzle

**Vegan Coconut Chia Pudding** \$9.50 With fresh fruit, berry compote, desiccated coconut; made with coconut and oat milk

**Mediterranean Frittata** \$13.95 Baked omelet with artichoke hearts, roasted peppers, sliced onion, spinach, fresh mozzarella, with garlic aioli, shaved parmesan, lemon, greens & bread

### 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** \$13.50 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions, cumin & pepper

**Eggs Florentine** \$15.25 Two eggs as you like, homemade creamed spinach, toasted baguette with greens

### Colcannon Potato Cakes & Eggs \$11.50

Two cakes, two eggs, side of greens

**Crispy Polenta & Jam** \$12.75 Two eggs, cheesy polenta, herb ricotta, with jam

## Omelet or Scramble

All served with a side of greens and bread

### Ham & Cheddar \$12.75

### Mushroom & Cheddar \$12.75

### Feta, Spinach & Tomato \$12.75

### Spinach & Mushroom \$12.75

### Scallion & Goat Cheese \$12.75

### Lox, Scallion & Avocado \$16.95

**Kielbasa Scramble** 16.50 Diced smoked kielbasa, onions, nappa/kale mix, cheddar cheese served with greens & bread

### MYO Omelet \$13.95

choice of Meat: bacon or ham  
choice of 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

### Tuxedo Breakfast 9.40

Two eggs, bacon, greens & bread

**HeiHei Loco Moco** 15.95 Twist on a Hawaiian classic - homemade chicken burger (ginger, pineapple, leeks) on brown rice, homemade gravy, two eggs, shichimi, furikake, pepper, scallions, herbs, and bread

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

**Eggs Oswego** 17.25 toasted & buttered sunflower oat bread with salmon & shrimp cakes, two eggs, topped with hoisin mayo & shichimi spice

**Eggs Maryland** 18.75 Toasted white bread, crab cakes, two eggs, remoulade sauce with shake of Old Bay served with greens

### Sausage Gravy Baguette \$16.50

Toasted semolina baguette, peppery sausage gravy, and 2 eggs

### NY Strip Steak and Eggs 25.95

Hand-cut choice strip steak, eggs, crostini and Grill Butter served with greens

## Sides

**Sausage** \$5.00

**Irish Bacon** \$5.00

**Bacon** \$4.00

**Ham** \$4.00

**Avocado** \$2.95

**Toast** \$1.95

**Colcannon Potato Cakes** \$7.35

## Green Salads

All dressings are made in-house

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

**Signature** \$13.75 Mesclun, sliced seedless grapes, mixed dried cranberries & toast walnuts, bleu cheese crumbles, diced pears, poppyseed vinaigrette

**Strawberry Feta** \$14.50 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed dressing

**Kale/Nappa Caesar** \$11.50 Mix of shredded kale, nappa cabbage, shredded parmesan, housemade croutons, anchovies, garlicky Caesar dressing

**Cobb** \$15.75 Mesclun, diced house-roasted turkey, blue cheese crumbles, crumbled bacon, avocado, tomatoes, hard-cooked egg, chunky blue cheese dressing

**Asian Ginger/Soy Chicken** \$14.75 Shredded Nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

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## Soups & Starters

**Sticky Ribs** GF 11 GF Dry-rubbed, twice-cooked pork ribs, fried crispy, tossed in Korean BBQ gochujang glaze, topped with sesame seeds, scallions, and a side of house pickles

**Fried Chicken Wings** 11 dry-rubbed wings, cured in our own proprietary spice blend fried crispy; 9-10 wings available Plain, Hot-Honey (+\$1) or Spicy Buffalo, Garlic-Parm, Korean BBQ

**Vegan Italian Vegetable Soup** 6.95 zucchini, artichokes, water chestnuts, brussels, onions, rosemary, cannellini beans, pink beans, garlic, pepperoncini, chopped giardiniera, tomatoes, veg stock; vegan, GF

**Scottish Cockaleekie Soup** 6.95 broth-based with leeks, carrots, shallots, chunks of chicken, quinoa, herbs & spices; GF

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

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

**Potato & Cheese Pierogies** 7.50 4 pierogies, sautéed onions, butter

## Tartines, Toasts & Cold Sandwiches

All served with a side of mixed greens topped with house vinaigrette

GF roll available +\$2.00

### Ricotta Apricot Tartine \$10.50

Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint,

### Cheese on Toast \$10.50

Country white, three cheeses  
add bacon +\$1.95

### Wild Mushroom Toast \$14.75

Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pepitas, apple cider vinaigrette

### Turkey, Cranberry & Brie \$13.95

Semolina baguette, cranberry mayo, arugula, sliced brie, house-roasted turkey, bit of vinaigrette

### 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 \$8.50

Granary, basil-mayo, lettuce; greens

### Ham & Swiss \$10.50

Granary, thin-sliced ham, Swiss cheese, lettuce, Dijon mustard

### Captain Jon's Tuna Salad \$12

Brioche roll, dolphin-safe tuna, chopped egg, scallions, relish, mayo, bit of celery, garlic & lemon, lettuce, cheese, vinaigrette

### Violet Graham's Chicken Salad \$12

Croissant, chicken salad with almonds, cranberries, tarragon, scallions, celery, arugula and vinaigrette; with greens



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## Warm Sandwiches

GF roll available +\$2.00

**Crunchy Codfish Sandwich** \$14  
Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded cod; with greens

**Vegan Grilled Cheese** \$12.95  
Grilled sunflower/oat bread, "vegan" cheese; with greens


**Spicy BLT** \$12.95  
Toasted country white, loads of bacon, sriracha mayo lettuce, tomato; with greens

 **Baja Fish Po'Boy** 15.95 fried mahi chunks on grilled baguette, garlic aioli, tomato/mint vinaigrette, shredded cabbage, cumin, lime

**Grilled Corned Beef Reuben** \$14.75  
Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens

**Grilled Pastrami Rachel** \$14.75  
Grilled granary, hand-sliced pastrami, Swiss cheese, baghomemade slaw; with greens

**Roast Pork Banh Mi** \$15.75  
Grilled uette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

 **Pulled Pork** \$15 tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles; served over fries, +\$3

**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 extra-firm tofu marinated in soy, lemon, garlic, ginger, smidge of brown sugar, grilled, served on farro with spinach, scallions & black beans, with pickled shallots, pickled carrots, radish, avocado, lemon-tahini dressing

**Ancient Grain Bowl** v \$12.95  
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

**Vegan Happy Seth Bowl** \$14.95  
Crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce

**Vegan Black Bean Veg Bowl** \$13.95  
Farro, black beans, fresh & pickled carrot, scallion, veg, spinach, salsa verde

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

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

**Korean Shrimp Stack** \$18.95  
Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles

**Chicken, Waffle & Grits** \$17.95  
Boneless, skinless chicken dredged in seasoned rice flour & fried 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: 10:00am-4:00pm

## Cheesesteaks

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

**Plain Steak** \$12.50

**Cheesesteak** \$14.00  
your choice of American, Provolone, or our homemade 4-cheese sauce  
*add mushrooms, +\$0.50*

**Chicken Cheesesteak** \$14.00  
Shredded poached chicken, your choice of American, Provolone, or our homemade 4-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 buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, mozzarella & parmesan cheeses

**Three Little Piggies Grinder** 13.75  
Ham, roast pork, bacon, grilled bbq-buttered semolina baguette with homemade pickles

**Pegasus Taverna Grinder** \$13.95  
Beef gyro strips, red onions, tomatoes, shredded cabbage, white tzatziki sauce, feta cheese

**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, double-fried chips

**Fresh Hand Cut Fries** \$5.00

**Cheese Fries** \$9 Homemade bechamel cheese sauce, parmesan & romano cheeses

**Everything Bagel Cheese Fries** \$9.00

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

**Crunchy Codfish & Chips** \$18.95  
Crumb-crusted hand-breaded cod, hand-cut fries, malt vinegar aioli & ketchup

**NY Strip Steak and Chips** \$27.50  
Hand-cut 11-12oz choice strip 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** \$11.50  
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

Our cheese sauce is made with nutmeg

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

**Butter & Parmesan** \$8.75

**Haluski** \$9.75  
Sautéed kale, cabbage, carrots, onions, buttered pasta, bit of garlic, wee bit of parmesan cheese, sour cream

**Mac & Cheese** \$10.95  
Homemade béchamel cheese sauce

**Bacon Mac & Cheese** \$13.95  
Bacon crumbles (a la carbonara)

**Mushroom Mac & Cheese** \$13.95  
Shiitake and cremini mushrooms, homemade cheese sauce

**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** \$15.75  
9-10oz, custom blended choice beef  
*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*

**Salmon/Shrimp Burger** \$15.75  
Homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce

**Hawaiian Chicken Burger** \$15.75  
Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, on a brioche roll with coleslaw, hoisin mayo & glaze and hand-cut fries

### Key

V = Vegetarian GF = Gluten Free



= Available for a short while

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