

Breakfast

Available until 11:30, 1pm weekends
Sub egg whites +3



Menu

Vegetarian & Eggs

- Our Cashew Granola & Fruit** 5.95
Steel-cut Oatmeal & Fruit 5.95
Yogurt Bowl 7.95 non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds; add cashew granola +1.50
Pumpkin Porridge 7.50 steel-cut oats, homemade pumpkin syrup, pecans, dried apricots, cinnamon sugar
Grits with Mushrooms 8.95 add eggs +1.90
Shakshuka 11.50 spicy sauce made with tomatoes, garlic, onions and warm spices, chickpeas, spinach, two eggs as you like, feta & Romano cheeses, scallions, cumin and pepper
BB Breakfast Bowl 9.25 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi
Eggs Florentine 13.75 two eggs as you like, homemade creamed spinach, toasted baguette; with greens
Breakfast Migas 14.95 black beans, tomatoes, corn, tortilla strips, scallions, cilantro, hot sauce, cheese, Avocado, radish
Cacio e Pepe Scramble 12.50 scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche topped with arugula & champagne vinaigrette

Eggs & Meats

- Breakfast Sandwich** 5.25
Brioche roll, egg & cheese; add ham or bacon +.75; Ham loaf, Irish Bacon or sausage, +1.75; croissant +1, Gruyere +.95, avocado +1.95
Tuxedo Breakfast 8.95 two eggs, bacon, greens, and bread
Eggs Oswego 14.50 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi
Eggs Maryland 15.50 two eggs, crab cakes, toasted white, remoulade
Kielbasa Scramble 14.95 diced smoked kielbasa, onions, napa, cheddar cheese; greens & bread
Patrick's Greek Omelet 13.95 gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce
Corned Beef & Irish Curry Omelet 14.95 Homemade corned beef, onions, swiss, curry, spicy mustard
Quiche Lorraine 11.95 Bacon, ham, leeks, gruyere, savory custard in a pastry shell; with greens & bread
NY Strip Steak and Eggs 23.95 2 eggs, 12oz strip, crostini, grill butter; greens

French Toast our brioche 10.95

Piper's Buttermilk Pancakes 10.95
Blueberries .75, Belgian chocolate +1.25
French Toast & Pancakes are served with bacon, homemade caramel butter, and syrup

Sides Bacon, Sausage or Ham 3.95;
Toast 1.95 ; Colcannon Potato Cakes 5

Plates To Share

- House Cured Wings** 8.95 jumbo wings, dry-rubbed, fried crispy – Buffalo, Garlic-Parm, Ginger-Soy
Fresh Handcut Fries 4.50
With our Cheese Sauce, +3
With Everything Bagel/Cheese +4
Sticky Chicken 9.25
Boneless, brined fried chicken chunks, GF rice flour, honey, spicy schichimi
Popcorn Shrimp 8.95
GF, malt aioli
Potato & Cheese Pierogies 5.95
4 pierogies, sautéed onions, butter
Crispy Brussels Sprouts 8.95
Gochujang Vinaigrette, vegan, GF

Green Salads

+chicken or tofu, 5; grilled salmon 11;

- Kale/Nappa Caesar** 10.95 Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies
Signature 12.95 Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette
Asian Ginger-Soy Chicken 13.50
Shredded Napa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette
Cobb 13.95 Greens, turkey, bacon, egg, avocado, tomato, bleu cheese

Homemade Desserts

- Chocolate Croissant Bread Pudding**
warm caramel sauce 6.50
Key Lime Pie 5.75
Chocolate Mousse Pie 6.95 Belgian chocolate, Oreo crust, whipped cream
Cheesecake 7.50 family recipe, cream-cheese, graham crust; homemade strawberry or caramel sauce

Omelets & Scrambles available all day
served with greens & bread

- Ham & Cheddar** 9.95
Mushroom & Cheddar 9.95
Feta, Spinach & Tomato 9.95
Scallion & Goat Cheese 9.95
Lox, Scallion & Avocado 15.95
MYO Omelet 10.95
choice of (bacon or ham),
choice of (spinach, mushroom, scallion or tomato) choice of (cheddar, feta or American); avocado +1.95, extra meat or cheese, +.95, Gruyere +.95

Soups, Stews, Chowders

- Spicy Turkey Chili** 6.25
Broth-based, chipotles in adobo, leeks, poblanos, onions, ground turkey, GF
Chickpea/Barley/Mushroom 6.25
Broth-based, vegan, leeks, carrots, shiitake and cremini mushrooms, barley & chickpeas
Butternut Squash & Apple 6.25
Broth-based; vegan; GF; pureed, topped with mixed toasted seeds

Cheesesteaks

Made with sautéed onions unless specified on our semolina roll - you may need to use the hunch, as they're not dainty

Plain Steak 11.95

- Cheesesteak** 12.95 your choice of American, Provolone, or our homemade 4- chee
se sauce; add mushrooms, +.50
Chicken Cheesesteak 12.95 shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50

Tartines & Toasts

- Ricotta Apricot Tartine** 9.95 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens
Cheese on Toast 9.75 Country white, three cheeses; with bacon +1.95; with greens
Roasted Eggplant Toast 10.95 Vegan, eggplant, red onions, red peppers & garlic, pureed and topped with seasoned chickpeas, pickled onions, toasted garlic & onion, poppy & sesame seeds, arugula & champagne vinaigrette
Wild Mushroom Toast 13.95 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens
Sausage Gravy Baguette 14.50
toasted semolina baguette, peppery sausage gravy (pork), 2 eggs, greens
Avocado Toast 13.95 Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seeds – vegan; greens
Prosciutto w/Mustard Butter 14.95
Malted Wheat, English mustard butter, shaved prosciutto, arugula, sliced red onions, shaved asiago, vinaigrette, cracked pepper
Smoked Whitefish Tartine 16.95
toasted rye, butter, our whitefish salad, capers, pickled shallot, greens
Smoked Salmon Tartine 16.75 Malted wheat, herbed cream cheese, capers, dill; with greens



Menu

Warm Sandwiches & Grinders

- Grilled Corned Beef Reuben** 11.95
Granary, corned beef, Swiss, Ukrainian dressing, sauerkraut
- Grilled Pastrami Rachel** 11.95
Granary, pastrami, Swiss, homemade slaw; with greens
- Vegan Grilled Cheese** 10.95
Grilled sunflower/oat bread, "vegan" sharp cheddar; with greens
- Spicy BLT** 10.95
Toasted country white, loads of bacon, lettuce, tomato and sriracha mayo; with greens
- Crunchy Codfish** 11.95
Brioche roll, lettuce, tomato, malt vinegar aioli, with greens
- Vegetarian Cheesesteak** 12.95
Meatless. No meat. It's vegetarian. cremini, shiitake mushrooms, onions, banana/red peppers, provolone
- Roast Pork Banh Mi** 14.95
Baguette, grilled thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens
- Maryland Crab Cake** 14.95
Brioche roll, lump/claw crab cake, malt aioli, lettuce; with greens
- Fried Shrimp Po'Boy** 14.95
grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens
- Polish Hammer Grinder** 12.50
grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard
- 3 Little Piggies Grinder** 12.50
ham, roast pork, bacon, bbq-buttered baguette, with homemade pickles
- Buttermilk Fried Chicken** 11.95
boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette
+cheese +.75 + Buffalo +.50
- Chicken Parm Grinder** 11.95
butter-milk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan
- Baja Fish Po'Boy** 14.95
fried mahi chunks on grilled baguette, garlic aioli, tomato/mint vinaigrette, shredded cabbage, cumin, lime

Chip Shop

Hand-cut, twice-cooked chips

- Buttermilk Fried Chicken & Chips** 13.95
Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients
- Crunchy Fish & Chips** 16.95
Crumb-crusted fish, handcut fries, aioli
- Shrimp & Chips** 16.50
Shrimp are dusted in seasoned rice flour & fried, served with garlic aioli & handcut fries
- NY Strip Steak and Chips** 23.95
12oz strip, handcut fries, garlic aioli

Cold Sandwiches & Hoagies

GF roll available +1

- Herbed Egg Salad** 7.95
Granary, basil-mayo, lettuce; with greens
- Ham & Swiss** 9.95
Granary, lettuce, Dijon mustard; side of greens
- Brie & Chopped Olive Salad** 9.95
Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens
- Long-line Tuna Salad** 9.95
Malted wheat bread, cheese, poppyseed vinaigrette; side of greens
- Tarragon Chicken Salad** 10.95
Croissant, tarragon, lemon, lightly dressed shredded chicken; side of greens
- Chipotle Chicken Salad** 11.95
Spicy chicken salad on a brioche roll, greens, avocado mash, ranch; side of greens
- Yinzer Hoagie** 10.95
chipped ham, American cheese, shredded lettuce, tomato, herbed mayo
- TBM Hoagie** 11.95 (vegetarian)
tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette
- Your honor, your Honor Hoagie** 10.95
Tarragon chicken salad, greens, vinaigrette
- Turkey Club Hoagie** 14.95
house-roasted turkey, bacon, avocado, lettuce, tomato, mayo
- Italian Market Hoagie** 14.95
ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette

Pasta

Our cheese sauce is made with nutmeg

- Butter & Parmesan** 7.95
- Mac & Cheese** 9.95
with our homemade béchamel cheese sauce
- Bacon Mac & Cheese** 12.95
Bacon crumbles (a la carbonara)
- Mushroom Mac & Cheese** 11.95
Shiitake and cremini mushrooms, homemade cheese sauce
- Fried Chicken Mac & Cheese** 15.95
Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend

Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

- Ancient Grain Bowl** 11.95
farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta
- Vegan Black Bean Veg Bowl** 11.95
vegan, farro, black beans, hominy, fresh & pickled carrots, scallions, spinach, salsa verde
- Crispy Tofu Bowl** 12.95
farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian
- Vegan Happy Seth Bowl** 12.95
crispy tofu, rice, salsa verde hot sauce, veg, sesame, cilantro, peanut sauce
- Peanut Chicken** 15.95
Boneless, skinless chicken dredged in seasoned rice flour and fried, served on brown rice with peanut & hoisin sauces, sesame seeds and scallions
- Chicken, Waffle & Grits** 16.95
Boneless, skinless chicken dredged in seasoned rice flour and fried, served on Cheesy Grits, glazed with hot honey, Liege pearl sugar waffle, balsamic vinegar reduction, scallions
- Mahimahi Power Bowl** 16.95
Brown rice, black beans, corn, jalapenos, red peppers, nappa cabbage, kale, onions, cilantro, scallions, crispy mahimahi, spicy yuzu sauce, sesame seeds, cilantro, lime
- Korean Shrimp Stack** 16.95
Shrimp dredged in seasoned rice flour & fried, served over farro with cabbage, hoisin & spicy mayo, homemade pickles
- Grilled Salmon Bowl** 20.95
Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato vinaigrette

Housemade Burgers

- Pub Burger & Fries** 14.95
9-10oz, custom blended choice beef. Add-ons: Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, bacon +.95, avocado mash +1.95
- Salmon/Shrimp Burger** 14.95
homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce
- Blackbean Shroom Burger** 13.95
homemade vegan patty of black beans, mushrooms, ginger, leeks, chipotle adobo, tomato paste bit of sourdough bread crumb, herbs & spices served on a vegetarian bun w/vegan cheddar, lettuce, tomato, ketchup, hot sauce & avocado

