



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 \$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

Watermelon Gazpacho \$8.95 Chilled soup of
fresh watermelon, tomatoes, cucumbers,
peppers, fresh herbs, cottage cheese,
pineapple-mango salsa, togarashi

New England Clam Chowder \$8.95 Award
winning! Hearty chowder with clams, leeks,
shallots, creamy broth with potatoes, herbs,
spices, croutons

Spicy Chili 7.50 GF. Shredded chicken,
chipotles, leeks, garlic, onions, beans,
homemade stock, topped w/cheddar cheese

Pepperoni Garlic Bread 9 Semolina baguette,
Garlic-Parm, pepperoni, basil oil, Mozzarella
and Romano, shake of oregano

Sticky Chicken GF 9.95 Boneless, brined fried
chicken chunks, seasoned rice flour, hot

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

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

Quiche Lorraine 14.95 Irish bacon,
bacon, ham, leeks, chives, eggs,
cheese, pastry; greens

Chorizo, Shishito & Cheese Frittata

14.95 Spicy chorizo pork sausage, mild
shishito peppers, leeks, shallots,
mozzarella and Romano cheese, herbs
and spices in a baked omelet served
with a side of greens; GF ingredients

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; w/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

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

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

Broccoli & Gruyere Quiche 14.95
Shredded imported Gruyere cheese,
chopped broccoli, fresh chives,
Neufchatel cheese, cream, eggs, herbs
and spices bake in a pastry shell; greens

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

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

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

Tartines, Toasts & Cold Sandwiches

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

*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 cabbage, parmesan,
housemade croutons, anchovies, Caesar
dressing

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
Fried Potato Kugel w/horseradish cream \$8.95

Grilled Bacon \$4.00
Grilled Sliced Ham \$4

Avocado \$2.95
Toast Choice of *sourdough white,
wholegrain granary,
malted wheat,
sourdough rye,
baguette* \$1.95

Homemade Irish Bacon \$7.00
Smoked Salmon Double-smoked,
locally produced \$7.95
Fresh Hand Cut Fries \$5.00

Warm Sandwiches

GF roll available +\$2.00

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

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-sliced pastrami, Swiss cheese, coleslaw

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 \$17.95 Lump blue crabmeat, brioche roll, lettuce, homemade aioli

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

Mango-Habanero Beef Bowl \$17.95 Braised and shredded choice tri-tip beef on seasoned brown rice, homemade spicy mango-habanero sauce, tropical fruit salsa, cilantro

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

Coconut Crunchy Chicken Bowl \$16.95 two large chicken tenders breaded with coconut, fried & served on hoisin rice; topped w/cucumber-wasabi sauce, light bbq sauce, scallions, sesame seeds & coconut

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/ cabbage, 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: 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 \$13.95

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

Double-Double Mushroom Grinder 14.95 Fried breaded mushrooms, sautéed mushrooms, American cheese, cheese sauce, sautéed onions, caraway salt

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

Asian Chicken Meatball Grinder 14.95 Homemade chicken meatballs, baguette, hoisin mayo, shredded kale & cabbage, cucumber/wasabi sauce, seeds

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

Burgers

GF roll available +\$2.00

Pub Burger & Fries \$16.95 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 +\$0.50 (Mushrooms, Onions, Peppers)*
- *Bacon +\$0.95*
- *Avocado Mash +\$1.95*
- *Fried egg +\$1.95*

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

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

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

Fish & Chips \$17.95 Crumb-crusted breaded cod, hand-cut fries, malt vinegar aioli & ketchup



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#keystonehoagies

