



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

Chilled Watermelon Gazpacho \$7.95
Puree of watermelon, cucumbers, red peppers, tomato, mint, ginger, bit of sherry vinegar, farmer cheese (gf

Spicy Chicken Chili \$7.50 Ground chicken, chipotles in adobo, leeks, garlic, onions, black beans, bit of corn meal, warm spices, topped with cheddar

Buffalo Chicken Soup \$6.95 Chunks of chicken with carrots and celery in a spicy, creamy chicken stock with blue cheese, topped with scallions

Vegan Tomato & Zucchini 6.95 Puree of tomatoes, zucchini, basil, vegetable stock and seasonings, seeds v, gf

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

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 Italiano 13.95 Spicy capicola, mortadella, back bacon, spinach, Calabrese peppers, provolone & romano cheeses in savory custard and pastry shell; basil pesto sauce, greens

Crab & Leek Quiche 15.95 Sautéed leeks and crab in a savory custard made with cream, cheese & eggs in a pastry shell; with greens & malt aioli

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

Shrimp, Chorizo & Eggs Bowl 17.95 with scallions, salsa verde, BBQ butter, brown rice & quinoa topped with two eggs; GF ingredient

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

Bratwurst & Swiss Frittata \$14.95
Baked omelet with diced bratwurst – German pork sausage - shallots, onions, spicy peppers, kale, Romano & Swiss cheese; mustard sauce; GF ingredients

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

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

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

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

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

Crunchy 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

BBQ 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

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 Tofu 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

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

Crunchy Flounder & Chips \$17.95
Crumb-crusted breaded flounder, hand-cut fries, malt vinegar aioli & ketchup

Steak and Chips \$29.95
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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#keystonehoagies

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