



# 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

- *Mushrooms, Ham or Bacon + \$0.75*
- *Irish Bacon or homemade Sausage +\$2.50*
- *Avocado +\$1.95*
- *Gruyère, Goat or Fresh Mozz 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*

## Meats & Eggs

Sub Potato Salad for greens, +.75

**HeiHei Loco Moco** 16.50 Homemade chicken burger, hoisin rice, gravy, eggs, shichimi, furikake, pepper, scallions, herbs

**Tuxedo Breakfast** 9.75 Two eggs, bacon, greens & bread

**Eggs Samaki** 19.95 toasted & buttered malted wheat bread, smoked salmon, eggs, horseradish cream, capers, dill, greens

**Eggs Maryland** 18.95 Toasted sourdough white bread, crab cakes, 2 eggs, spicy remoulade sauce & Old Bay; w/greens

**Eggs Oswego** 16.95 toasted & buttered seed bread, homemade seafood cakes (shrimp & salmon), eggs, hoisin, shichimi

**Quiche Lorraine** 14.95 Savory custard with Irish & crispy bacon, ham, leeks, chives, eggs, Gruyere cheese in pastry; with greens and bread

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

**Sausage Gravy Baguette** 16.75 Toasted semolina baguette, homemade 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

**Cauli-Shroom Frittata** 14.95 Baked omelet with cauliflower florets, sauteed oyster mushrooms, peppers, leeks, Asiago and Cheddar cheeses, garlic aioli, greens, bread

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

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

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

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

## Tartines, Toasts & Cold Sandwiches

Sub Potato Salad for greens, +.75

### 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** \$14.50 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, parmesan, anchovies, homemade croutons & Caesar dressing

**Cobb** \$15.95 Mesclun, diced turkey, blue cheese crumbles, bacon, avocado, tomatoes, egg, our blue cheese dressing

**Strawberry Feta** \$14.75 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed 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

**Grilled Bacon** \$4.00

**Avocado** \$2.95

**Irish Bacon** \$7.00

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

**Grilled Sliced Ham** \$4

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

**Fried Potato Kugel** w/horseradish cream \$8.95

**Homemade Potato Salad** \$3.50

**Fresh Hand Cut Fries** \$5.00

## Soups, Stews & Starters

**Vegan Potato Leek Soup** \$6.95 Puree of leeks, russet potatoes, silken tofu, veg stock, bit of roasted sesame oil, cornmeal, fresh herbs & spices; topped w/chives; GF

**Mexican Chicken Corn Chowder** \$6.95 Chicken stock, jalapenos, roasted tomatoes, corn, black beans, shredded chicken, cream, cotija and cheddar cheeses, warm spices, cilantro; GF

**Poor Man's Pizza/PMP** \$8.95 Semolina baguette, Garlic-Parm, pepperoni, basil oil, Mozzarella and Romano, shake of oregano

**Sticky Chicken** GF 9\$9..95 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey drizzle, shichimi togarashi

**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

Sub Potato Salad for greens +.75

**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*

## Warm Sandwiches

GF roll available +\$2.00, sub Potato Salad for greens, +.75

**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

**Pastrami, Egg & Swiss** \$15.50 Generous amount of grilled beef pastrami, Swiss cheese, egg, mustard sauce on a roll

**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-cut pastrami, Swiss, coleslaw

**The Whaler** \$15.95 Hand-breaded flounder fillet, melted American cheese, lettuce, tomato, malt vinegar aioli, Old Bay, side of greens

**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** \$18.95 Homemade crab cake with lump blue crabmeat on a grilled roll, lettuce, garlic aioli and a side of greens

**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

**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

**Citrus/Soy Chicken Rice Bowl** \$15.75 Bone-in, skin-on chicken thighs and drums brined in citrus & soy, fried crispy, finished with Thai Chili Caramel, over seasoned hoisin brown rice w/sesame and scallions

**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/ spinach, 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: 9:00am-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 – no cheese** \$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

**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

**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

## 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

**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 haddock, hand-cut fries, malt vinegar aioli

**Steak and Chips** \$38.95 Hand-cut NY Strip steak, maître d' butter, seasoned fresh-cut fries, garlic aioli



## 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

**Fried Chicken Mac & Cheese** \$17.95 Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce

**Pulled Pork Mac & Cheese** \$18.95 Tender BBQ pulled pork, homemade spicy pimiento cheese, our cheese sauce, magic dust, scallions

## Burgers

GF roll available +\$2.00

**Seafood Burger** \$16.95 Homemade salmon and shrimp burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb, served with avocado, arugula & hot sauce; served with a side of greens in champagne vinaigrette

**Hawaiian Chicken Burger** \$16.95 Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, bit of bread crumb & egg on a brioche roll with cucumber-wasabi, magic chicken sauce, hoisin glaze, hand-cut fries

**Pub Burger & Fries** \$17.95 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 +\$.50*  
*(Mushrooms, Onions, Peppers)*
- *Bacon +\$0.95*
- *Avocado Mash +\$1.95*
- *Fried egg +\$1.95*