



# 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

### 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

**Spinoccoli Frittata Sandwich** \$10.95

Toasted organic sourdough rye, egg white  
frittata with spinach, cheddar & broccoli,  
avocado, homemade hot sauce, tomato

**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

**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

**Corned Beef & Irish Curry Omelet** 16  
Shaved corned beef, onions, swiss, Irish  
curry sauce (not GF), wee bit of mustard

**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

**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

**Cauliflower & Cheddar Quiche** 14

Cauliflower florets, bit of leek & shallot,  
with cheddar & gruyere cheese, savory  
custard, pastry shell; greens & bread

**St. Andrean Breakfast** 14 two eggs,  
Colcannon cake, Irish Bacon, curry sauce,  
bread & greens

**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

**Banger, Broccoli & Cheddar Frittata** 14  
Baked omelet made with sliced Irish  
banger sausages, shredded onions,  
broccoli & Wexford Irish Cheddar, herbs  
& spices; with salad and 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

**Kielbasa Scramble** 16.75 Diced smoked  
kielbasa, onions, nappa/kale mix, cheddar  
cheese served with  
greens & bread

**Lower West Side Breakfast** 18.50 Two  
eggs, our smoked whitefish salad, served  
with greens & bread  
add nova salmon +\$5.00

**NY Strip Steak and Eggs** 27.50  
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

**Pommes Pressees** 9.25 thinly layered russet  
potatoes baked with thyme, garlic and butter,  
crispy exterior and a soft interior; with garlic aioli

## 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 & toasted  
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

**Vegan Detox Soup** 7 turmeric, saffron &  
ginger broth, turnips, golden beets,  
kale, carrots, celery, leeks, water  
chestnuts, bit of garlic, herbs & spices;

**Clam & Cod Chowder** 7.95 Broth &  
cream-based chowder with cod, clams,  
potatoes, leeks, herbs & spices

**Ballyhagan Stew** 7.50 Broth-based,  
house-ground chuck, leeks, carrots,  
shredded brussels, kohlrabi, kale,  
shallots, wee bit of garlic, potatoes

**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

**Sausage Gravy Baguette** \$16.50  
Toasted semolina baguette, peppery  
sausage gravy, and 2 eggs

**Vegan Avocado Toast** \$13.95  
Malted wheat, pickled carrots & shallots,  
cumin salt, cilantro, chia seed

**Smoked Whitefish Tartine** \$18.95  
Toasted rye, butter, homemade whitefish  
salad, capers, pickled shallots

**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

 **Grilled Corned Beef & Cabbage** \$14.75  
Grilled granary, thinly sliced corned beef, Cheddar cheese, Dijon mustard, nappa cabbage/kale; w/greens

**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, "vevan" cheese; with greens

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

**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, homemade slaw; with greens

**Roast Pork Banh Mi** \$15.75  
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

**Teriyaki Chicken Bowl** \$15.95  
Boneless, skinless chicken thighs marinated in our homemade teriyaki sauce with brown rice, quinoa, bit of cabbage & kale. Red peppers & scallions topped with Thai Chili Caramel, sesame seeds & scallions

**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 carrots, scallions, brassicas, 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



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*

**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

**Chili Cheese Fries** \$11  
Homemade spicy beef & bean chili, homemade bechamel cheese sauce

**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, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, 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)

**Chili Mac & Cheese** \$15.95  
Spicy homemade beef chili with kidney beans, chickpeas, chipotles, our homemade pimiento & bechamel cheese sauces over cavatappi pasta

**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

## 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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