

Breakfast

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



Menu

Vegetarian & Eggs

Our Cashew Granola & Fruit 7

Steel-cut Oatmeal & Fruit 7

Yogurt Bowl 8 non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds; add granola +2

Vegan Coconut Chia Pudding 9

With fresh fruit, berry compote, coconut; with coconut and oat milk

Cheesy Grits with Mushrooms 9

white grits, butter, milk, parm & Romano cheeses, pepper, shiitake & cremini mushrooms; add eggs +2

BB Breakfast Bowl 9.50 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi

Shakshuka 11.75 spicy sauce made with tomatoes, garlic, onions and warm spices, chickpeas, spinach, two eggs as you like, feta & Romano cheeses, scallions, cumin and pepper

Eggs Florentine 13.95 two eggs as you like, homemade creamed spinach, toasted baguette; with greens

Mediterranean Frittata 13

Baked omelet with spinach, peppers, leeks, garlic, onions, tomatoes mushrooms, feta & parm; w/garlic aioli, greens & bread

Crispy Polenta & Jam 11.95 two eggs, cheesy polenta, herb ricotta, jam

Eggs & Meats

***Breakfast Sandwich** 5.95 Roll, egg & cheese; add mushrooms, ham or bacon, +.75; add Irish Bacon or sausage +2.50; croissant +1, Gruyere +.95, avocado +1.95

Tuxedo Breakfast 8.95 two eggs, bacon, greens & bread

Pastrami Scramble 15.50 sliced pastrami, scallions, onions, Swiss cheese; greens & bread

Eggs Oswego 16.50 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi

Eggs Maryland 17.50 two eggs, crab cakes, toasted white, remoulade

Kielbasa Scramble 15.50 diced, smoked kielbasa, onions, nappa, cheddar cheese; greens & bread

Aberystwyth Quiche 14 homemade fennel sausage, leeks, shallots, red peppers, sharp Welsh Cheddar, pastry shell, with greens & aioli; bit spicy

Lower West Side Breakfast 16.95 two eggs, our smoked whitefish salad, greens, bread; add nova salmon +\$5

NY Strip Steak and Eggs 25 eggs, crostini, grill butter; greens

***French Toast** our brioche 10.95

***Piper's Buttermilk Pancakes** 10.95 Blueberries or chocolate +1.25

French Toast & Pancakes are served with our caramel butter and syrup; add bacon +\$4

Homemade Soups & Stews

Beef & Bean Chili 6.50 Beef, red beans, chickpeas, leeks, shallots, garlic, tomatoes, wee bit spicy, topped with smoked mozzarella; GF

Vegan Vichyssoise 6.50

Chilled potato & leek soup made with veg broth, bit of oat milk, pureed, topped with crisped onion

Green Salads

+chicken or tofu, 5; grilled salmon 11

Kale/Nappa Caesar 10.95 Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies
Tux/Mex 11.95 Mesclun, tomatoes, crispy corn tortilla, cotija cheese, red onions, avocados, black beans
cilantro/lime dressing, touch of cumin salt, chia seeds and cilantro

Signature 13 Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette

Asian Ginger-Soy Chicken 14 Shredded nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

Cobb 15 Greens, turkey, bacon, bleu cheese crumbles, egg, avocado, tomato, bleu cheese dressing

Homemade Desserts

Chocolate Croissant Bread Pudding warm caramel sauce 6.50

NY Cheesecake Cream cheese, graham cracker crust; strawberry sauce or our caramel sauce 7.5

Lemon Ricotta Cake 4 Made with GF ingredient (almond flour)

Chocolate Mousse Pie 7 Belgian chocolate, Oreo crust, whipped cream

French Apple Cake 5 Layers of soft Granny Smith apples in custardy base

Omelets & Scrambles available all day served with greens & bread

Ham & Cheddar 11

Mushroom & Cheddar 11

Feta, Spinach & Tomato 12

Scallion & Goat Cheese 11

Lox, Scallion & Avocado 16

MYO Omelet 12

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

Plates To Share

Spicy Buffalo Fried Chicken Wings 9
Our own Buffalo sauce and homemade blue cheese dressing

Corn Ribs 7

Corn on the cob, quartered and fried, tossed in lime vinaigrette, our house spicy magic dust, cotija cheese; GF

Fresh Handcut Fries 5

with our Cheese Sauce +3

With Everything Bagel/Cheese +4

With beef/bean chili +5

Sticky Chicken 9.25

Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi

Potato & Cheese Pierogies 6

4 pierogies, sautéed onions, butter

Cheesesteaks

Made with sautéed onions (unless specified) on our semolina baguette

Plain Steak 12

Cheesesteak 13 your choice of American, Provolone, or our homemade 4- cheese sauce. add mushrooms, +.50

Chicken Cheesesteak 13 shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce. add mushrooms, +.50

Pizza Steak 14 homemade red sauce, mozzarella & parmesan cheese

Tartines & Toasts

Ricotta Apricot Tartine 10 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens

Cheese on Toast 10 Country white, three cheeses; with bacon +1.95;

Wild Mushroom Toast 14 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette & greens

Sausage Gravy Baguette 15 toasted semolina baguette, peppery sausage gravy (pork), 2 eggs; with greens

Smoked Whitefish Tartine 17 toasted rye, butter, homemade whitefish salad, capers, pickled shallot, greens

Avocado Toast 13.95 Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seeds with greens; vegan

Smoked Salmon Tartine 17 Malted wheat, herbed cream cheese, capers, dill; with greens

Sides Bacon or Ham 4;
Sausage or Irish Bacon 5;
Toast 1.95; Avocado 2.95
Colcannon Potato Cakes 7



Menu

Warm Sandwiches & Grinders

- Crunchy Codfish** 13 Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded codfish; with greens
- Vegan Grilled Cheese** 11 Grilled sunflower/oat bread, "vegan" cheese; with greens
- Spicy BLT** 12 Toasted country white, loads of bacon, sriracha mayo lettuce, tomato; with greens
- Grilled Corned Beef Reuben** 13 Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens
- Grilled Pastrami Rachel** 13 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens
- Buttermilk Fried Chicken** 12 boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette
+cheese +.75 + Buffalo +.50
- Chicken Parm Grinder** 13 buttermilk-brined chicken thighs & breasts, homemade red sauce, fresh mozzarella & parmesan
- Polish Hammer Grinder** 13 grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard
- Vegetarian Cheesesteak** 13 **Meatless. No meat. It's vegetarian.** Grilled cremini & shiitake mushrooms, onions, banana/red peppers, provolone cheese; semolina baguette
- Roast Pork Banh Mi** 15 Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens
- Maryland Crabcake** 17 lump blue crabmeat, kaiser roll, with lettuce, homemade aioli & a side of greens
- Fried Shrimp Po'Boy** 16 grilled baguette, coleslaw, fried shrimp, spicy remoulade, jalapenos; with greens

Chip Shop

Hand-cut, twice-cooked chips

- Buttermilk Fried Chicken & Chips** 14 Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients
- Crunchy Fish & Chips** 17 Crumb-crusted hand-breaded codfish, handcut fries, malt vinegar aioli
- NY Strip Steak and Chips** 24 handcut fries, garlic aioli

Cold Sandwiches & Hoagies

All Hoagies & Grinders are served on housemade semolina baguette.
GF roll available +1

- Herbed Egg Salad** 8 Granary, basil-mayo, lettuce; greens
- Ham & Swiss** 10 Granary, thin-sliced ham, swiss cheese, lettuce, Dijon mustard;
- Brie & Chopped Olive Salad** 10 Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens
- Long-line Tuna Salad** 11 Malted wheat bread, cheese, poppyseed vinaigrette; side of greens
- Yinzer Hoagie** 11 Chipped ham, American cheese, lettuce, tomato, herbed mayo
- Violet Graham's Chicken Salad** 12 Croissant; chicken salad with almonds, cranberries, tarragon, scallions, celery, dijonnaise with arugula and vinaigrette; with greens
- TBM Hoagie** 13 (vegetarian) tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette
- Prosciutto Hoagie** 14.95 Herb butter, sliced prosciutto, sliced tomatoes, sliced shallots, arugula, shredded parm cheese, 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

Housemade Burgers

- Pub Burger & Fries** 15 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** 15 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 homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, on a kaiser roll with cole slaw, hoisin mayo & glaze; fries
- Blackbean Burger** 15 homemade vegan patty of black beans, quinoa, kidney beans, carrots, beets, walnuts, bread crumbs, leeks, herbs & spices served on a bun w/vegan cheese, lettuce, tomato; served with fries

Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

- The Gardener's Wife** 11 vegetarian trio of egg salad, seasoned ricotta and avocado mash, greens, and bread
- Vegan Mapo Tofu** 13 Spicy (!) Sichuan dish with shiitake mushrooms, tofu, garlic, ginger, gochujang, sambal oelek, in a spicy red sauce over rice.
- Ancient Grain Bowl** 12 farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta
- Crispy Tofu Bowl** 13 farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian
- Vegan Happy Seth Bowl** 13 crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce
- Vegan Black Bean Veg Bowl** 13 vegan, farro, black beans, fresh & pickled carrots, scallions, spinach,
- Grilled Salmon Bowl** 22 Grilled hand-cut salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato vin
- Peanut Chicken** 16 Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions
- Korean Shrimp Stack** 18 Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles
- Chicken, Waffle & Grits** 17 Boneless, skinless chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions

Pasta

Our cheese sauce is made with nutmeg

- Butter & Parmesan** 7
- Mac & Cheese** 10 homemade béchamel cheese sauce
- Chili Mac & Cheese** 15 Spicy homemade beef chili with kidney beans, chickpeas, chipotles, our homemade pimiento & bechamel cheese sauces over cavatappi pasta
- Bacon Mac & Cheese** 13 Bacon crumbles (a la carbonara)
- Mushroom Mac & Cheese** 13 Shiitake and cremini mushrooms, homemade cheese sauce
- Fried Chicken Mac & Cheese** 16 Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend

