

Breakfast

Available until 11:30, 1pm weekends
Sub egg whites +1.95

Vegetarian & Eggs

Our Cashew Granola & Fruit 5.50

Steel-cut Oatmeal & Fruit 5.50

Eggs Florentine 12.50 two eggs, creamed spinach, toasted baguette

Cheesy Grits with Mushrooms 8.95 add eggs +1.90

Shakshuka 10.95 spicy sauce made with tomatoes, garlic, onions and warm spices, chickpeas, spinach, two eggs as you like, feta & romano cheeses, scallions, cumin and pepper

BB Breakfast Bowl 8.95 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi

Crispy Polenta & Jam 10.95 two eggs, fried cheesy polenta, homemade jam

Colcannon Potato Cakes & Eggs 8.95

Two cakes, two eggs, side of greens

Cacio e Pepe Scramble 11.95

scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraîche topped with arugula & champagne vinaigrette

Eggs & Meats

Breakfast Sandwich 4.95

Brioche roll, egg & cheese; add ham or bacon +.50; Irish bacon or sausage, +.75; croissant +1, Gruyere +.95, avocado +1.95

Tuxedo Breakfast 8.95 two eggs, bacon, greens, and bread

Quiche Lorraine 11.95 Irish bacon, bacon, leeks, gruyere baked in a savory custard in pastry; with greens

Eggs Oswego 13.95 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo

Kielbasa Scramble 13.95 diced smoked kielbasa, onions, napa, American cheese; greens & bread

NY Strip Steak and Eggs 21.95 2 eggs, choice strip, crostini, grill butter; with greens

Omelets & Scrambles available all day
served with greens & bread

Ham & Cheddar 9.95

Mushroom & Cheddar 9.95

Feta, Spinach & Tomato 9.95

Scallion & Goat Cheese 9.95

Lox, Scallion & Avocado 15.95

MYO Omelet 10.95

choice of (bacon, ham **or** Irish bacon), choice of (spinach, mushroom, scallion or tomato) choice of (cheddar, feta **or** American); avocado +1.95, extra meat or cheese, +.95, Gruyere +.95

French Toast our brioche 9.95

Piper's Pancakes buttermilk 9.95

Blueberries .75, Belgian chocolate +1.25

French Toast & Pancakes are served with bacon, homemade caramel butter, and syrup

Sides Bacon, Sausage or Ham 3.75;

Toast 1.95 : Colcannon Potato Cakes 5



Menu

Soups, Stews, Chowders

Creamy Tomato Bisque 5.95

Cream puree of tomatoes, leeks and shallots, bit of red pepper flakes, topped with cheesy breadcrumbs; vegetarian; GF

Spicy Turkey Chili 5.95

Broth-based, chipotles in adobo, leeks, onions, ground turkey, topped with cheese; GF

Chickpea, Barley & Mushroom 5.95

Vegan, loads of veg, broth-based

Lemon Chicken 5.95

Broth-based with ginger, rice and chickpeas, warm spices & cilantro; GF

Jambalaya 15.95

Shrimp, spicy sausage, chicken, fiery sauce with tomatoes and pepper, long-grain rice; w/greens; GF

Plates To Share

Everything Bagel Cheese Fries 7.25

Hand-cut fries, homemade cheese sauce, spices

House-Cured Wing-style Drums 8.95

meaty chicken drumsticks, fried crispy – Buffalo, Garlic-Parm, Teriyaki or Honey Mustard

Spicy Chili Cheese Fries 9.95

Spicy turkey chili, homemade cheese sauce, poutine-esque

Sticky Chicken 8.95

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

Potato & Cheese Pierogies 5.95

4 pierogies, sautéed onions, butter

Cheesesteaks

Made with sautéed onions unless specified on our semolina roll - you may need to use the hunch, as they're not dainty

Plain Steak 11.95 shaved seasoned Angus beef

Cheesesteak 12.50 your choice of American, Provolone, or our homemade 4-cheese sauce; add mushrooms, +.50

Chicken Cheesesteak 12.50 shredded poached chicken, your choice of

American, Provolone, or our homemade 4-cheese sauce; add mushrooms, +.50

Homemade Desserts

Chocolate Croissant Bread Pudding

warm caramel sauce 5.95

Sour Cream Crumb Cake 3.95 not too sweet, good crunchy top

Chocolate Mousse Pie 6.50 Belgian chocolate, Oreo crust, whipped cream

Cheesecake 6.50 family recipe, cream-cheese, graham crust; homemade strawberry or caramel sauce

Homemade Cookies, Muffins, Cupcakes, Tea Breads, Friands (GF), Danish and Viennoisserie – please check the case!

Green Salads

+chicken or tofu, 3.25; grilled salmon 10;

Kale/Cabbage Caesar 10.95 Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies, our Caesar dressing

Signature 10.95 Mesclun, walnuts, grapes, cranberries, bleu cheese, pears, poppy seed vinaigrette

Asian Ginger-Soy Chicken 12.50

Shredded Napa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

Napa/Kale/Turkey Waldorf 13.95

House-roasted turkey, apple, grapes, walnuts, cranberries, tossed in spicy gochujang vinaigrette & goat cheese

Cobb 13.95 Greens, house-roasted turkey, bacon, egg, avocado, tomato, bleu cheese dressing

Winter 13.95 Greens, arugula, carrot, roasted sweet potatoes, red quinoa, citrus beets, rosemary almonds, seasoned chickpeas, goat cheese, vegan Caesar dressing

Tartines & Toasts

Ricotta & Apricot Tartine 9.25 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens

Cheese on Toast 9.25 Country white, three cheeses; with bacon +1.95; with greens

Roasted Eggplant Toast 10.95 Vegan, eggplant, red onions, red peppers & garlic, pureed and topped with seasoned chickpeas, pickled onions, toasted garlic & onion, poppy & sesame seeds, arugula & champagne vinaigrette

Wild Mushroom Toast 11.95 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens

Sausage Gravy Baguette 13.95 toasted semolina baguette, peppery sausage gravy (pork), 2 eggs, greens

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

Smoked Salmon Tartine 16.25 Malted wheat, herbed cream cheese, capers, dill; with greens

Pommes Pressees 8.95 thin layered russets baked with thyme, garlic and butter, fried to a crispy exterior and a soft interior; with garlic aioli



Menu

Warm Sandwiches & Grinders

Grilled Corned Beef Reuben 10.95

Granary, corned beef, Swiss, Russian dressing, sauerkraut; with greens

Grilled Pastrami Rachel 10.95

Granary, pastrami, Swiss, homemade slaw; with greens

Vegan Grilled Cheese 10.95

Grilled sunflower/oat bread, "vegan" sharp cheddar; with greens

Spicy BLT 10.95

Toasted country white, loads of bacon, lettuce, tomato and sriracha mayo; with greens

Crunchy Codfish 12.95

Brioche roll, lettuce, tomato, malt vinegar aioli, with greens

Pilgrim 13.50

sunflower-oat bread, house-roasted turkey, our stuffing, homemade gravy & cranberry chutney

Vegetarian Cheesesteak 12.50

No meat, cremini, shiitake mushrooms, onions, banana, red peppers, provolone

Roast Pork Banh Mi 14.95

Baguette, grilled thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens

Fried Shrimp Po'Boy 14.95

grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens

Polish Hammer Grinder 11.50

grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

Pittsburgh Prima Grinder 10.95

grilled spicy capicola, fries, coleslaw, provolone cheese

3 Little Piggies Grinder 11.95

ham, roast pork, bacon, bbq-buttered roll, with homemade pickles

Buttermilk Fried Chicken 11.95

chunks of boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; w/cheese +.75 on a semolina baguette

+ Buffalo or Honey Mustard, +.50

Meatball Parm Grinder 11.95

beef meatballs, homemade red sauce, fresh mozzarella & parmesan

Chicken Parm Grinder 11.95

buttermilk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan

Houseground Burgers

Pub Burger & Fries 14.95

9-10oz, custom blended choice beef

Add-ons: pickles, onions, peppers free; Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, bacon +.95, avocado mash +1.95

Asian Salmon/Shrimp Burger

14.95 homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce

Cold Sandwiches & Hoagies

GF roll available +1

Herbed Egg Salad 7.95

Granary, basil-mayo, lettuce; with greens

Ham & Swiss 9.50

Granary, lettuce, Dijon mustard; side of greens

Brie & Chopped Olive Salad 9.50

Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens

Long-line Tuna Salad 9.95

Malted wheat bread, cheese, poppyseed vinaigrette; side of greens

Curried Chicken Salad 10.95

Sunflower/sesame bread, sultanas, scallions, cranberry chutney; side of greens

Tarragon Chicken Salad 10.95

Croissant, fresh tarragon, lemon, lightly dressed shredded chicken; side of greens

Yinzer Hoagie 10.50

chipped ham, American cheese, shredded lettuce, tomato, herbed mayo

TBM Hoagie 10.95 (vegetarian)

tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette

Your honor, your Honor Hoagie 10.95

Tarragon chicken salad, greens, vinaigrette

Turkey Club Hoagie 12.95

house-roasted turkey, bacon, avocado, lettuce, tomato, mayo

Italian Market Hoagie 12.95

ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette

Pasta

Our cheese sauce contains nutmeg

Butter & Parmesan 7.95

Mac & Cheese 9.95

with our homemade béchamel cheese sauce

Bacon Mac & Cheese 12.95

Bacon crumbles (a la carbonara)

Spicy Chili Mac & Cheese 13.95

Turkey chili, homemade pimento & cheese sauce, scallions, romano

Fried Chicken Mac & Cheese 15.95

Buttermilk-brined, boneless, skinless chicken (thighs & breasts), homemade spicy pimento cheese, our bechamel cheese sauce, magic dust spice blend

Bowls

+chicken 4; +grilled salmon 10

Ancient Grain Bowl 10.95

farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

Black Bean Veggie Bowl 11.95

vegan, farro, black beans, fresh & pickled carrots, scallions, spinach, salsa verde

Crispy Tofu Bowl 11.95

farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian

General Tso's Tofu 12.95

tofu dredged in seasoned rice flour, fried and tossed in sweet & spicy sauce served over long-grain rice & topped with sesame seeds, scallions & chilies

Happy Seth Bowl 11.95

vegan, crispy tofu, rice, zhug hot sauce, veg, sesame, cilantro, peanut sauce

Crispy Teriyaki Chicken Legs 12.95

bone-in, skin-on thighs & drums marinated in our teriyaki sauce, cooked crispy, on sun rice – pineapple, almonds & scallions

Korean Shrimp Stack 16.95

Shrimp dredged in seasoned rice flour & fried, served over farro with napa cabbage, hoisin & spicy mayo w/our homemade sweet & spicy pickles

Shrimp Scampi Bowl 18.95

Shrimp sautéed in our garlicky scampi butter with pasta, arugula, tomatoes, feta, parmesan & romano cheeses

Grilled Salmon Bowl 18.95

Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato vinaigrette

Chip Shop

Hand-cut, twice-cooked chips

Buttermilk Fried Chicken & Chips

11.95 Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients

Crunchy Fish & Chips 14.95

Crumb-crusted cod, handcut fries, aioli

Hand-cut Steaks & Chops

Steak Frites 23.95

11-12 oz NY Strip, maître d' butter, seasoned fries

NY Strip Steak and Eggs 21.95

2 eggs, 11-12 oz choice NY strip, crostini, maître d' butter; with greens

Herbed Porkchop 13.95

16oz prime Porterhouse cut porkchop marinated in olive oil, garlic, rosemary & thyme, grilled, sliced off the bone; served with homemade apple sauce & greens