



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

Spinoccoli Egg White Frittata \$10.95

Sandwich on toasted organic sourdough rye, with spinach, cheddar & broccoli, avocado, homemade hot sauce, tomato

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

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

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

Kielbasa Scramble 16.50 Diced smoked kielbasa, onions, nappa/kale mix, cheddar cheese served with greens & bread

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

Eggs Oswego 17.25 toasted & buttered sunflower oat bread with salmon & shrimp cakes, two eggs, hoisin, shichimi

Spiced hAM & Eggs 15.95 homemade spiced ham sauteed over brown rice. two eggs, hoisin, mustard sauce, furikake

Eggs Maryland 18.75 Toasted white bread, crab cakes, two eggs, remoulade sauce with Old Bay; served with greens

Corned Beef Hash & Eggs 15.95 house corned beef, shredded brussels, shredded russets, shallots, leeks, mustard sauce, two eggs as you like, greens, bread

Sausage Gravy Baguette \$16.50

Toasted semolina baguette, peppery sausage gravy, and 2 eggs

Steak and Eggs 27.95

Hand-cut choice NY Strip steak, eggs, crostini and Grill Butter; served with greens

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

Rustic Italian Frittata 14 Baked omelet with Italian meatballs, Calabrese peppers, brussels, onions & shallots, garlic, tomatoes, mozz, provolone, parm & romano cheese, basil oil, aioli & greens

Tartines, Toasts & Cold Sandwiches

All served with a side of mixed greens topped with house vinaigrette

GF roll available +\$2.00

Ricotta Apricot Tartine \$10.95

Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint,

Cheese on Toast \$10.95

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

Turkey, Cranberry & Brie \$13.95

Semolina baguette, cranberry mayo, arugula, sliced brie, house-roasted turkey, bit of vinaigrette

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; 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

Soups & Starters

Lemon Chicken, Rice & Chickpea 6.95

Homemade chicken soup, fresh ginger, garlic, cumin, turmeric, chunks of chicken, onions, celery, herbs & cilantro; GF

Vegan Mulligatawny Soup 6.95

Chickpeas, lentils, barley, brown rice in a coconut milk broth with cilantro and warm spices

Sticky Ribs GF 12 GF Dry-rubbed, twice-cooked pork ribs, fried crispy, tossed in Korean BBQ gochujang glaze, topped with sesame seeds, scallions, and a side of house pickles

Fried Chicken Wings 12 dry-rubbed

wings, cured in our own proprietary spice blend fried crispy; 9-10 wings available Plain, Hot-Honey (+\$1) or Spicy Buffalo, Garlic-Parm, Korean BBQ

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

Crispy Brussels Sprouts 7.95

with Thai Chili Caramel

Potato & Cheese Pierogies 7.50

4 pierogies, sautéed onions, butter

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

Sides

Homemade Sweet Fennel Sausage \$5.00

Grilled Bacon \$4.00

Avocado \$2.95

Homemade Irish Bacon \$5.00

Smoked Salmon Double-smoked, locally produced \$7.95

Colcannon Potato Cakes \$7.50

Grilled Sliced Ham \$4.00

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

Fresh Hand Cut Fries \$5.00

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Warm Sandwiches

GF roll available +\$2.00

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, "vegan" cheese

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

Baja Fish Po'Boy 15.95 fried mahi chunks on grilled baguette, garlic aioli, tomato/mint vinaigrette, shredded cabbage, cumin, lime

Grilled Corned Beef Reuben \$14.75 Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens

Pulled Pork \$15 tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles; served over fries, +\$3

Grilled Pastrami Rachel \$14.75 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens

Tuxedo Hot Brown \$15.75 Granary, turkey, bacon, tomato, Mornay cheese sauce, Gruyere, parm, more bacon

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, lemon-tahini dressing

Ancient Grain Bowl v \$12.95 Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

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 carrot, scallion, veg, spinach, salsa verde

Grilled Salmon Bowl \$24.95 Grilled salmon cooked medium-rare, spinach, farro, hoisin glaze, avocado, spicy tomato vinaigrette

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

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

Crispy Teriyaki Chicken \$15.50 Bone-in, skin-on thighs & drums marinated in our teriyaki sauce, cooked crispy, finished with chili caramel on rice



KEYSTONE HOAGIES



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*

Chicken Parm Grinder 14 buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, mozzarella & parmesan cheeses

Turkey, Bacon & Cheddar Grinder 14.75 Grilled turkey, onions, maple/pepper bacon, sharp cheddar, garlic aioli & spicy shichimi togarashi spice

Three Little Piggies Grinder 13.75 Ham, roast pork, bacon, grilled bbq-buttered semolina baguette with homemade pickles

Pegasus Taverna Grinder \$14.95 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, 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

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

Crunchy Codfish & Chips \$18.95 Crumb-crust hand-breaded cod, hand-cut fries, malt vinegar aioli & ketchup

Steak and Chips \$27.95 Hand-cut 11-12oz choice NY Strip steak, maître d' butter, seasoned fresh-cut fries, garlic aioli



KEYSTONE HOAGIES
Key

V = Vegetarian GF = Gluten Free
= Available for a short while



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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, salami, provolone, banana peppers, arugula, parmesan 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)

Mushroom Mac & Cheese \$13.95 Shiitake and cremini mushrooms, homemade cheese sauce

cheese sauces over 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 \$15.75 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 +\$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, bit of bread crumb & egg on a brioche roll with coleslaw, hoisin mayo & glaze and hand-cut fries

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