

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, desiccated coconut; made with coconut and oat milk

Cheesy Grits with Mushrooms 9

coarse-ground white grits cooked with butter, milk, parm & Romano cheeses, a good dash of pepper, with 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

Crispy Polenta & Jam 11.95 two eggs,

cheesy polenta, herb ricotta, jam

Mediterranean Frittata 13

Baked Eggs with spinach, roasted tomatoes, leeks, garlic, shallots, feta, and mozzarella cheese. Served with side salad, vinaigrette and bread

Eggs & Meats

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

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

Pastrami Egg & Swiss on Pretzel Roll

9.45 hand-sliced pastrami, scrambled egg & Swiss cheese on our pretzel roll

St. Andrean Breakfast 12.95 two

eggs, Colcannon cake, Irish Bacon, curry sauce, bread & greens.

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

Corned Beef & Irish Curry Omelet

15.50 Shaved corned beef, onions, swiss, curry sauce (not GF), mustard

Quiche Lorraine 12.95 Bacon, ham,

leeks, gruyere, savory custard in a pastry shell; with greens & bread

NY Strip Steak and Eggs 25 2 eggs,

11oz strip, 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

Plates To Share

Spicy Buffalo Fried Chicken Wings 9

Our own Buffalo sauce and homemade blue cheese dressing

Fresh Handcut Fries 5

with our Cheese Sauce, +3

With Everything Bagel/Cheese +4

With Truffle Honey & Sea Salt +4

Sticky Chicken 9.25

Boneless, brined fried chicken chunks,

GF rice flour, honey, spicy schichimi

Potato & Cheese Pierogies 6

4 pierogies, sautéed onions, butter

Green Salads

+chicken or tofu, 5; grilled salmon 11

Kale/Nappa Caesar 10.95 Mix of

shredded kale, nappa cabbage, parmesan, our croutons, anchovies

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,

+1.95, Gruyere +.95

Sides Bacon or Ham 4;

Sausage or Irish Bacon 5;

Toast 1.95; Avocado 2.95

Colcannon Potato Cakes 6

Homemade Soups

7-Veg Detox 6.25

Broth-based, vegan, GF, golden beets, sweet potatoes, leeks, carrots, celery, nappa, shallots, garlic, ginger, thyme, sesame oil, amino acids, wee bit of apple cider vinegar, olive oil, parsley, lemon

Creamy Tomato Bisque 6.25

Cream-based pureed soup with diced organic tomatoes, leeks, shallots, herbs, spices, cheesy breadcrumbs

Chicken & Udon Noodle 9

Broth-based, chicken, homemade chicken stock, poached chicken, udon

noodles, carrots, peas, cilantro,

scallions, sriracha, lime, furakake

Vegan Spicy Sweet Potato Chili 11

GF, Sweet Potatoes, white & black

beans, pasilla, ancho, arbol,

chipotle, jalapeno chilies, cashew

sour cream, cilantro, shaved onion,

corn tortilla strips

Cheesesteaks

Made with sautéed onions (unless otherwise 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; with greens

Sausage Gravy Baguette 15

toasted semolina baguette,

peppery sausage gravy (pork), 2

eggs; with greens

Avocado Toast 13.95 Malted

wheat, pickled carrots & shallots,

cumin salt, cilantro, chia seeds

vegan with greens

Smoked Salmon Tartine 17

Malted wheat, herbed cream

cheese, capers, dill; with greens

Pommes Pressées 9.25 thinly layered

russet potatoes baked with thyme, garlic

and butter, fried to a crispy exterior and a

soft interior; with garlic aioli



Menu

Warm Sandwiches

& Grinders

Tortora Roast Pork 15 Thinly sliced pork dipped in red wine pork jus, served on a sesame roll with roasted peppers, banana peppers, provolone cheese, cole slaw, side of jus

Wallgof 15 grilled pastrami & Swiss, Ukrainian dressing, sandwiched between 2 Colcannon potato cakes (gf) and topped with slaw

Crunchy Codfish 13 Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded codfish; with greens

Vegan Grilled Cheese 11 Grilled sunflower/oat bread, "vegan" sharp cheddar; 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 diced 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
Calabrese peppers and pickles

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 12oz strip, 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, dijonnaise dressing with arugula and vinaigrette; with greens

TBM Hoagie 13 (vegetarian)

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

Prosciutto Hoagie 14.95

Colman's mustard butter, sliced prosciutto, sliced tomatoes, sliced shallots, arugula, parm, 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; greens

Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

The Gardener's Wife 11 trio of egg salad, seasoned ricotta and avocado mash, greens, and bread

Ancient Grain Bowl 12

farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian

Vegan Happy Seth Bowl 13

crispy tofu, rice, salsa verde hot sauce, veg, sesame, cilantro, peanut sauce

Asian Chicken Meatballs 14

housemade chicken meatballs w/ginger, garlic, sesame with veggie rice, honey/soy glaze, kimchi mayo

Peanut Chicken 16 Boneless, skinless

chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions

Seafood Shepherd's Pie 17

Creamy chunks of cod, crab, shrimp, clams, carrots, leeks, peas, sherry, herbs and spices in a pastry shell, topped with mashed potatoes, Old Bay seasoning and parsley

Chicken, Waffle & Grits 17

Boneless, skinless chicken dredged in seasoned rice flour and fried, served on Cheesy Grits, glazed with hot honey, Liege pearl sugar waffle, balsamic vinegar reduction, scallions

Korean Shrimp Stack 18

Shrimp dredged in seasoned rice flour & fried, served over farro with cabbage, hoisin & spicy mayo, with homemade pickles

Chicken & Biscuits 15

Creamy stew of chunky chicken, shallots, leeks, sherry-wine sauce, herbs and spices, topped with our cheddar biscuits

Grilled Salmon Bowl 22

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

Pasta

Our cheese sauce is made with nutmeg

Butter & Parmesan 7

Mac & Cheese 10

homemade béchamel cheese sauce

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

