



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 \$11.95

made with our cinnamon brioche, served with our homemade caramel butter & syrup

Piper's Pancakes \$11.95

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, fruit 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 Fresh fruit, fruit compote, desiccated coconut, almonds; 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 \$13.95 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions, cumin & pepper

Eggs Florentine \$14.95 Two eggs as you like, homemade creamed spinach, toasted baguette with greens

Colcannon Potato Cakes & Eggs \$11.95

Two cakes, two eggs, side of greens

Crispy Polenta & Jam \$13.95 Two eggs, cheesy polenta, herb ricotta, our own jam

Garden Veg Quiche \$14.50 Broccoli, Cauliflower, Roasted Eggplant, Zucchini, Leeks shredded Gruyere cheese, herbs and spices in a savory custard baked in a pastry shell; with garlic aioli, greens & bread

Omelet or Scramble

All served with a side of greens and bread

Ham & Cheddar \$12.95

Mushroom & Cheddar \$12.95

Feta, Spinach & Tomato \$12.95

Spinach & Mushroom \$12.95

Scallion & Goat Cheese \$13.75

Lox, Scallion & Avocado \$16.95

Kielbasa Scramble \$16.95 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

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

Sausage Gravy Baguette \$16.50

Toasted semolina baguette, peppery sausage gravy, and 2 eggs

Corned Beef Hash & Eggs 15.95

house corned beef, shredded onions, shredded russets, bit of kale, carrot & cabbage, shallots, leeks, mustard sauce, two eggs as you like, greens, bread

Steak and Eggs 27.95

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

Spicy Italian Frittata 13.95

beef sausage, kale, onions, leeks, Calabrese peppers, roasted garlic, fresh mozzarella, bit of fresh thyme & rosemary, sun-dried tomatoes, Romano cheese in a baked omelet with greens and basil oil

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

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 \$14.95

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

Old Bay Pork Crackling 8.95 Chunks of homemade pork crackling, Old Bay seasoning, Yuzu Kosho drizzle – crispy/salty/citrusy

Vegan Lentil Soup 6.95 Green lentils, carrots, caramelized onions with sautéed garlic, extra virgin olive oil, balsamic vinegar, warm spices & parsley – made with GF ingredients

Spicy Beef Chili \$6.95 Broth-based, house-ground beef, chipotles in adobo, leeks, garlic, onions, pinto beans, breadcrumbs, warm spices, topped with cheddar cheese

Vegan Pozole Rojo (spicy!) \$8.95 Fiery broth made with Chilies de Arbol, veg broth, warm spices, with stewed Jackfruit, White Hominy, Yellow Corn, Onions, Cilantro, topped with crispy tortilla strips, radish, Salsa Verde; GF

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 \$7.95 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 \$13.95 Mesclun, sliced seedless grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppyseed vinaigrette

Black Beluga Lentil Salad \$14.50 Black lentils, citrus beets, seasoned chickpeas, quick-pickled cukes, tomato, greens, vinaigrette, lemon-tahini dressing, spicy Zhug sauce, scallions & seeds; vegan

Kale/Nappa Caesar \$11.95 Mix of shredded kale, nappa cabbage, shredded parmesan, housemade croutons, anchovies, garlicky Caesar dressing

Cobb \$15.95 Mesclun, diced house-roasted turkey, blue cheese crumbles, crumbled bacon, avocado, tomatoes, hard-cooked egg, chunky blue cheese dressing

Asian Ginger/Soy Chicken \$14.95 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 \$7.95

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, "vevan" cheese

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

Grilled Corned Beef Reuben \$15 Grilled granary, sliced corned beef, Swiss cheese, Ukrainian dressing, kraut & greens

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

Grilled Pastrami Rachel \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens

Chickzilla \$16.95 Hot, sweet & spicy fried chicken sandwich tossed in hot honey on a roll with kimchi aioli, pimiento cheese, homemade hot sauce, homemade sweet & spicy pickles and a side of hand-cut, twice-cooked fries

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

Spicy Thai Curried Chicken Bowl \$15.95 Bone-in, skin-on chicken legs and thighs dredged in rice flour & warm spices and fried, doused in curry sauce (red curry paste, coconut milk, fish sauce, spices), served over brown rice with herbed buttermilk drizzle

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 \$13.50 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 \$14.50 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 \$18.95 Boneless, skinless chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions, shichimi



KEYSTONE HOAGIES



Menu Available: Weekdays: 10:00am-5:00pm | Sat-Sun: 10:00am-4:00pm

Cheesesteaks, Hoagies & Grinders are wrapped in paper – plate upon request

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 14.95 buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, mozzarella & parmesan cheeses

Turkey, Bacon & Cheddar Grinder 14.75 Grilled turkey, onions, apple-smoked 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

Polish Hammer Grinder \$13.95 Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

Pittsburgh Prima \$13.95 Spicy capicola, provolone, fries, coleslaw

Eggplant Parm Grinder \$14.95 Fried breaded eggplant, mozzarella & parmesan cheeses, homemade red sauce, herbs and spices

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

Chili-Cheese Fries \$11.95

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



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 \$9.25 Sautéed kale, cabbage, carrots, onions, buttered pasta, bit of garlic, wee bit of parmesan cheese, sour cream

Mac & Cheese \$12 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 over cavatappi pasta

Chili Mac & Cheese \$15.95 Homemade spicy chili, homemade pimiento cheese & bechamel cheese sauce 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 \$15.95 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 \$15.95 Homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce

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