

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

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, fried cheesy polenta, seasoned ricotta, homemade jam

Cacio e Pepe Scramble 12.95

scrambled eggs, Romano cheese, roasted black pepper, crème fraiche topped with arugula & vinaigrette

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

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, napa, cheddar cheese; greens & bread

Corned Beef & Irish Curry Omelet

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

Quiche Lorraine 12.95 Bacon, ham, leeks, gruyere, savory custard in a pastry shell; with greens & bread

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

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

Sides Bacon or Ham 4;
Sausage or Irish Bacon 5;
Toast 1.95; Avocado 2.95
Colcannon Potato Cakes 6

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

Sticky Ribs 11.50

Stack of twice-cooked pork ribs tossed in hoisin bbq sauce, topped with scallions and sesame seeds

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, egg, avocado, tomato, bleu cheese

Winter 14 Greens, arugula, carrot, roasted sweet potatoes, red quinoa, citrus beets, rosemary almonds, seasoned chickpeas, goat cheese, vegan Caesar dressing

Homemade Desserts

Chocolate Croissant Bread Pudding warm caramel sauce 6.50

Key Lime Pie Fresh lime custard, graham cracker crust 6

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

Homemade Soups, Stews, Chowders

French Onion 10

Caramelized onions in a rich beef & wine broth topped with housemade croutons and broiled gruyere cheese

Vegan Broccoli Almond 6.25

Chunky puree of broccoli, leeks, garlic, almonds & croutons; broth, soup is GF

Spicy Turkey Chili 6.25

Broth-based, chipotles in adobo, leeks, poblanos, onions, ground turkey, GF

Vegan 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 roll

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; with greens

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

Shrimp Scampi Toast 16

Toasted country white, sauteed shrimp & scallions in our homemade scampi butter made with garlic, sherry, bit of bread crumb, parm and romano cheeses; with greens

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

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

Pommes Pressees 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

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*

3 Little Piggies Grinder 13 *grilled ham, roast pork, bacon, on a toasted bbq-buttered baguette, with pickles*

Vegetarian Cheesesteak 13 *Meatless. No meat. It's vegetarian. Grilled cremini & shiitake mushrooms, onions, banana/red peppers, provolone cheese. semolina baguette*

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

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*

Connecticut Lobster Roll 24 *grilled roll drenched in buttered lobster with thyme, lemon and chives; with homemade potato salad & cornichons*

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, maltvinegar 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*

Curried Chicken 12 *Croissant, lettuce, our curried chicken salad, cranberry chutney*

Chipotle Chicken Salad 12 *Spicy chicken salad on brioche roll, lettuce, avocado mash, ranch*

Yinzer Hoagie 11 *Chipped ham, American cheese, lettuce, tomato, herbed mayo*

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

Hawaiian Chicken Burger 14.95 *homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, on a kaiser roll with cole slaw, hoisin mayo & glaze; fries*



Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

Ancient Grain Bowl 12 *farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta*

Vegan Black Bean Veg Bowl 12 *vegan, farro, black beans, corn, carrots, scallions, spinach, salsa verde*

Crispy Tofu Bowl 13 *farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian*

Vegan Mapo Tofu 13 *Spicy (!) Sichuan dish with shiitake mushrooms, tofu, garlic, ginger, gochujang, sambal oelek, in a spicy red sauce over rice.*

Vegan Happy Seth Bowl 13 *crispy tofu, rice, salsa verde hot sauce, veg, sesame, cilantro, peanut sauce*

Chicken Shepherd's Pie 15 *Creamy chunks of chicken, carrots, leeks, quinoa, herbs and spices in a pastry shell, topped with mashed potatoes, gravy & dressed arugula*

Peanut Chicken 16 *Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions*

BBQ Pork Ribs 16.50 *House-rubbed braised ½ rack of St. Louis pork ribs, bbq sauce, handcut fries & cole slaw.*

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*

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*