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 $7.25
Egg & cheese on a roll
- *Mushrooms, Ham or Bacon + $0.75*
- *Irish Bacon or homemade Sausage +$2.50*
- *Avocado +$1.95*
- *Gruyère, Goat or Fresh Mozz Cheese +$1.25*
- *on Croissant +$1.00*

French Toast $13 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; *add blueberries or chocolate chips +$1.50*

Soups, Stews & Starters

Spicy Chicken Chili 7.95 GF. Ground chicken, chipotles, leeks, garlic, onions, beans, homemade stock, w/cheese

Chicken & Biscuits 15.95 Creamy chicken stew with shallots, leeks, sherry-wine sauce, herbs & spices, topped w/cheese biscuits, served with a side of greens

Chickpea Barley Mushroom $7.95 Broth-based, vegan, leeks, carrots, mushrooms, barley & chickpeas

Poor Man's Pizza/PMP 8.95 Semolina baguette, Garlic-Parm, pepperoni, basil oil, Mozzarella and Romano, shake of oregano

Sticky Chicken GF 9.95 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey drizzle, shichimi togarashi

Potato & Cheese Pierogies 7.95 (4) pierogies, sautéed onions, butter

Crispy Chicken Wings 12.95 dry-rubbed wings, cured in our own proprietary spice blend, fried crispy; 7-9 wings; available Plain, Hot-Honey (+$1), Spicy Buffalo, Garlic-Parm

3-Egg Omelets

All served with a side of greens and bread

Sub Potato Salad for greens +.75

Ham & Cheddar $13.95

Mushroom & Cheddar $13.95

Feta, Spinach & Tomato $13.95

Spinach & Mushroom $13.95

Scallion & Goat Cheese $14.75

Lox, Scallion & Avocado $17.50

MYO Omelet $14.95
Fillings:
choice of one meat: bacon or ham
choice of (up to 3) Veg: spinach, mushroom, scallion or tomato;
choice of cheese: cheddar, feta, American
add avocado +$1.95; change to Gruyère cheese +$0.95 ; +meat/cheese +$0.95

Meats & Eggs

Sub Potato Salad for greens, +.75

Eggs Oswego 17.95 toasted & buttered seed bread, homemade seafood cakes (shrimp, cod & salmon), eggs, hoisin, shichimi

Quiche Lorraine 14.95 Savory custard with Irish & crispy bacon, ham, leeks, chives, eggs, Gruyere cheese in pastry; greens & bread

HeiHei Loco Moco 16.50 Homemade chicken burger, hoisin rice, gravy, eggs, shichimi, furikake, pepper, scallions, herbs

Tuxedo Breakfast 9.75 Two eggs, bacon, greens, bread

Eggs Samaki 19.95 toasted & buttered malted wheat bread, smoked salmon, eggs, horseradish cream, capers, dill, greens

Mrs. Tweedy's Breakfast Sandwich 10.95 Grilled roll, homemade chicken sausage patty, egg, cheese, our chicken gravy

Eggs Maryland 18.95 Sourdough white toast, crab cakes, 2 eggs, spicy remoulade & Old Bay

Kielbasa Scramble 16.95 Diced smoked kielbasa, onions, nappa/kale mix, scallions, cheddar

Sausage Gravy Baguette 16.75 Toasted semolina baguette, homemade peppery sausage gravy, two eggs, side of greens

Country Fried Steak $26.95 Sirloin steak medallions hand-breaded, fried, served with eggs, side of greens, sausage gravy

Steak and Eggs 35.95 Choice NY Strip steak (11oz), two eggs as you like, crostini with herb butter, finished with maître d' butter

Vegetarian & Eggs

Baked Pumpkin French Toast $13 croissants baked in sweet pumpkin custard; syrup, whipped cream, cinnamon & powdered sugar

Broccoli & Cheddar Frittata $14.95 Steamed broccoli florets & aged Tillamook cheddar cheese in a baked omelet; GF ingredients

Steel-cut Oatmeal & Fruit $8.95 brown-butter & brown sugar oatmeal made w/oat milk, coconut, berries, chia seeds

Cottage Cheese Yogurt Bowl $10.95 Non-fat Greek yogurt, cottage cheese, oat bran, fruit compote, berries, nuts, chia seeds

Colcannon Potato Cakes & Eggs $13.95 Mashed potatoes, sauteed kale, cabbage, leeks, carrots, bound w/egg & rice flour, fried crispy, topped with 2 eggs; with horseradish sauce & greens

Cheesy Grits with Mushrooms $10.95 White grits, butter, milk, Parmesan and Romano cheeses, pepper, shiitake & Cremini mushrooms *add eggs +$2.00*

BB Breakfast Bowl $10 Two eggs, black beans, farro, pickled carrots, radish, avocado, shichimi

Thelma's Belgian Waffle $9.95 Belgian Liege sugar waffle with fresh fruit, strawberry Chantilly cream, syrup drizzle

Shakshuka $14.50 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions

Crispy Polenta & Strawberry Jam $13.95 Cheesy polenta, herbed ricotta, 2 eggs, homemade jam

Tartines, Toasts & Cold Sandwiches

Sub Potato Salad for greens, +.75

Ricotta Apricot Tartine $11.95 Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint

Captain Jon's Tuna Salad $13.95 Homemade tuna salad with egg, lettuce, cheese, vinaigrette on a roll

Wild Mushroom Toast $14.95 Rye, basil oil, shiitake & cremini mushrooms, provolone, arugula, pepitas, vinaigrette

Turkey, Cranberry & Brie $14.50 Baguette, cranberry mayo, arugula, brie, turkey, vin

Vegan Avocado Toast $13.95 Malted wheat, Avo mash, pickled carrots & shallots, sliced avos, cumin salt, cilantro, chia seed

Smoked Salmon Tartine $17.95 Malted wheat, herbed cream cheese, capers, herbs

Herbed Egg Salad $8.95 Granary, basil mayonnaise, lettuce, celery seeds

Ham & Swiss $10.75 Granary, thin sliced ham, Swiss cheese, lettuce, mustard sauce

Violet Graham's Chicken Salad $14.50 Croissant, chicken salad w/almonds, cranberries, tarragon, arugula, vinaigrette

Green Salads

add grilled chicken +$5; add fried chicken or tofu +$7
add grilled salmon +$12

Signature $13.95 Mesclun, grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppy vin

Kale/Nappa Caesar $11.95 Shredded kale & nappa, parmesan, anchovies, homemade croutons & Caesar dressing

Cobb $15.95 Mesclun, diced turkey, blue cheese crumbles, bacon, avocado, tomatoes, egg, our blue cheese dressing

Asian Ginger/Soy Chicken $14.95 Shredded Nappa cabbage, kale, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds, ginger vin

Mixed Greens $6.95 Simple bowl of mixed greens, vinaigrette and bread

Sides

Homemade Sweet Fennel Pork Sausage $5.00

Homemade Herbed Chicken Sausage $5.00

Grilled Bacon $4.00

Avocado $2.95

Irish Bacon $7.00

Smoked Salmon $7.95

Grilled Sliced Ham $4

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

Colcannon Potato Cake w/horseradish cream $4.95

Potato Salad $3.50

Fresh Hand-Cut Fries $5.00

KEYSTONE HOAGIES

Menu Available: Weekdays: 9:00am-5:00pm | Sat-Sun: 8:00am-4:00pm

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

Warm Sandwiches

GF roll available +$2.00, sub Potato Salad for greens, +.75

Grilled Cheese on Sourdough $12.95 Grilled sourdough white bread, American cheese, side of greens; add bacon or ham, +$1.75, vegan cheese +$2, fancy cheese +$1.75

Pastrami, Egg & Swiss $15.95 Generous amount of grilled beef pastrami, Swiss cheese, egg, mustard sauce on a roll

Spicy BLT $14.50 Toasted white, loads of bacon, sriracha mayo, lettuce, tomato

Grilled Corned Beef Reuben $15.95 Grilled granary, sliced corned beef, Swiss cheese, Ukrainian dressing, kraut & greens

BBQ Pulled Pork $15.95 tender pork, barbecue sauce, pickles & coleslaw piled on a brioche roll; with greens and pickles; over fries, +$3

Roast Pork or Chicken Bahn Mi Grilled baguette, sliced marinated meat grilled with Thai Chili Caramel, pickled carrots & shallots, hoisin & spicy mayo, shredded cabbage & kale, cilantro, sesame seeds

Chicken $16.95; Pork $18.95

Grilled Pastrami Rachel $15.95 Grilled granary, hand-cut pastrami, Swiss, coleslaw

The Whaler $15.50 Hand-breaded whitefish fillet, melted American cheese, lettuce, tomato, malt vinegar aioli, Old Bay, side of greens

Chickzilla $17.95 Hot, sweet & spicy fried chicken sandwich tossed in hot honey on a roll with kimchi aioli, pimiento cheese, hot sauce, homemade sweet & spicy pickles, fries

Maryland Crabcake $18.95 Homemade crab cake made with lump crabmeat on a grilled roll, lettuce, garlic aioli and a side of greens

Fried Shrimp Po'Boy $17.95 Grilled baguette, coleslaw, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

Bowls & Heartier Fare

New England Seafood Pot Pie $18.95 Cod, crab, clams, shrimp, leeks, homemade stock, sherry, cream, herbs and spices; pastry shell, herbed crumb topping; w/greens

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

Vegan Buddha Bowl $16.95 Organic grilled marinated tofu on farro w/spinach, scallions & black beans, pickled shallots & carrots, radish, avocado, nutritional yeast dressing

Ancient Grain Bowl $13.95 Farro, brown rice, red & white quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

Vegetarian Crispy Tofu Bowl $15.95 Farro, veg, hoisin & sriracha mayo, sesame, cilantro, spicy pickles

Peanut Chicken $16.95 Boneless chicken dredged in rice flour & fried, brown rice, peanut & hoisin sauces, sesame & scallions

Vegan Happy Seth Bowl $15.95 Crispy tofu, brown rice, hot sauce, spinach, peppers, scallions, sesame, cilantro, peanut sauce

Korean Shrimp Stack $19.95 Shrimp dredged in seasoned rice flour & fried, over farro w/ spinach, hoisin & spicy mayo, our pickles

Chicken, Waffle & Grits $19.95 Boneless, fried chicken on cheesy grits, hot honey, Liege sugar waffle, balsamic vin, scallions, shichimi

Cheesesteaks

Made with sautéed onions (unless otherwise specified) on our semolina baguette

Plain Steak – no cheese $13.95

Cheesesteak $15.95 your choice of American, Provolone, or cheese sauce
add mushrooms, +$0.75

Chicken Cheesesteak $15.00 Shredded poached chicken, your choice of American, Provolone, or cheese sauce; *add mushrooms, +$0.75*

Vegan Cheesesteak $15
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 13.95 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, basil oil, mozzarella & parmesan cheeses

Turkey, Bacon & Cheddar Grinder 14.95 Grilled turkey, onions, apple-smoked bacon, sharp cheddar, garlic aioli & spicy shichimi togarashi spice

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

Pittsburgh Prima 13.95 Grilled spicy capicola, provolone cheese, fries,slaw

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 $10

Chili-Cheese Fries $12.95

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

Fish & Chips $18.95 Crumb-crusted breaded whitefish fillets, hand-cut fries, malt vinegar aioli

Steak and Chips $38.95 Hand-cut NY Strip steak, maître d' butter, seasoned fresh-cut fries, garlic aioli

Cold Hoagies

All served on house made semolina baguette.

GF roll available +$2.00

Yinzer Hoagie $11.95 Chipped ham, American cheese, lettuce, tomato, herbed mayo

TBM Hoagie V $13.95 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

add grilled chicken +$5; add fried chicken or tofu +$7
add grilled salmon +$12

Butter & Parmesan $8.75

Mac & Cheese $12 Béchamel cheese sauce

Bacon Mac & Cheese $13.95 Bacon crumbles (a la carbonara)

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

Chili Mac & Cheese $16.95 Homemade spicy beef chili, pimiento & bechamel cheese sauce, cavatappi pasta

Fried Chicken Mac & Cheese $17.95 Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce

Pulled Pork Mac & Cheese $18.95 Tender BBQ pulled pork, homemade spicy pimiento cheese, our cheese sauce, magic dust, scallions

Burgers

GF roll available +$2.00

Hawaiian Chicken Burger $16.95 Homemade burger made with ground chicken, ginger, garlic, sesame oil, pineapple, bit of bread crumb & egg on a brioche roll with lettuce, tomato, wasabi sauce, magic chicken sauce, hand-cut fries

Pub Burger & Fries $17.95
9-10oz, choice custom blended beef, lettuce, tomato & hand-cut fries
add-ons:

- *Cheese +$0.75*
  (American, Mozzarella, Provolone, Swiss)
- *Fancy Cheese +$1.25*
  (Gruyere, Goat, Feta, Blue, Fresh Mozzarella)
- *Vegetables +$.50*
  (Mushrooms, Onions, Peppers)
- *Bacon +$0.95*
- *Avocado Mash +$1.95*
- *Fried egg +$1.95*