

Breakfast

Available until 11:30, 1pm weekends
Sub egg whites +3



Menu

Vegetarian & Eggs

Our Cashew Granola & Fruit 5.95
Steel-cut Oatmeal & Fruit 5.95
Yogurt Bowl 7.95 *non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds; add cashew granola +1.50*
Cheesy Grits with Mushrooms 8.95 *add eggs +1.90*
Shakshuka 11.50 *spicy sauce made with tomatoes, garlic, onions and warm spices, chickpeas, spinach, two eggs as you like, feta & Romano cheeses, scallions, cumin and pepper*
BB Breakfast Bowl 9.25 *two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi*
Breakfast Migas 14.95 *black beans, tomatoes, corn, tortilla strips, scallions, cilantro, hot sauce, cheese, Avocado, radish*

Eggs & Meats

Breakfast Sandwich 5.25
Brioche roll, egg & cheese; add ham or bacon +.75; Ham loaf, Irish Bacon or sausage, +1.75; croissant +1, Gruyere +.95, avocado +1.95
Tuxedo Breakfast 8.95 *two eggs, bacon, greens, and bread*
Eggs Oswego 14.50 *two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi*
Eggs Maryland 15.50 *two eggs, crab cakes, toasted white, remoulade*
Kielbasa Scramble 14.95 *diced smoked kielbasa, onions, napa, cheddar cheese; greens & bread*
Patrick’s Greek Omelet 13.95 *gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce*
Corned Beef & Irish Curry Omelet 14.95 *Homemade corned beef, onions, swiss, curry, spicy mustard*
Quiche Lorraine 11.95 *Bacon, ham, leeks, gruyere, savory custard in a pastry shell; with greens & bread*
NY Strip Steak and Eggs 23.95 *2 eggs, 12oz strip, crostini, grill butter; greens*

French Toast *our brioche* 10.95
Piper’s Buttermilk Pancakes 10.95
Blueberries .75,Belgian chocolate +1.25
French Toast & Pancakes are served with bacon, homemade caramel butter, and syrup

Sides Bacon, Sausage or Ham 3.95;
Toast 1.95 ; Colcannon Potato Cakes 5

Plates To Share

House Cured Wings 8.95 *jumbo wings, dry-rubbed, fried crispy – Buffalo, Garlic-Parm, Ginger-Soy*
Fresh Handcut Fries 4.50
With our Cheese Sauce, +3
With Everything Bagel/Cheese +4
Sticky Chicken 9.25
Boneless, brined fried chicken chunks, GF rice flour, honey, spicy schichimi
Popcorn Shrimp 8.95
GF, malt aioli
Potato & Cheese Pierogies 5.95
4 pierogies, sautéed onions, butter
Crispy Brussels Sprouts 8.95
Gochujang Vinaigrette, vegan, GF

Green Salads

Strawberry Feta 12.95 *Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed dressing*
Kale/Cabbage Caesar 10.95 *Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies*
Signature 12.95 *Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette*
Asian Ginger-Soy Chicken 13.50
Shredded Napa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette
Cobb 13.95 *Greens, turkey, bacon, egg, avocado, tomato, bleu cheese*

Homemade Desserts

Chocolate Croissant Bread Pudding
warm caramel sauce 6.50
Key Lime Pie 5.75
Chocolate Mousse Pie 6.95 *Belgian chocolate, Oreo crust, whipped cream*
Cheesecake 7.50 *family recipe, cream-cheese, graham crust; homemade strawberry or caramel sauce*

Omelets & Scrambles available all day
served with greens & bread
Ham & Cheddar 9.95
Mushroom & Cheddar 9.95
Feta, Spinach & Tomato 9.95
Scallion & Goat Cheese 9.95
Lox, Scallion & Avocado 15.95
MYO Omelet 10.95
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

Soups, Stews, Chowders

Spicy Turkey Chili 6.25
Broth-based, chipotles in adobo, leeks, poblanos, onions, ground turkey, GF
Chickpea/Barley/Mushroom 6.25
Broth-based, vegan, leeks, carrots, shiitake and cremini mushrooms, barley & chickpeas
Butternut Squash & Apple 6.25
Broth-based; vegan; GF; pureed, topped with mixed toasted seeds

Cheesesteaks

Made with sautéed onions unless specified on our semolina roll - you may need to use the hunch, as they’re not dainty
Plain Steak 11.95
Cheesesteak 12.95 *your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50*
Chicken Cheesesteak 12.95 *shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50*

Tartines & Toasts

Ricotta & Apricot Tartine 9.95 *Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens*
Cheese on Toast 9.75 *Country white, three cheeses; with bacon +1.95; with greens*
Roasted Eggplant Toast 10.95 *Vegan, eggplant, red onions, red peppers & garlic, pureed and topped with seasoned chickpeas, pickled onions, toasted garlic & onion, poppy & sesame seeds, arugula & champagne vinaigrette*
Wild Mushroom Toast 13.95 *Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens*
Sausage Gravy Baguette 14.50 *toasted semolina baguette, peppery sausage gravy (pork), 2 eggs, greens*
Avocado Toast 13.95 *Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seeds – vegan; greens*
Prosciutto w/Mustard Butter 14.95 *Malted Wheat, English mustard butter, shaved prosciutto, arugula, sliced red onions, shaved asiago, vinaigrette, cracked pepper*
Smoked Whitefish Tartine 16.95 *toasted rye, butter, our whitefish salad, capers, pickled shallot, greens*
Smoked Salmon Tartine 16.75 *Malted wheat, herbed cream cheese, capers, dill; with greens*



Menu

Warm Sandwiches & Grinders

Grilled Corned Beef Reuben 11.95
Granary, corned beef, Swiss, Ukrainian dressing, sauerkraut

Grilled Pastrami Rachel 11.95
Granary, pastrami, Swiss, homemade slaw; with greens

Vegan Grilled Cheese 10.95 *Grilled sunflower/oat bread, "vevan" sharp cheddar; with greens*

Spicy BLT 10.95 *Toasted country white, loads of bacon, lettuce, tomato and sriracha mayo; with greens*

Crunchy Codfish 11.95 *Brioche roll, lettuce, tomato, malt vinegar aioli, with greens*

Vegetarian Cheesesteak 12.95
Meatless. No meat. It's vegetarian.
cremini, shiitake mushrooms, onions, banana/red peppers, provolone

Roast Pork Banh Mi 14.95
Baguette, grilled thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens

Maryland Crab Cake 14.95 *Brioche roll, lump/claw crab cake, malt aioli, lettuce; with greens*

Fried Shrimp Po'Boy 14.95 *grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens*

Polish Hammer Grinder 12.50
grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

3 Little Piggies Grinder 12.50 *ham, roast pork, bacon, bbq-buttered baguette, with homemade pickles*

Buttermilk Fried Chicken 11.95
boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette
+cheese +.75 + Buffalo +.50

Chicken Parm Grinder 11.95
buttermilk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan

Baja Fish Po'Boy 14.95 *fried mahi chunks on grilled baguette, garlic aioli, tomato/mint vinaigrette, shredded cabbage, cumin, lime*

Chip Shop

Hand-cut, twice-cooked chips

Buttermilk Fried Chicken & Chips 13.95 *Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients*

Crunchy Fish & Chips 16.95 *Crumb-crusted fish, handcut fries, aioli*

Shrimp & Chips 16.50 *Shrimp are dusted in seasoned rice flour & fried, served with garlic aioli & handcut fries*

NY Strip Steak and Chips 23.95
12oz strip, handcut fries, garlic aioli

Cold Sandwiches & Hoagies

GF roll available +1

Herbed Egg Salad 7.95 *Granary, basil-mayo, lettuce; with greens*

Ham & Swiss 9.95 *Granary, lettuce, Dijon mustard; side of greens*

Brie & Chopped Olive Salad 9.95
Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens

Long-line Tuna Salad 9.95 *Malted wheat bread, cheese, poppyseed vinaigrette; side of greens*

Tarragon Chicken Salad 10.95
Croissant, tarragon, lemon, lightly dressed shredded chicken; side of greens

Chipotle Chicken Salad 11.95 *Spicy chicken salad on a brioche roll, greens, avocado mash, ranch; side of greens*

Yinzer Hoagie 10.95 *chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*

TBM Hoagie 11.95 (vegetarian)
tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette

Your honor, your Honor Hoagie 10.95 *Tarragon chicken salad, greens, 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*

Pasta

Our cheese sauce is made with nutmeg

Butter & Parmesan 7.95

Mac & Cheese 9.95 *with our homemade béchamel cheese sauce*

Bacon Mac & Cheese 12.95 *Bacon crumbles (a la carbonara)*

Mushroom Mac & Cheese 11.95
Shiitake and cremini mushrooms, homemade cheese sauce

Fried Chicken Mac & Cheese 15.95
Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend

Bowls & Heartier Fare *+chicken 5; +grilled salmon 11*

Ancient Grain Bowl 11.95 *farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta*

Vegan Black Bean Veg Bowl 11.95
vegan, farro, black beans, hominy, fresh & pickled carrots, scallions, spinach, salsa verde

Crispy Tofu Bowl 12.95 *farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian*

Vegan Happy Seth Bowl 12.95
crispy tofu, rice, salsa verde hot sauce, veg, sesame, cilantro, peanut sauce

Peanut Chicken 15.95 *Boneless, skinless chicken dredged in seasoned rice flour and fried, served on brown rice with peanut & hoisin sauces, sesame seeds and scallions*

Chicken, Waffle & Grits 16.95
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

Mahimahi Power Bowl 16.95 *Brown rice, black beans, corn, jalapenos, red peppers, nappa cabbage, kale, onions, cilantro, scallions, crispy mahimahi, spicy yuzu sauce, sesame seeds, cilantro, lime*

Korean Shrimp Stack 16.95 *Shrimp dredged in seasoned rice flour & fried, served over farro with cabbage, hoisin & spicy mayo, homemade pickles*

Grilled Salmon Bowl 20.95 *Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato 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

Blackbean Shroom Burger 13.95
homemade vegan patty of black beans, mushrooms, ginger, leeks, chipotle adobo, tomato paste bit of sourdough bread crumb, herbs & spices served on a vegetarian bun w/vegan cheddar, lettuce, tomato, ketchup, hot sauce & avocado

