

## Breakfast

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



# Menu

## Vegetarian & Eggs

**Our Cashew Granola & Fruit** 6.50  
**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  
**BB Breakfast Bowl** 9.25 *two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi*  
**Eggs Florentine** 13.75 *two eggs as you like, homemade creamed spinach, toasted baguette; with greens*  
**Crispy Polenta & Jam** 11.95 *two eggs, fried cheesy polenta, homemade jam*  
**Breakfast Migas** 14.95 *black beans, tomatoes, corn, tortilla strips, scallions, cilantro, hot sauce, cheese, Avocado, radish*  
**Cacio e Pepe Scramble** 12.50  
*scrambled eggs, romano cheese, roasted black pepper, crème fraiche topped with arugula & vinaigrette*

## Eggs & Meats

**Breakfast Sandwich** 5.25  
*Brioche roll, egg & cheese; add ham or sausage, +1.75; 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** 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 (not GF), onions, tomatoes, feta, scallions, white tzatziki sauce*  
**Corned Beef & Irish Curry Omelet** 14.95 *Homemade corned beef, onions, swiss, curry sauce (not GF), spicy mustard*  
**Quiche Lorraine** 11.95 *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** 23.95 *2 eggs, 12oz 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 bacon, homemade caramel butter, and syrup*

## 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*

## 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** 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** *Fresh lime custard, graham cracker crust* 5.75  
**Chocolate Mousse Pie** 6.95 *Belgian chocolate, Oreo crust, whipped cream*  
**French Apple Cake** 4.50 *Layers of soft Granny Smith apples in a custardy base*

**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

**Butternut Squash & Apple** 6.25  
*Broth-based; Vegan, GF; pureed squash & Granny Smith apples, warm spices, apple cider; topped with mixed toasted seeds*  
**Creamy Tomato Bisque** 6.25  
*Cream puree of tomatoes, leeks and shallots, bit of red pepper flakes, topped with homemade croutons; vegetarian*  
**Veggie Detox** 6.25  
*Veg broth, garlic, ginger, saffron, veg (carrots, leeks, kale, green beans, beets, onions), amino acids, spices; vegan, GF*  
**French Onion** 9.95  
*Caramelized onions in a rich beef & wine broth topped with housemade croutons and broiled gruyere cheese*  
**Beef Bourguignon** 14.95 *slow-braised beef with cremini & shiitake mushrooms, rich red wine sauce over pasta; greens & crostini*

## 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*  
**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*

**Sides** Bacon, Sausage or Ham 3.95;  
**Toast** 1.95 ; Colcannon Potato Cakes 6



# Menu

## Warm Sandwiches & Grinders

- Vegan Grilled Cheese** 10.95 *Grilled sunflower/oat bread, "vegan" sharp cheddar; with greens*
- Spicy BLT** 10.95 *Toasted country white, loads of bacon, lettuce, tomato*
- 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*
- Crunchy Codfish** 11.95 *Brioche roll, lettuce, tomato, malt vinegar aioli, with greens*
- 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*
- 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*
- 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*
- Pilgrim** 14.50 *Sunflower-oat, hot turkey, stuffing, gravy, cranberry chutney, cranberry mayonnaise*
- 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*

## 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*
- Curried Chicken** 11.95 *Croissant, lettuce, our curried chicken salad (shredded chicken, sultanas, scallions, homemade curry sauce), cranberry chutney, side of greens*
- Chipotle Chicken Salad** 11.95 *Spicy chicken salad on brioche roll, lettuce, 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*
- Prosciutto Hoagie** 14.95 *Colman's Mustard Butter, thinly 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*

## 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, corn, 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 rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & 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*
- 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*

