



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
add mushrooms, ham or bacon, + \$0.75
add Irish Bacon or homemade sausage +\$2.50
add avocado +\$1.95; Gruyère, Goat or Fresh
Mozzarella cheese +\$1.25; on Croissant
+\$1.00

Capicola, Egg & Provolone \$10.95 Generous
amount of grilled capicola, provolone cheese,
egg, garlic aioli, balsamic vinegar reduction,
kaiser roll

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

Soups, Stews & Starters

Chicken & Biscuits 15.95 Creamy chicken stew
with shallots, leeks, sherry-wine sauce, herbs
and spices, topped w/cheese biscuits

French Onion Soup 10 Deeply caramelized
onions in a rich beef & wine broth topped
w/croutons, broiled Gruyere & Swiss cheese

Vegetable Beef Soup 7.50 House-ground beef,
leeks, shallots, peas, carrots, butterbeans, kale,
cabbage, garlic, beef broth, herbs & spices; GF

Vegan Broccoli Almond Soup 6.95 Puree of
broccoli, leeks, shallots, spinach, arugula,
almonds, veg stock, herbs & spices; GF

Spicy Chicken Chili 7.50 House-ground chicken,
chipotles, leeks, garlic, onions, beans, warm
spices, with cheddar; GF

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

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

3-Egg Omelets

All served with a side of greens and bread

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

choice of Meat: bacon or ham
choice of (3) Veg: spinach, mushroom,
scallion or tomato; choice of cheddar, feta
or American cheese
add avocado +\$1.95; change to Gruyère
cheese +\$0.95 ; +meat/cheese +\$0.95

Meats & Eggs

sub egg whites +\$3.00

Quiche Lorraine 13.95 Irish bacon, bacon, ham,
leeks, herbs & spices, eggs, cheese, pastry; greens

Huschwaring 14.95 Breakfast casserole with
homemade fennel sausage, potatoes, kale, leeks,
cabbage, cream cheese, two eggs, greens & bread

HeiHei Loco Moco 15.95 Homemade chicken
burger, hoisin rice, gravy, two eggs, shichimi,
furikake, pepper, scallions, herbs

Tuxedo Breakfast 9.75 Two eggs, bacon, greens &
bread

Eggs Maryland 18.75 Toasted sourdough white
bread, crab cakes, 2 eggs, spicy sauce & Old Bay;
served with greens

Kielbasa Scramble 16.95 Diced smoked kielbasa,
onions, nappa/kale mix, scallions, cheddar;
greens & bread

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

Steak and Eggs 32.95 Hand-cut choice sirloin
steak, eggs, crostini, grill butter

Vegetarian & Eggs

Our Cashew Granola & Fruit \$7.95

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

Savory Squash Polenta \$13.95 Polenta cake
made with roasted kabocha & acorn squash,
quinoa, caramelized onions & veg stock, fried
and topped with mushrooms, greens,
scallions, pumpkin seeds, goat cheese, vegan
Caesar dressing; GF ingredients; two eggs +\$2

Mushroom & Mozzarella Frittata \$14.95
Baked omelet with chili & garlic marinated
mozzarella, roasted oyster mushrooms, leeks,
shallots, red peppers, romano cheese, basil
oil; GF ingredients

Cottage Cheese Yogurt Bowl \$10.95 Non-fat
Greek yogurt, low-fat cottage cheese, oat
bran, fruit compote, fresh berries, spiced nuts
(egg whites), chia seeds

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, seasoned 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, cumin & pepper

Colcannon Potato Cakes & Eggs \$11.95
Two cakes, two eggs, side of greens

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

Tartines, Toasts & Cold Sandwiches

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

Captain Jon's Tuna Salad \$13.95 Brioche roll,
homemade tuna salad with egg, lettuce,
cheese, vinaigrette

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

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

Violet Graham's Chicken Salad \$13.95
Croissant, chicken salad w/almonds,
cranberries, tarragon, arugula, vinaigrette

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, grapes, mixed
dried cranberries & toasted walnuts, bleu
cheese crumbles, diced pears, poppy vin

Kale/Nappa Caesar \$11.95 Shredded kale &
nappa cabbage, parmesan, housemade
croutons, anchovies, Caesar dressing

Cobb \$15.95 Mesclun, diced turkey, blue
cheese crumbles, crumbled bacon, avocado,
tomatoes, egg, chunky 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 Sausage**
\$5.00

Grilled Bacon
\$4.00

Avocado
\$2.95

**Homemade Irish
Bacon** \$7.00

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



Warm Sandwiches

GF roll available +\$2.00

Fried Clam Po'Boy \$16.95 Grilled baguette, garlic aioli, fried clam strips, spicy mayo, shredded cabbage, Old Bay, side of greens

Vegan Grilled Cheese \$14.95 Grilled malted wheat bread, vegan cheese

Spicy BLT \$13.95 Toasted white, loads of bacon, sriracha mayo, lettuce, tomato

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

BBQ Pulled Pork \$15 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 \$15.95; Pork \$16.95

Grilled Pastrami Rachel \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, cole slaw

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 and fries

Maryland Crabcake \$17.95 Lump blue crabmeat, brioche roll, lettuce, homemade aioli

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

Bowls & Heartier Fare

Vegan Haggis \$15.95 Scottish soul food – individual vegan, GF haggis made with potatoes, tofu, beluga lentils, steel-cut oats, leeks, shallots, carrot, rice paper casing, with homemade vegan gravy; w/greens

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

Vegan Buddha Bowl \$15.95 Organic grilled marinated tofu on farro w/spinach, scallions & black beans, pickled shallots & carrots, radish, avocado, vegan 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 \$14.95 Farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, spicy pickles

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

Vegan Happy Seth Bowl \$14.95 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/cabbage, 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



KEYSTONE HOAGIES



Menu Available: Weekdays: 10:00am-5:00pm | Sat-Sun: 8:00am-4:00pm

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

Cheesesteaks

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

Plain Steak \$13.50

Cheesesteak \$15 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 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, 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 Spicy capicola, provolone, fries, coleslaw

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 \$11.95

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

Fish & Chips \$17.95 Crumb-crusted breaded hake, hand-cut fries, malt vinegar aioli & ketchup

Steak and Chips \$32.95 Hand-cut Angus 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

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

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 in cheese sauce over cavatappi pasta

Chili Mac & Cheese \$15.95 Homemade spicy chili, pimiento & bechamel cheese sauce, 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 \$16.95 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 \$16.50 9-10oz, choice custom blended beef ground in-house, 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*

Hawaiian Chicken Burger \$15.95 Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, bit of bread crumb & egg on a brioche roll with coleslaw, hoisin mayo & glaze and hand-cut fries



@DottieAudreysbakery
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