



# 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 on a 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

**Connie's Beet Veggie Soup** 6.95 Broth-based; Vegan, GF; beets, shallots, leeks, onion, sun-dried tomatoes, carrots, chickpeas, celeriac, potatoes, herbs & spices

**Crispy Sticky Pork Belly** 12.95 Dry-rubbed and roasted pork belly, sliced and fried, drizzled with apple-cider vinaigrette & tangy honey mustard, topped with arugula; add two eggs +\$2.00

**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, savory custard, pastry shell; greens

**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

**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

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

**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

**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

**Pommes Pressees** 9 *thinly layered russet potatoes baked with thyme, garlic and butter, fried to a crispy exterior & a soft interior; with garlic aioli*

## 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

**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 shredded pork in housemade barbecue sauce, pickles & coleslaw piled on a brioche roll; served 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; *Roast Pork* \$16.95

**Grilled Pastrami Rachel** \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade 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 a side of hand-cut fries

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

**Crunchy Flounder Fish Po'Boy** \$15.95 fried flounder, grilled baguette, garlic & malt aiolis, shredded cabbage, cumin, lemon

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

## Bowls & Heartier Fare

**Vegan Buddha Bowl** \$14.95 Organic grilled marinated tofu on farro with spinach, scallions & black beans, pickled shallots, pickled carrots, radish, avocado, vegan Nutritional Yeast dressing

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

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

**Ancient Grain Bowl** \$13.95 Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

**Vegetarian Crispy Tofu Bowl** \$14.95 Farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions

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

**Vegan Happy Seth Bowl** \$14.95 Crispy tofu, rice, hot sauce, spinach, peppers, scallions, sesame seeds, cilantro, peanut sauce

**Korean Shrimp Stack** \$18.95 Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, our pickles

**Chicken, Waffle & Grits** \$18.95 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

**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 flounder, 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  
#keystonehoagies