

Breakfast

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



Menu

Vegetarian & Eggs

- Our Cashew Granola & Fruit 5.75
- Steel-cut Oatmeal & Fruit 5.75
- Yogurt Bowl 7.75 non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds; add cashew granola +1.50
- Vegan Coconut Chia Pudding 7.75 With fresh fruit, berry compote, almonds, dessicated coconut; made with coconut and oat milk
- Cheesy Grits with Mushrooms 8.95 add eggs +1.90
- Shakshuka 10.95 spicy sauce made with tomatoes, garlic, onions and warm spices, chickpeas, spinach, two eggs as you like, feta & Romano cheeses, scallions, cumin and pepper
- Veggie Frittata w/Egg whites 13.95 Baked egg white omelet w/mushrooms, corn, potatoes, spinach, leeks, cheese; topped with salsa verde asiago
- BB Breakfast Bowl 8.95 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi beans, seasoned farro, pickled carrots, radish, avocado, shichimi
- Crispy Polenta & Jam 10.95 two eggs, fried cheesy polenta, homemade jam
- Breakfast Migas 13.95 scramble with onions, jalapenos, 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
- Magill's Breakfast Sandwich 8.95 grilled granary, homemade Pâté de Campagne, egg, Swiss & cheddar
- Eggs Oswego 13.95 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 13.95 diced smoked kielbasa, onions, napa, cheddar cheese; greens & bread
- Patrick's Greek Omelet 13.95 gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce
- 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

Plates To Share

- House Cured Wings 9.95 jumbo wings, dry-rubbed, fried crispy – Buffalo, Garlic-Parm, Ginger-Soy
- Fresh Handcut Fries 4.25 With our Cheese Sauce, +3 With Everything Bagel/Cheese +4
- Sticky Chicken 8.95 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;

- 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 11.95 Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette
- ABC 12.95 Arugula, blueberries, almonds, capers, avocado, freshly grated parmesan cheese
- 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 5.95
- Key Lime Pie 5.25
- Chocolate Mousse Pie 6.50 Belgian chocolate, Oreo crust, whipped cream
- Cheesecake 6.50 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

- Chilled Avocado & Cucumber 6.95 Cold soup made with English cucumbers, avocados, cilantro, mint, scallions, topped with corn tortillas, radish and sriracha; vegan, GF ingredients
- Lemon Chicken 6.50 Broth-based with ginger, rice and chickpeas, warm spices & cilantro; GF

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 12.95 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens
- Sausage Gravy Baguette 13.95 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

Warm Sandwiches & Grinders

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



# Menu

GF roll available +1

## Grilled Corned Beef Reuben 10.95

Granary, corned beef, Swiss, Ukrainian dressing, sauerkraut

## Grilled Pastrami Rachel 10.95

Granary, pastrami, Swiss, homemade slaw; with greens

**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 and sriracha mayo; with greens

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

**Vegetarian Cheesesteak** 12.50 **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** 11.95 grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

**3 Little Piggies Grinder** 11.95 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** 15.95 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

**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** 10.95 (vegetarian) tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette

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

**Turkey Club Hoagie** 14.50 house-roasted turkey, bacon, avocado, lettuce, tomato, mayo

**Italian Market Hoagie** 14.50 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** 10.95 farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

**Vegan Black Bean Veg Bowl** 12.50 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 15.95

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, crisp 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 & Handcut Steaks

**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** 14.95 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

