



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

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; *add blueberries or chocolate chips +\$1.50*

Soups, Stews & Starters

Spicy Chicken Chili 7.50 GF. Ground chicken, chipotles, leeks, garlic, onions, beans, cheddar

Creamy Tomato Bisque 6.95 Puree of tomatoes, leeks, onions, shallots, milk and cream, herbs and spices, with mixed toasted seeds & bread

Pozole Rojo 14.95 Braised pork & hominy stew, ancho chiles and chiles de arbol (spicy!), corn tortilla strips, radish, carrot, avocado, cilantro, sriracha and salsa verde; over rice, GF ingredients

Pepperoni Garlic Bread 9 Semolina baguette, Garlic-Parm, pepperoni, basil oil, Mozzarella and Romano, shake of oregano

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

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

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

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

Meats & Eggs

Eggs Oswego 17.25 toasted & buttered cereal bread with homemade salmon & shrimp cakes, two eggs, hoisin, shichimi

Eggs Samaki 19.95 toasted & buttered malted wheat bread with locally smoked salmon, two eggs, horseradish cream, capers & dill; served with greens

Frittata Balboa 13.95 Beef, American & Romano cheeses, peppers, onions, mushrooms, bit of garlic in a baked omelet; with greens & homemade hot sauce; GF ingredients

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

Vegetarian & Eggs

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

Zucchini Veg Quiche 13.95 Fried zucchini, sauteed kale, bit of onion and garlic, fontina & mozzarella cheeses, herbs & spices, in savory custard & pastry shell; with greens

Cottage Cheese Yogurt Bowl \$10.95 Non-fat Greek yogurt, low-fat cottage cheese, oat bran, fruit compote, fresh berries, chopped nuts, 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

Crispy Potato Kugel & Eggs \$13.95 Shredded russets, onions, bound w/egg & fried crispy, horseradish sauce, 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

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
Fried Potato Kugel w/horseradish cream \$8.95

Grilled Bacon \$4.00
Grilled Sliced Ham \$4

Avocado \$2.95
Toast Choice of sourdough white, wholegrain granary, malted wheat, sourdough rye, baguette \$1.95

Homemade Irish Bacon \$7.00
Smoked Salmon Double-smoked, locally produced \$7.95
Fresh Hand Cut Fries \$5.00

Warm Sandwiches

GF roll available +\$2.00

Grilled Cheese on Sourdough \$12.95 Grilled sourdough white bread, American cheese, side of greens; add bacon or ham, +\$1.75, vegan cheese +\$2, fancy cheese +\$1.75

Pastrami, Egg & Swiss \$14.95 Generous amount of grilled beef pastrami, Swiss cheese, egg, mustard sauce, club roll

Spicy BLT \$14.50 Toasted white, loads of bacon, sriracha mayo, lettuce, tomato

Grilled Corned Beef Reuben \$15.95 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 \$15.95 Grilled granary, hand-sliced pastrami, Swiss cheese, cole slaw

Hot Smoked BBQ Beef Brisket \$17.95 Smoked brisket sliced & grilled piled on a roll with horseradish cream, BBQ sauce, side of slaw & greens.

Fried Scallop Roll \$16.95 Breaded, fried Bay scallops, garlicky mayo, shredded lettuce, malt-vinegar aioli, Old Bay spice, side of greens

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

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

Vegan Buddha Bowl \$16.95 Organic grilled marinated tofu on farro w/spinach, scallions & black beans, pickled shallots & carrots, radish, avocado, nutritional yeast dressing

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

Coconut Crunchy Chicken Bowl \$16.95 two large chicken tenders breaded with coconut, fried & served on hoisin rice; topped w/cucumber-wasabi sauce, light bbq sauce, scallions, sesame seeds & coconut

Vegetarian Crispy Tofu Bowl \$15.95 Farro, veg, hoisin & sriracha mayo, sesame, cilantro, spicy pickles

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

Vegan Happy Seth Bowl \$15.95 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 \$13.95

Cheesesteak \$15.95 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

Asian Chicken Meatball Grinder 14.95 Homemade chicken meatballs, baguette, hoisin mayo, shredded kale & cabbage, cucumber/wasabi sauce, seeds

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 Grilled spicy capicola, provolone cheese, fries, slaw

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 cod, hand-cut fries, malt vinegar aioli & ketchup



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#keystonehoagies



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

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

Burgers

GF roll available +\$2.00

Pub Burger & Fries \$16.95 9-10oz, choice custom blended beef, 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 +\$0.50 (*Mushrooms, Onions, Peppers*)
- Bacon +\$0.95
- Avocado Mash +\$1.95
- Fried egg +\$1.95

Vegan Cheeseburger \$16.95 Plant-based beef (fava bean protein isolate) mixed with sauteed leek, onion, carrot & celery, topped with vegan cheddar, lettuce, tomato, ketchup; with hand-cut fries

Salmon/Shrimp Burger \$16.95 Salmon and shrimp ground with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb, served with avocado, arugula & hot sauce; with side greens in champagne vinaigrette