

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 7.50 Non-fat Greek yogurt, blueberries, strawberries, dried apricot, strawberry compote, chia seeds, add cashew granola +1.50
Vegan Coconut Chia Pudding 7.50 With fresh fruit, strawberry compote, almonds, dessicated coconut; made with coconut and oat milk
Eggs Florentine 12.95 two eggs, creamed spinach, toasted baguette
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
BB Breakfast Bowl 8.95 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi
Crispy Polenta & Jam 10.95 two eggs, fried cheesy polenta, homemade jam
Breakfast Migas 12.95 scramble with onions, jalapenos, black beans, tomatoes, corn, tortillas strips, scallions, cilantro, hot sauce, cheese

Eggs & Meats

- Breakfast Sandwich** 5.25 Brioche roll, egg & cheese; add ham or bacon +.75; Irish bacon or sausage, +1.75; croissant +1, Gruyere +.95, avocado +1.95
Tuxedo Breakfast 8.95 two eggs, bacon, greens, and bread
Huschwaring Breakfast 11.95 casserole of homemade sausage, cabbage, kale, potatoes, veg, cream cheese, two eggs as you like, bread
Eggs Oswego 13.95 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi
Kielbasa Scramble 13.95 diced smoked kielbasa, onions, napa, American cheese; greens & bread
Patrick's Greek Omelet 13.95 gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce
Quiche Lorraine 11.95 Bacon, Irish Bacon, leeks, gruyere, savory custard in a pastry shell; with greens & bread
Lower West Side Breakfast 15.95 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 .75, Belgian chocolate +1.25
French Toast & Pancakes are served with bacon, homemade caramel butter, and syrup

Sides Bacon, Sausage or Ham 3.95;
Toast 1.95 ; Colcannon Potato Cakes 5
Avocado 2.95

Plates To Share

- House Cured Wings** 10.95 jumbo wings, dry-rubbed, fried crispy – Mango-Habanero, Buffalo, Garlic-Parm, Ginger-Soy or Honey Mustard
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, w/spicy citrus sauce
Potato & Cheese Pierogies 5.95 4 pierogies, sautéed onions, butter
Crispy Brussels Sprouts 9 Gochujang Vinaigrette, vegan, GF

Green Salads

+chicken or tofu, 4; grilled salmon 10;

- Kale/Cabbage Caesar** 10.95 Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies
Signature 11.95 Mesclun, walnuts, grapes, cranberries, bleu cheese, pears, poppy seed vinaigrette
ABC 12.95 Arugula, blueberries, almonds, capers, avocado, freshly grated parmesan cheese
Strawberry Feta 12.95 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed dressing
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

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| Ham & Cheddar | 9.95 |
| Mushroom & Cheddar | 9.95 |
| Feta, Spinach & Tomato | 9.95 |
| Scallion & Goat Cheese | 9.95 |
| Lox, Scallion & Avocado | 15.95 |
| Pulled Pork & Cheddar | 14.95 |
| MYO Omelet | 10.95 |
- choice of (bacon, ham or Irish bacon), 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

- Creamy Tomato Bisque** 5.95 Puree of leeks, shallots, onions, milk & cream, tomatoes, red pepper flakes; vegetarian, GF
Chickpea, Barley & Mushroom 5.95 Vegan, loads of veg, broth-based
New England Clam Chowder 6.95 Award winning! Cream, clams, potatoes, stock, leeks, celery, spices

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** 9.25 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens
Cheese on Toast 9.25 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 11.95 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
Smoked Whitefish Tartine 16.75 toasted rye, butter, our whitefish salad, capers, pickled shallot, greens
Smoked Salmon Tartine 16.75 Malted wheat, herbed cream cheese, capers, dill; with greens





Menu

Warm Sandwiches & Grinders

- 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, "vevan" 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
- 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
- Pittsburgh Prima Grinder** 10.95
grilled spicy capicola, topped with fries, coleslaw, provolone cheese
- 3 Little Piggies Grinder** 11.95
ham, roast pork, bacon, bbq-buttered roll, with homemade pickles
- Buttermilk Fried Chicken** 11.95
boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette
+cheese +.75 + Buffalo or Honey Mustard, +.50
- Chicken Parm Grinder** 11.95
butter-milk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan

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

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 Salad** 10.95
Sunflower/sesame bread, sultanas, scallions, cranberry chutney; side of greens
- Tarragon Chicken Salad** 10.95
Croissant, fresh tarragon, lemon, lightly dressed shredded chicken; side of greens
- Chipotle Chicken Salad** 11.95
Spicy chicken salad, Brioche roll, greens, avo mash, ranch
- 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** 13.95
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
- Pulled Pork Mac & Cheese** 15.95
Tender BBQ pulled pork, homemade spicy pimiento cheese, our bechamel cheese sauce, magic dust, scallions
- 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 4; +grilled salmon 11

- The Running Barber** 11.95
trio of chicken salads and greens – Chipotle, Tarragon and Curried; no bread
- Ancient Grain Bowl** 10.95
farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta
- Vegan Black Bean Veg Bowl** 11.95
vegan, farro, black beans, hominy, fresh & pickled carrots, scallions, spinach, salsa verde
- Crispy Tofu Bowl** 12.50
farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian
- Vegan Happy Seth Bowl** 12.50
crispy tofu, rice, zhug hot sauce, veg, sesame, cilantro, peanut sauce
- The Sloane Ranger** 13.95
Trio of vegan spreads – avocado mash w/pickled shallot, roasted eggplant w/chickpeas, beetroot hummus w/capers; with greens, veg, bread;
- Chicken, Waffle & Grits** 15.95
Boneless, skinless chicken dredged in seasoned rice flour and fried, served on Cheesy Grits, glazed with Mango-Habanero sauce (bit spicy), 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
- Blackened Ribeye Steak** 23.95
10oz grassfed angus beef, spicy rub, handcut fries, slaw, bbq butter

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
- Asian 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
- Veggie Cheeseburger** 14.95
homemade vegan patty of black beans, cremini & shiitake mushrooms, bit of sourdough bread crumb, herbs & spices served on a vegetarian bun w/vegan cheddar, lettuce, tomato, ketchup, hot sauce & avocados