

Breakfast

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



Menu

Vegetarian & Eggs

Our Cashew Granola & Fruit 7.45
Steel-cut Oatmeal & Fruit 7
Yogurt Bowl 8.50 non-fat Greek yogurt, fresh fruit, dried apricot, berry Compote, chia seeds; add granola +2
Pumpkin Porridge 9 steel-cut oats, homemade pumpkin syrup, pecans, dried apricots, cinnamon sugar
Cheesy Grits with Mushrooms 9.45 white grits, butter, milk, parm & Romano cheeses, pepper, shiitake & cremini mushrooms; add eggs +2
BB Breakfast Bowl 9.50 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi
Cacio e Pepe Scramble 13.50 scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche topped with arugula & vinaigrette
Eggs Florentine 14.50 two eggs as you like, homemade creamed spinach, toasted baguette; with greens
Colcannon Potato Cakes & Eggs 10.95 Two cakes, two eggs, side of greens
Crispy Polenta & Jam 11.95 two eggs, cheesy polenta, herb ricotta, jam

Eggs & Meats

***Breakfast Sandwich** 6.25 Roll, egg & cheese; add mushrooms, ham or bacon, +.75; add Irish Bacon or sausage +2.50; croissant +1, Gruyere +.95, avocado +1.95
Tuxedo Breakfast 8.95 two eggs, bacon, greens & bread
Quiche Lorraine 13.50 Bacon, ham, Irish Bacon, leeks, gruyere, savory custard, pastry shell; greens & bread
Italian Frittata 14 Baked omelet with beef & veal meatballs, sliced calabrese peppers, mozzarella cheese, eggplant, spinach, leeks, shallots, parmesan; w/ basil oil, aioli & greens
Carbonara Scramble 15 scrambled eggs with pecorino romano, roasted black pepper, crème fraiche, bacon, avocado cream & crispy prosciutto
Pastrami Scramble 15.95 sliced pastrami, scallions, onions, Swiss cheese; greens & bread
Eggs Maryland 17.95 two eggs, crab cakes, toasted white, remoulade
Kielbasa Scramble 15.95 diced, smoked kielbasa, onions, nappa, cheddar cheese; greens & bread
Lower West Side Breakfast 17.95 two eggs, our smoked whitefish salad, greens, bread; add nova salmon +\$5
NY Strip Steak and Eggs 26 eggs, crostini, grill butter; greens
***French Toast** our brioche 10.95
***Piper's Buttermilk Pancakes** 10.95 Blueberries or chocolate +1.25
French Toast & Pancakes are served with our caramel butter and syrup; add bacon +\$4

Homemade Soups & Stews

French Onion 10
Caramelized onions in a rich beef & wine broth topped with housemade croutons and broiled gruyere cheese
New England Fish Chowder 6.95
Cod & haddock in a cream-based seafood stock with leeks, shallots, bit of celery, garlic, herbs and spices

Green Salads

+chicken or tofu, 5; grilled salmon 11

Kale/Nappa Caesar 11 Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies
Strawberry Feta 13 Arugula, mesclun, strawberries, blueberries, glazed nuts, feta cheese, our Poppyseed dressing
Signature 13 Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette
Asian Ginger/Soy Chicken 14 Shredded nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette
Cobb 15 Greens, turkey, bacon, bleu cheese crumbles, egg, avocado, tomato, bleu cheese dressing

Homemade Desserts

Chocolate Croissant Bread Pudding warm caramel sauce 6.50
Key Lime Pie graham cracker crust 6
Lemon Ricotta Cake 4 Made with GF ingredient (almond flour)
Chocolate Mousse Pie 7 Belgian chocolate, Oreo crust, whipped cream
French Apple Cake 5 Layers of soft Granny Smith apples in custardy base

Omelets & Scrambles available all day served with greens & bread

Ham & Cheddar	12
Mushroom & Cheddar	12
Feta, Spinach & Tomato	12
Spinach & Mushroom	12
Scallion & Goat Cheese	12
Lox, Scallion & Avocado	16
MYO Omelet	13

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

Sides Bacon or Ham 4;
Sausage or Irish Bacon 5;
Toast 1.95; Avocado 2.95
Colcannon Potato Cakes 7

Plates To Share

Spicy Buffalo Fried Chicken Wings 8-10 large wings cured, fried crispy, authentic NY Buffalo Sauce, with our homemade Blue Cheese Dressing
Fresh Handcut Fries 5
with our Cheese Sauce +3
With Everything Bagel/Cheese +4
Popcorn Shrimp 9
Brined shrimp dredged in seasoned rice flour (GF), fried crispy and tossed in yuzu vinaigrette & shake of furikake
Sticky Chicken 9.25
Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi
Potato & Cheese Pierogies 6
4 pierogies, sautéed onions, butter

Cheesesteaks

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

Plain Steak 12
Cheesesteak 13 your choice of American, Provolone, or our homemade 4- cheese sauce.
add mushrooms, +.50
Chicken Cheesesteak 13 shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce.
add mushrooms, +.50
Pizza Steak 14 homemade red sauce, mozzarella & parmesan cheese

Tartines & Toasts

Open-faced sandwiches & toasts served with a side of greens

Ricotta Apricot Tartine 10 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens
Cheese on Toast 10 Country white, three cheeses; with bacon +1.95;
Wild Mushroom Toast 14 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pepitas, apple cider vinaigrette & greens
Sausage Gravy Baguette 15.75
toasted semolina baguette, peppery sausage gravy (pork), 2 eggs; with greens
Vegan Avocado Toast 13.95 Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seed, greens
Smoked Whitefish Tartine 17.95
toasted rye, butter, homemade whitefish salad, capers, pickled shallot, greens
Smoked Salmon Tartine 17 Malted wheat, herbed cream cheese, capers, dill; with greens





Menu

Warm Sandwiches & Grinders

Crunchy Fish Sandwich 13 .25

Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded cod; with greens

Vegan Grilled Cheese 12

Grilled sunflower/oat bread, "vegan" cheese; with greens

Spicy BLT 12

Toasted country white, loads of bacon, sriracha mayo lettuce, tomato; with greens

Grilled Corned Beef Reuben 13.95

Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens

Grilled Pastrami Rachel 13.95

Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens

Buttermilk Fried Chicken 12

boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette
+cheese +.75 + Buffalo +.50

Three Little Piggies Grinder 13

ham, roast pork, bacon, grilled bbq-buttered roll with homemade pickles

Polish Hammer Grinder 13

Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

Vegan Cheesesteak 14

Meatless. No meat. It's vegan.

Grilled cremini & shiitake mushrooms, onions, banana/red peppers, vegan cheese; semolina baguette

Roast Pork Banh Mi 14.95

Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

Maryland Crabcake 17

lump blue crabmeat, brioche roll, with lettuce, homemade aioli & a side of greens

Fried Shrimp Po'Boy 16

Grilled baguette, coleslaw, fried shrimp, spicy remoulade, jalapenos

Chip Shop

Hand-cut, twice-cooked chips

Buttermilk Fried Chicken & Chips

14.95 *Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients*

Crunchy Fish & Chips 17.95

Crumb-crusted hand-breaded haddock, handcut fries, malt vinegar aioli

NY Strip Steak and Chips 26

handcut fries, garlic aioli

Cold Sandwiches & Hoagies

All Hoagies & Grinders are served on housemade semolina baguette.

GF roll available +2

Herbed Egg Salad 8

Granary, basil-mayo, lettuce; greens

Ham & Swiss 10

Granary, thin-sliced ham, swiss cheese, lettuce, Dijon mustard;

Long-line Tuna Salad 11

Malted wheat bread, cheese, poppyseed vinaigrette; side of greens

Yinzer Hoagie 11

Chipped ham, American cheese, lettuce, tomato, herbed mayo

Violet Graham's Chicken Salad 12

Croissant; chicken salad with almonds, cranberries, tarragon, scallions, celery, dijonnaise with arugula and vinaigrette; with greens

TBM Hoagie 13 (vegetarian)

tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette

Prosciutto Hoagie 15

Herb butter, sliced prosciutto, sliced tomatoes, sliced shallots, arugula, shredded parm cheese, vinaigrette

Turkey Club Hoagie 15

house-roasted turkey, bacon, avocado, lettuce, tomato, mayo

Italian Market Hoagie 15

ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette

Housemade Burgers

Pub Burger & Fries 15

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 15

homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce

Hawaiian Chicken Burger 15

homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, on a brioche roll with cole slaw, hoisin mayo & glaze and handcut fries

Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

The Gardener's Wife 11

vegetarian trio of egg salad, seasoned ricotta and avocado mash, greens, and bread

Ancient Grain Bowl 12 *farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta*

Crispy Tofu Bowl 14

farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian

Vegan Happy Seth Bowl 14

crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce

Vegan Black Bean Veg Bowl 13

vegan, farro, black beans, fresh & pickled carrots, scallions, spinach,

Grilled Salmon Bowl 23

Grilled hand-cut salmon cooked medium rare, spinach, farro, hoisin glaze, avocado, spicy tomato vin

Vegan Mongolian Beefless Bowl 15

Seasoned seitan sauteed with chopped nappa in a spicy soy-ginger sauce over brown rice with scallions & sesame seeds

Peanut Chicken 16

Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions

Korean Shrimp Stack 18

Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles

Chicken, Waffle & Grits 17

Boneless, skinless chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions

Pasta

Our cheese sauce is made with nutmeg

Butter & Parmesan 8

Mac & Cheese 10

homemade béchamel cheese sauce

Bacon Mac & Cheese 13

Bacon crumbles (a la carbonara)

Mushroom Mac & Cheese 13

Shiitake and cremini mushrooms, homemade cheese sauce

Fried Chicken Mac & Cheese 16

Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend