

Breakfast

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



Menu

Vegetarian & Eggs

Our Cashew Granola & Fruit 7
Steel-cut Oatmeal & Fruit 7
Yogurt Bowl 8 non-fat Greek yogurt, fresh fruit, dried apricot, berry Compote, chia seeds; add granola +2
Vegan Coconut Chia Pudding 9
With fresh fruit, berry compote, coconut; with coconut and oat milk
Cheesy Grits with Mushrooms 9
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
Eggs Florentine 13.95 two eggs as you like, homemade creamed spinach, toasted baguette; with greens
Mediterranean Frittata 13
Baked omelet with spinach, peppers, leeks, garlic, onions, tomatoes mushrooms, feta & parm; w/garlic aioli, greens & bread
Crispy Polenta & Jam 11.95 two eggs, cheesy polenta, herb ricotta, jam

Eggs & Meats

***Breakfast Sandwich** 5.95 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
Pastrami Scramble 15.50 sliced pastrami, scallions, onions, Swiss cheese; greens & bread
Eggs Oswego 16.50 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi
Eggs Maryland 17.50 two eggs, crab cakes, toasted white, remoulade
Kielbasa Scramble 15.50 diced, smoked kielbasa, onions, nappa, cheddar cheese; greens & bread
Aberystwyth Quiche 14 homemade fennel sausage, leeks, shallots, red peppers, sharp Welsh Cheddar, pastry shell, with greens & aioli; bit spicy
Lower West Side Breakfast 16.95 two eggs, our smoked whitefish salad, greens, bread; add nova salmon +\$5
NY Strip Steak and Eggs 25 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

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

Homemade Soups & Stews

Tomato Zucchini 6.50
Vegan puree of leeks, tomatoes, zucchini, veg stock, herbs; GF
Lemon Chicken, Rice & Chickpea 6.50
Broth-based, warm spices, fresh veg, herbs & cilantro

Green Salads

+chicken or tofu, 5; grilled salmon 11

Kale/Nappa Caesar 11 Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies
Tux/Mex 12 Mesclun, tomatoes, crispy corn tortilla, cotija cheese, red onions, avocados, black beans cilantro/lime dressing, touch of cumin salt, chia seeds and cilantro
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
NY Cheesecake Cream cheese, graham cracker crust; strawberry sauce or our caramel sauce 7.5
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 11
Mushroom & Cheddar 11
Feta, Spinach & Tomato 12
Scallion & Goat Cheese 11
Lox, Scallion & Avocado 16
MYO Omelet 12
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

Plates To Share

Nashville Hot Chicken Legs 8
3 twice-fried big drumsticks tossed in a spicy hot seasoning rub then drenched in Yuzu Honey, topped with furakake - sweet, tangy, spicy, salty
Spicy Buffalo Fried Chicken Wings 9
8-10 wings cured, fried until crispy, homemade NY Buffalo Sauce, with our homemade Blue Cheese Dressing
Corn Ribs 7
Corn on the cob, quartered and fried, tossed in lime vinaigrette, our house spicy magic dust, cotija cheese; GF
Fresh Handcut Fries 5
with our Cheese Sauce +3
With Everything Bagel/Cheese +4
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

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, pumpkin seeds, vinaigrette & greens
Sausage Gravy Baguette 15 toasted semolina baguette, peppery sausage gravy (pork), 2 eggs; with greens
Smoked Whitefish Tartine 17 toasted rye, butter, homemade whitefish salad, capers, pickled shallot, greens
Avocado Toast 13.95 Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seeds with greens; vegan
Smoked Salmon Tartine 17 Malted wheat, herbed cream cheese, capers, dill; with greens



Menu

Warm Sandwiches

& Grinders

Crunchy Codfish 13

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

Vegan Grilled Cheese 11

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

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

Grilled Pastrami Rachel 13

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

Chicken Parm Grinder 13

buttermilk-brined chicken thighs & breasts, homemade red sauce, fresh mozzarella & parmesan

Three Little Piggies 13

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

Polish Hammer Grinder 13

Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

Vegetarian Cheesesteak 13

Meatless. No meat. It's vegetarian.
Grilled cremini & shiitake mushrooms, onions, banana/red peppers, provolone cheese; semolina baguette

Roast Pork Banh Mi 14.50 Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

Maryland Crabcake 17

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

Fried Shrimp Po'Boy 15.50 Grilled baguette, coleslaw, fried shrimp, spicy remoulade, jalapenos

Chip Shop

Hand-cut, twice-cooked chips

Buttermilk Fried Chicken & Chips 14

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

Crunchy Fish & Chips 17

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

NY Strip Steak and Chips 24

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;

Brie & Chopped Olive Salad 10

Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens

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 14.95

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

Turkey Club Hoagie 14.95

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

Italian Market Hoagie 14.95

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 kaiser roll with cole slaw, hoisin mayo & glaze; fries

Veggie Burger 15

homemade vegan patty of jackfruit, kidney beans, mushrooms, ginger, chipotles in adobo, bread crumbs, leeks, herbs & spices served on a bun w/vegan cheese, lettuce, tomato; served with 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

Vegan Mapo Tofu 13

Spicy (!) Sichuan dish with shiitake mushrooms, tofu, garlic, ginger, gochujang, sambal oelek, brown rice

Ancient Grain Bowl 12

farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

Crispy Tofu Bowl 13

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

Vegan Happy Seth Bowl 13

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 22

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

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 7

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

