



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

Soups, Stews & Starters

Curried Roasted Eggplant Soup \$8.95

Vegan pureed soup of roasted eggplant, red peppers, organic pattypan squash, onion, garlic, tomato, red curry paste, green lentils, fresh herbs and spices; gf

Spicy Chicken Chili \$7.50 Ground chicken, chipotles in adobo, leeks, garlic, onions, black beans, bit of corn meal, warm spices, with cheddar; gf

Chicken & Summer Veg Soup GF \$6.95

Chunks of chicken in homemade broth with zucchini, carrots, celery, leeks, shallots, garlic, savory, thyme, lentils & chickpeas

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, *New* Nashville Hot

Sticky Chicken GF \$9.95 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey, spicy shichimi

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

choice of Meat: bacon or ham

choice of (3) Veg: spinach, mushroom, scallion or tomato

choice of cheddar, feta or American cheese

add avocado +\$1.95; change to Gruyère cheese +\$0.95 ; extra meat/cheese +\$0.95

Meats & Eggs

sub egg whites +\$3.00

Quiche of the Day 14.95 greens & bread

Shrimp, Chorizo & Eggs Bowl \$17.95 salsa verde, BBQ butter, veggie rice & quinoa

HeiHei Loco Moco \$15.95 Homemade chicken burger (ginger, pineapple, mango, leeks) hoisin rice, gravy, two eggs, shichimi, furikake, pepper, scallions, herbs

Corned Beef Hash & Eggs 16.95 ground corned beef, russets, kale, shallots, leeks, mustard sauce, greens

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

Corned Beef & Irish Curry Omelet \$16.95

Sliced corned beef, onions, scallions, cheddar; homemade curry sauce, mustard sauce, cabbage & kale; greens & bread

Bratwurst & Mushroom Frittata \$14.95

Baked omelet with sliced bratwurst, mushrooms, leeks, shallots, garlic, Swiss & cheddar cheeses, basil oil

Sausage Gravy Baguette \$16.75 Toasted semolina baguette, peppery sausage gravy, two eggs, side of greens

NY Strip Steak and Eggs 32.95 Hand-cut choice strip steak, eggs, crostini and maître d' butter, greens

Vegetarian & Eggs

No Ka Oi Loco Moco \$15.95 Homemade black bean veggie burger, veggie rice, quinoa, two eggs, salsa verde, togarashi

Our Cashew Granola & Fruit \$7.95

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

Strawberry/Chia Yogurt Bowl \$10.95

Non-fat Greek yogurt, strawberry & chia jam, banana, berries, coconut; *granola +\$2*

Spinoccoli Egg White Frittata \$10.95

Baked omelet sandwich on toasted organic sourdough rye, spinach, cheddar & broccoli, avo mash, hot sauce, tomato

Belgian Waffle \$9.95 Belgian Liege sugar waffle with fresh fruit, strawberry Chantilly cream, syrup drizzle

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

Shakshuka \$14.50 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions, cumin & pepper

Colcannon Potato Cakes & Eggs \$11.95

Two cakes, 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, sliced 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, fresh herbs

Herbed Egg Salad \$8.95 Granary, basil-mayo, lettuce

Ham & Swiss \$10.75 Granary, thin sliced ham, Swiss cheese, lettuce, mustard sauce

Dot's Summer Tomato Sandwich \$10 Local tomatoes, Boursin-style cheese, garlic aioli, s&p, sourdough white

Violet Graham's Chicken Salad \$13.95

Croissant, chicken salad w/almonds, cranberries, tarragon, arugula and vinaigrette

Green Salads

All dressings are made in-house

*add grilled chicken +\$5; add fried chicken or tofu +\$7
add grilled salmon +\$12*

Signature \$13.95 Mesclun, seedless 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

Strawberry Feta \$14.75 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, poppyseed 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

Grilled Bacon \$4.00

Avocado \$2.95

Homemade Irish Bacon \$7.00

Smoked Salmon Double-smoked, locally produced \$7.95

Colcannon Potato Cakes \$7.95

Grilled Sliced Ham \$4.00

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

Fresh Hand Cut Fries \$5.00

Warm Sandwiches

GF roll available +\$2.00

Crunchy Flounder Fish Po'Boy \$15.95 fried flounder, grilled baguette, garlic aioli, tomato/mint salsa, cabbage, cumin, lemon

Vegan Grilled Cheese \$14.95 Grilled malted wheat bread, vegan cheese

Spicy BLT \$13.95 Toasted white, loads of bacon, sriracha mayo, lettuce, tomato; greens

Grilled Corned Beef Reuben \$15 Grilled granary, sliced corned beef, Swiss cheese, Ukrainian dressing, kraut & greens

BBQ Pulled Pork \$15 tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served 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; with greens

Chicken \$15.95; Roast Pork \$16.95

Grilled Pastrami Rachel \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with 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 a side of hand-cut, twice-cooked fries

Maryland Crabcake \$17.95 Lump blue crabmeat, brioche roll, with lettuce, homemade aioli & a side of greens

Fried Shrimp Po'Boy \$17.95 Grilled baguette, coleslaw, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

Bowls & Heartier Fare

Vegan Grilled Tofu Bowl \$14.95 Organic tofu marinated in soy, lemon, garlic, ginger, brown sugar, grilled, on farro with spinach, scallions & black beans, pickled shallots, pickled carrots, radish, avocado, vegan Caesar dressing

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

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

Vegetarian Crispy Tofu Bowl \$14.95 Farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions

Peanut Chicken \$16.95 Boneless, skinless chicken dredged in rice flour & fried, brown rice w/peanut & hoisin sauce, sesame & scallions

Vegan Happy Seth Bowl \$14.95 Crispy tofu, rice, our hot sauce, spinach, red peppers, scallions, sesame seeds, cilantro, peanut sauce

Korean Shrimp Stack \$18.95 Shrimp dredged in seasoned rice flour & fried, over farro w/cabbage, hoisin & spicy mayo, our pickles

Vegan Black Bean Veg Bowl \$14.50 Farro, black beans, fresh & pickled carrot, scallion, veg, spinach, salsa verde

Chicken, Waffle & Grits \$18.95 Boneless, skinless fried chicken on cheesy grits glazed with 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 (s specified)
on our semolina baguette

Plain Steak \$12.50

Cheesesteak \$14.00
your choice of American, Provolone,
or cheese sauce
add mushrooms, +\$0.50

Chicken Cheesesteak \$14.00
Shredded poached chicken, your choice of
American, Provolone, or our cheese sauce
add mushrooms, +\$0.50

Vegan Cheesesteak \$14.50
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,
mozzarella & parmesan cheeses

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
Spicy capicola, provolone, fries, coleslaw

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 \$9.00

Chili-Cheese Fries \$11.95

Buttermilk Fried Chicken & Chips GF
\$15.25 Boneless, skinless thighs & breasts
with
hand-cut fries, ranch dressing & ketchup

Crunchy Flounder & Chips \$17.95
Crumb-crusted breaded flounder, hand-cut
fries, malt vinegar aioli & ketchup

Steak and Chips \$32.95
Hand-cut Angus steak, maitre d' butter,
seasoned fresh-cut fries, garlic aioli



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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

Haluski \$9.25
Sautéed kale, cabbage, carrots, onions,
buttered pasta, bit of garlic, wee bit of
parmesan cheese, sour cream

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

House Made Burgers

GF roll available +\$2.00

Pub Burger & Fries \$16.50
9-10oz, choice custom blended beef
ground in-house, 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*

Hawaiian Chicken Burger \$15.95
Homemade burger made with ground
chicken, ginger, garlic, sesame oil, leeks,
pineapple, bit of bread crumb & egg on a
brioche roll with coleslaw, hoisin mayo &
glaze and hand-cut fries

Vegan Cheeseburger \$15.95
homemade vegan patty of black beans,
mushrooms, ginger, chipotles in adobo,
breadcrumbs, leeks, herbs & spices served
on a vegan bun w/vegan cheese, lettuce,
tomato and hand-cut fries



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