

## Breakfast

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



# Menu

## Vegetarian & Eggs

**Our Cashew Granola & Fruit** 5.95  
**Steel-cut Oatmeal & Fruit** 5.95  
**Yogurt Bowl** 7.95 non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds; add cashew granola +1.50  
**Vegan Coconut Chia Pudding** 7.95 With fresh fruit, berry compote, almonds, dessicated coconut; made with coconut and oat milk  
**Cheesy Grits with Mushrooms** 8.95 add eggs +1.90  
**Shakshuka** 11.50 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** 9.25 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi beans, O69os, black beans, tomatoes, corn, tortilla strips, scallions, cilantro, hot sauce, cheese, Avocado, radish

## Eggs & Meats

**Breakfast Sandwich** 5.25 Brioche roll, egg & cheese; add ham or bacon +.75; Ham loaf, Irish Bacon or sausage, +1.75; croissant +1, Gruyere +.95, avocado +1.95  
**Tuxedo Breakfast** 8.95 two eggs, bacon, greens, and bread  
**Magill's Breakfast Sandwich** 8.95 grilled granary, homemade Pâté de Campagne, egg, Swiss & cheddar  
**Eggs Oswego** 14.50 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi  
**Eggs Maryland** 15.50 two eggs, crab cakes, toasted white, remoulade  
**Kielbasa Scramble** 14.95 diced smoked kielbasa, onions, napa, cheddar cheese; greens & bread  
**Patrick's Greek Omelet** 13.95 gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce  
**Corned Beef & Irish Curry Omelet** 14.95 Homemade corned beef, onions, swiss, curry, spicy mustard  
**Quiche Lorraine** 11.95 Bacon, ham, leeks, gruyere, savory custard in a pastry shell; with greens & bread  
**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

## Plates To Share

**House Cured Wings** 8.95 jumbo wings, dry-rubbed, fried crispy – Buffalo, Garlic-Parm, Ginger-Soy  
**Fresh Handcut Fries** 4.50 With our Cheese Sauce, +3 With Everything Bagel/Cheese +4  
**Sticky Chicken** 9.25 Boneless, brined fried chicken chunks, GF rice flour, honey, spicy schichimi  
**Popcorn Shrimp** 8.95 GF, malt aioli  
**Potato & Cheese Pierogies** 5.95 4 pierogies, sautéed onions, butter  
**Crispy Brussels Sprouts** 8.95 Gochujang Vinaigrette, vegan, GF

## Green Salads

+chicken or tofu, 5; grilled salmon 11;  
**Strawberry Feta** 12.95 Arugula, mesclun, strawberries, blueberries, glazed walnuts, feta cheese, our Poppyseed dressing  
**Kale/Cabbage Caesar** 10.95 Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies  
**Signature** 12.95 Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette  
**ABC** 12.95 Arugula, blueberries, almonds, capers, avocado, freshly grated parmesan cheese  
**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 6.50  
**Key Lime Pie** 5.75  
**Chocolate Mousse Pie** 6.95 Belgian chocolate, Oreo crust, whipped cream  
**Cheesecake** 7.50 family recipe, cream-cheese, graham crust; homemade strawberry or caramel sauce

**Omelets & Scrambles available all day**  
served with greens & bread

<b>Ham &amp; Cheddar</b>	9.95
<b>Mushroom &amp; Cheddar</b>	9.95
<b>Feta, Spinach &amp; Tomato</b>	9.95
<b>Scallion &amp; Goat Cheese</b>	9.95
<b>Lox, Scallion &amp; Avocado</b>	15.95
<b>MYO Omelet</b>	10.95

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

## Soups, Stews, Chowders

**Tomato/Zucchini** 5.95  
Vegan soup, stock-based, puree of tomatoes, leeks, zucchini and herbs and spices; GF

## 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** 9.95 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens  
**Cheese on Toast** 9.75 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** 13.95 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens  
**Sausage Gravy Baguette** 14.50 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  
**Prosciutto w/Mustard Butter** 14.95 Malted Wheat, English mustard butter, shaved prosciutto, arugula, sliced red onions, shaved asiago, vinaigrette, cracked pepper  
**Smoked Whitefish Tartine** 16.95 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** 11.95  
*Granary, corned beef, Swiss, Ukrainian dressing, sauerkraut*
- Grilled Pastrami Rachel** 11.95  
*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** 12.95  
*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*
- Maryland Crab Cake** 14.95  
*Brioche roll, lump/claw crab cake, malt aioli, lettuce; with greens*
- Fried Shrimp Po'Boy** 14.95  
*grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens*
- Polish Hammer Grinder** 12.50  
*grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard*
- 3 Little Piggies Grinder** 12.50  
*ham, roast pork, bacon, bbq-buttered baguette, with homemade pickles*
- Buttermilk Fried Chicken** 11.95  
*boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette*  
*+cheese +.75 + Buffalo +.50*
- Chicken Parm Grinder** 11.95  
*butter-milk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan*
- Baja Fish Po'Boy** 14.95  
*fried mahi chunks on grilled baguette, garlic aioli, tomato/mint vinaigrette, shredded cabbage, cumin, lime*

## 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** 16.95  
*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*
- Tarragon Chicken Salad** 10.95  
*Croissant, tarragon, lemon, lightly dressed shredded chicken; side of greens*
- Chipotle Chicken Salad** 11.95  
*Spicy chicken salad on a brioche roll, greens, avocado mash, ranch; side of greens*
- Yinzer Hoagie** 10.95  
*chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*
- TBM Hoagie** 11.95 (vegetarian)  
*tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette*
- Your honor, your Honor Hoagie** 10.95  
*Tarragon chicken salad, greens, vinaigrette*
- Turkey Club Hoagie** 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*

## 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*
- 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 5; +grilled salmon 11*

- Ancient Grain Bowl** 11.95  
*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** 12.95  
*farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian*
- Vegan Happy Seth Bowl** 12.95  
*crispy tofu, rice, salsa verde hot sauce, veg, sesame, cilantro, peanut sauce*
- Peanut Chicken** 15.95  
*Boneless, skinless chicken dredged in seasoned rice flour and fried, served on brown rice with peanut & hoisin sauces, sesame seeds and scallions*
- Chicken, Waffle & Grits** 16.95  
*Boneless, skinless chicken dredged in seasoned rice flour and fried, served on Cheesy Grits, glazed with hot honey, Liege pearl sugar waffle, balsamic vinegar reduction, scallions*
- Mahimahi Power Bowl** 16.95  
*Brown rice, black beans, corn, jalapenos, red peppers, nappa cabbage, kale, onions, cilantro, scallions, crispy mahimahi, spicy yuzu sauce, sesame seeds, cilantro, lime*
- 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*

## Housemade BurgerS

- 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*
- 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*
- Blackbean Shroom Burger** 13.95  
*homemade vegan patty of black beans, mushrooms, ginger, leeks, chipotle adobo, tomato paste bit of sourdough bread crumb, herbs & spices served on a vegetarian bun w/vegan cheddar, lettuce, tomato, ketchup, hot sauce & avocado*

