



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** 7.75 non-fat Greek yogurt, fresh fruit, dried apricot, berry compote, chia seeds; add cashew granola +1.50
- Vegan Coconut Chia Pudding** 7.75 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** 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** 13.95 scramble with onions, jalapenos, 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 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** 13.95 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** 13.95 diced smoked kielbasa, onions, napa, cheddar cheese; greens & bread
- Patrick's Greek Omelet** 13.95 gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce
- Quiche Lorraine** 11.95 Bacon, ham, 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

Plates To Share

- House Cured Wings** 9.95 jumbo wings, dry-rubbed, fried crispy – Buffalo, Garlic-Parm, Ginger-Soy
- 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, malt aioli
- Potato & Cheese Pierogies** 5.95 4 pierogies, sautéed onions, butter

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** 11.95 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 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

- Ham & Cheddar** 9.95
- Mushroom & Cheddar** 9.95
- Feta, Spinach & Tomato** 9.95
- Scallion & Goat Cheese** 9.95
- Lox, Scallion & Avocado** 15.95
- MYO Omelet** 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

- Chilled Avocado & Cucumber** 7.95 Cold soup made with English cucumbers, avocados, cilantro, mint, scallions, topped with corn tortillas, radish and sriracha; vegan, GF ingredients
- Watermelon Gazpacho** 7.95 Cold soup of pureed watermelon, red peppers, English cucumbers, heirloom tomatoes, mint, parsley & ginger; topped with shredded carrots and rainbow microgreens; vegan, GF ingredients

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** 12.95 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
- 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

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



Menu

Smoked Salmon Tartine 16.75 Malted wheat, herbed cream cheese, capers, dill; with greens

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, "vegan" 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

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 11.95 grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

3 Little Piggies Grinder 11.95 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 buttermilk-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 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

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 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 14.50 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

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

Vegan Black Bean Veg Bowl 12.50 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 15.95 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 & 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

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 14.95 homemade vegan patty of black beans, mushrooms, ginger, leeks, chipotle adobo, tomato paste bit of



Menu

sourdough bread crumb, herbs & spices served on a vegetarian bun w/vegan cheddar, lettuce, tomato, ketchup, hot sauce & avocado

