

## Breakfast

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



# Menu

## Vegetarian & Eggs

- Our Cashew Granola & Fruit** 5.50  
**Steel-cut Oatmeal & Fruit** 5.50  
**Yogurt Bowl** 5.95 Non-fat Greek yogurt, blueberries, strawberries, dried apricot, strawberry compote, chia seeds, add cashew granola +1.50  
**Eggs Florentine** 12.50 two eggs, creamed spinach, toasted baguette  
**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  
**Spinach & Feta Quiche** 10.95 Sautéed spinach, onions & leeks in savory custard in a pastry shell; with greens  
**Feels like Spring Frittata** 11.95 baked omelet with leeks, spinach, red peppers, mushrooms, onions, cheddar, with greens, GF  
**Shishito Scramble** 13.95 Sautéed shishito peppers, scallions, gruyere, three eggs, greens, bread  
**Breakfast Migas** 12.50 scramble with onions, jalapenos, black beans, tomatoes, hominy, tortillas strips, scallions, cilantro, hot sauce & sriracha, cheddar & parmesan cheeses

## Eggs & Meats

- Breakfast Sandwich** 4.95  
Brioche roll, egg & cheese; add ham or bacon +.75; Irish bacon or sausage, +1.75; croissant +1, Gruyere +.95, avocado +1.95  
**Tuxedo Breakfast** 8.95 two eggs, bacon, greens, and bread  
**Eggs Oswego** 13.95 two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi  
**Kielbasa Scramble** 13.95 diced smoked kielbasa, onions, napa, American cheese; greens & bread  
**Patrick's Greek Omelet** 13.95 gyro meat, onions, tomatoes, feta, scallions, white tzatziki sauce  
**Shrimp & Shishito Quiche** 14.95  
Shrimp, shishito peppers, scallions, smoked gruyere in savory custard with a pastry shell; w/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 9.95

**Piper's Buttermilk Pancakes** 9.95

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  
Avocado 2.95

## Plates To Share

- House Cured Wings** 10.95 jumbo wings, dry-rubbed, fried crispy – Mango-Habanero, Buffalo, Garlic-Parm, Ginger-Soy or Honey Mustard  
**Fresh Handcut Fries** 3.95  
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, w/spicy citrus sauce  
**Potato & Cheese Pierogies** 5.95  
4 pierogies, sautéed onions, butter  
**Crispy Brussels Sprouts** 9  
Gochujang Vinaigrette, vegan, GF  
**Sticky Pork Belly** 10  
Hoisin, French mustard, sesame seeds, scallions; two eggs, +\$2

## Green Salads

+chicken or tofu, 4; grilled salmon 10;

- Kale/Cabbage Caesar** 10.95 Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies, our Caesar dressing  
**Signature** 10.95 Mesclun, walnuts, grapes, cranberries, bleu cheese, pears, poppy seed vinaigrette  
**ABC** 12.95 Arugula, blueberries, almonds, capers, avocado, freshly grated parmesan cheese  
**Asian Ginger-Soy Chicken** 12.50  
Shredded Napa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette  
**Cobb** 13.95 Greens, house-roasted turkey, bacon, egg, avocado, tomato, bleu cheese dressing

## Homemade Desserts

- Chocolate Croissant Bread Pudding**  
warm caramel sauce 5.95  
**Sour Cream Crumb Cake** 3.95  
**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, ham or Irish bacon), 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

- Spicy Turkey Chili** 5.95  
Broth-based, chipotles in adobo, leeks, onions, ground turkey, with cheese; GF  
**Chickpea, Barley & Mushroom** 5.95  
Vegan, loads of veg, broth-based  
**Lemon Chicken** 5.95  
Broth-based with ginger, rice and chickpeas, warm spices & cilantro; 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** 12.50 your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50  
**Chicken Cheesesteak** 12.50 shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce; add mushrooms, +.50

## Tartines & Toasts

- Ricotta & Apricot Tartine** 9.25 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens  
**Cheese on Toast** 9.25 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** 11.95 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  
**Smoked Whitefish Tartine** 16.75  
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** 10.95  
*Granary, corned beef, Swiss, Ukrainian dressing, sauerkraut*
- Grilled Pastrami Rachel** 10.95  
*Granary, pastrami, Swiss, homemade slaw; with greens*
- Wallgof** 14.50 *grilled corned beef & Swiss, Ukrainian dressing, sandwiched between 2 Colcannon potato cakes (gf) and topped with slaw*
- 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*
- 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*
- Pittsburgh Prima Grinder** 10.95  
*grilled spicy capicola, topped with fries, coleslaw, provolone cheese*
- 3 Little Piggies Grinder** 11.95 *ham, roast pork, bacon, bbq-buttered roll, with homemade pickles*
- Buttermilk Fried Chicken** 11.95  
*boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette*  
*+cheese +.75 + Buffalo or Honey Mustard, +.50*
- Meatball Parm Grinder** 11.95 *beef meatballs, homemade red sauce, fresh mozzarella & parmesan*
- Chicken Parm Grinder** 11.95  
*buttermilk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan*

## Chip Shop

Hand-cut, twice-cooked chips

- Buttermilk Fried Chicken & Chips** 12.95 *Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients*
- Crunchy Fish & Chips** 15.95 *Crumb-crusted cod, handcut fries, 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*
- Curried Chicken Salad** 10.95  
*Sunflower/sesame bread, sultanas, scallions, cranberry chutney; side of greens*
- Tarragon Chicken Salad** 10.95  
*Croissant, fresh tarragon, lemon, lightly dressed shredded chicken; side of greens*
- Chipotle Chicken Salad** 11.95 *Spicy chicken salad, Brioche roll, greens, avo mash, ranch*
- 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** 13.50 *house-roasted turkey, bacon, avocado, lettuce, tomato, mayo*
- Italian Market Hoagie** 13.50 *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, gemelli pasta, parm and romano cheeses*
- Turkey Chili Mac & Cheese** 14.95  
*Spicy homemade turkey chili with blackbeans, butterbeans, chipotle in adobo, our homemade pimiento & bechamel cheese sauces over gemelli*
- 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 4; +grilled salmon 11*

- The Running Barber** 11.95 *trio of chicken salads and greens – Chipotle, Tarragon and Curried; no bread*
- Ancient Grain Bowl** 10.95 *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** 11.95 *farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian*
- Vegan Happy Seth Bowl** 11.95  
*crispy tofu, rice, zhug hot sauce, veg, sesame, cilantro, peanut sauce*
- The Sloane Ranger** 13.95 *Trio of veggie spreads – avocado mash w/pickled shallot, roasted eggplant w/chickpeas, beetroot hummus w/capers; with greens, veg, bread; vegan*
- Korean Shrimp Stack** 16.95 *Shrimp dredged in seasoned rice flour & fried, served over farro with cabbage, hoisin & spicy mayo, homemade pickles*
- Teriyaki Mahimahi** 18.95 *Firm fillet of mahi marinated in our house teriyaki marinade, grilled, served over seasoned farro with cilantro and spicy mango sauce and lime on the side*
- Shrimp Scampi** 18.95 *Shrimp sauteed in our garlicky scampi butter with pasta, arugula, tomatoes, feta, parmesan & romano cheeses*
- 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*
- Asian 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*

