



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

Jambalaya! 12.95 Thick stew of shrimp, spicy sausage, chicken & Carolina rice in a thick, spicy, tomato & trinity broth: GF

Ballyhagan Stew 6.95 Homemade stock, beef chuck, leeks, carrots, shredded brussels, shallots, wee bit of garlic, potatoes

Vegan Potato Leek Soup 6.95 Potatoes, leeks, shallots, garlic, veg broth, almond milk, pureed, topped with scallions; GF

Spicy Beef Chili \$6.95 Broth-based, house-ground beef, chipotles in adobo, leeks, garlic, onions, beans, garbanzos, bit of corn meal, warm spices, cheese

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, Mango-Habanero

Sticky Chicken GF \$9.50 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey, spicy shichimi

Potato & Cheese Pierogies \$7.95 4 pierogies, sautéed onions, butter

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 Cheese: cheddar, feta or American
add avocado +\$1.95; change to Gruyère cheese +\$0.95
extra meat or cheese +\$0.95

Sides

Homemade Sweet Fennel Sausage \$5.00

Grilled Bacon \$4.00

Avocado \$2.95

Homemade Irish Bacon \$5.00

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

Meat & Eggs

sub egg whites +\$3.00

Corned Beef Hash & Eggs 15.95 house corned beef, shredded onions, shredded russets, bit of kale, carrot & cabbage, shallots, leeks, mustard sauce, two eggs as you like, greens, bread

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

Corned Beef Irish Curry Omelet 16.95 Shaved corned beef, onions, cheddar, Irish curry sauce (not GF), wee bit of mustard & shredded cabbage

Tuxedo Breakfast 9.75 Two eggs, bacon, greens & bread

Eggs Maryland 18.75 Toasted white bread, crab cakes, two eggs, remoulade sauce with Old Bay; served with greens

St. Andrean Breakfast 14.95 two eggs, Colcannon cake, Irish Bacon, curry sauce, bread & greens

Kielbasa Scramble 16.95 Diced smoked kielbasa, onions, nappa/kale mix, scallions, cheddar cheese served with greens & bread

Sausage Gravy Baguette 16.50 Toasted semolina baguette, peppery sausage gravy, and 2 eggs

Quiche Balboa 14.95 Beef, cheddar, peppers, onions, leeks, bit of garlic in a savory custard in a pastry shell; with greens and homemade hot sauce

Steak and Eggs 28.95 Hand-cut choice NY Strip steak, choice of two eggs, crostini, Herbed Grill Butter, greens

Vegetarian & Eggs

No Ka Oi Loco Moco \$15.95 Homemade black bean veggie burger (vegan) over seasoned rice with red peppers, spinach and quinoa, topped with two eggs, salsa verde, togarashi

Spinoccoli Egg White Frittata \$10.95 Baked omelet sandwich on toasted organic sourdough rye, spinach, cheddar & broccoli, avo mash, hot sauce, tomato

Our Cashew Granola & Fruit \$7.95

Mango Coconut Oatmeal \$8.95 brown-butter & brown sugar steel-cut oatmeal made with oat milk, sweetened coconut, diced mango & chia seeds

Yogurt Bowl \$9.50 Non-fat Greek yogurt, fresh fruit, dried apricot, fruit compote, and chia seeds; add granola +\$2

Bananas Foster Waffle \$12.95 Belgian Liege sugar waffle with bananas caramelized in brown sugar, rum and butter, topped with candied walnuts, fresh whipped cream

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

Cheesy Grits with Mushrooms \$9.95 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 \$13.95 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, our own jam

Tartines, Toasts & Cold Sandwiches

All served with a side of mixed greens topped with house vinaigrette

GF roll available +\$2.00

Buffalo Turkey Salad \$11.95 Pulled turkey, homemade spicy chipotle sauce, scallions, our blue cheese dressing & greens on a toasted bun; w/greens

Veggie Muffuletta \$14.95 Toasted bread peppers, arugula, fresh mozzarella, briny olive salad, vinaigrette; w/greens

Ricotta Apricot Tartine \$10.95 Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint,

Cheese on Toast \$10.95 Country white, three cheeses add bacon +\$1.95

Welsh Rarebit Toast \$12.95 Country white, wilted leeks, bechamel cheese sauce, gruyere, cheddar & parmesan cheeses, broiled until brown & bubbly

Wild Mushroom Toast \$14.95 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pepitas, nutritional yeast vinaigrette

Turkey, Cranberry & Brie \$13.95 Semolina baguette, cranberry mayo, arugula, sliced brie, house-roasted turkey, bit of vinaigrette

Vegan Avocado Toast \$13.95 Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seed

Smoked Salmon Tartine \$17.95 Malted wheat, herbed cream cheese, capers, dill

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

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

Violet Graham's Chicken Salad \$12.95 Croissant, chicken salad with almonds, cranberries, tarragon, scallions, celery, arugula and vinaigrette; with greens.

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, sliced seedless grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppyseed vinaigrette

Kale/Nappa Caesar \$11.95 Mix of shredded kale, nappa cabbage, shredded parmesan, housemade croutons, anchovies, garlicky Caesar dressing


Cobb \$15.95 Mesclun, diced house-roasted turkey, blue cheese crumbles, crumbled bacon, avocado, tomatoes, hard-cooked egg, chunky blue cheese dressing

Asian Ginger/Soy Chicken \$14.95 Shredded Nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

Mixed Greens \$6.95 Simple bowl of mixed greens with vinaigrette and bread

Warm Sandwiches

GF roll available +\$2.00

 **Grilled Corned Beef & Cabbage** \$15
Grilled granary, thinly sliced corned beef, Cheddar cheese, mustard sauce, nappa cabbage/kale; w/greens

Crunchy Codfish Sandwich \$14.95
Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded cod; with greens

Vegan Grilled Cheese \$12.95 Grilled sunflower/oat bread, "vegan" cheese

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

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

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

Grilled Pastrami Rachel \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens

Chickzilla \$16.95 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

Roast Pork Banh Mi \$16 Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

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

Fried Shrimp Po'Boy \$16.95 Grilled baguette, coleslaw, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

Bowls & Heartier Fare

Teriyaki Chicken Bowl \$15.50
Bone-in, skin-on chicken legs and thighs marinated in our homemade teriyaki sauce with hoisin rice topped with Thai Chili Caramel, sesame seeds & scallions

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 v \$13.95
Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

Peanut Chicken \$16.95
Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & 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, with homemade 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 chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions, shichimi

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



KEYSTONE HOAGIES



Menu Available: Weekdays: 10:00am-5:00pm | Sat-Sun: 10:00am-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 14.75
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

Eggplant Parm Grinder \$14.95
Fried breaded eggplant, mozzarella & parmesan cheeses, homemade red sauce, herbs and spices

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 Codfish & Chips \$18.95
Crumb-crust hand-breaded cod, hand-cut fries, malt vinegar aioli & ketchup

Steak and Chips \$28.95
Hand-cut 11-12oz choice NY Strip steak, maître d' butter, seasoned fresh-cut fries, garlic aioli



V = Vegetarian GF = Gluten Free
 = Available for a short while



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#keystonehoagies



Cold Hoagies

All served on house made semolina baguette.

GF roll available +\$2.00

Yinzer Hoagie \$11.50
Chipped ham, American cheese, lettuce, tomato, herbed mayo

TBM Hoagie v \$13.75
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 cheese & bechamel cheese sauce over 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
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 \$15.95
9-10oz, choice custom blended beef ground in-house

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, water chestnuts, mushrooms, ginger, chipotles in adobo, breadcrumbs, leeks, herbs & spices served on a seeded bun w/vegan cheese, lettuce, tomato and hand-cut fries

Order Take Out or Catering
845.915.3088