



Breakfast

*Available until 11:30, 1pm weekends

Sub egg whites +3

Vegetarian & Eggs

Our Cashew Granola & Fruit 7

Steel-cut Oatmeal & Fruit 7

Yogurt Bowl 8 non-fat Greek yogurt, fresh fruit, dried apricot, berry Compote, chia seeds; add granola +2

Vegan Coconut Chia Pudding 9

With fresh fruit, berry compote, coconut; with coconut and oat milk

Cheesy Grits with Mushrooms 9

white grits, butter, milk, parm & Romano cheeses, pepper, shiitake & cremini mushrooms; add eggs +2

BB Breakfast Bowl 9.50 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi

Eggs Florentine 13.95 two eggs as you like, homemade creamed spinach, toasted baguette; with greens

Mediterranean Frittata 13

Baked omelet with spinach, peppers, leeks, garlic, onions, tomatoes mushrooms, feta & parm; w/garlic aioli, greens & bread

Crispy Polenta & Jam 11.95 two eggs, cheesy polenta, herb ricotta, jam

Cacio e Pepe Scramble 13 scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche topped with arugula & vinaigrette

Eggs & Meats

***Breakfast Sandwich 5.95** Roll, egg & cheese; add mushrooms, ham or bacon, +.75; add Irish Bacon or sausage +2.50; croissant +1, Gruyere +.95, avocado +1.95

Tuxedo Breakfast 8.95 two eggs, bacon, greens & bread

Carbonara Scramble 15 scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche, bacon, avocado cream and crispy prosciutto

Pastrami Scramble 15.50 sliced pastrami, scallions, onions, Swiss cheese; greens & bread

Eggs Maryland 17.50 two eggs, crab cakes, toasted white, remoulade

Kielbasa Scramble 15.50 diced, smoked kielbasa, onions, nappa, cheddar cheese; greens & bread

Aberystwyth Quiche 14 homemade fennel sausage, leeks, shallots, red peppers, sharp Welsh Cheddar, pastry shell, with greens & aioli; bit spicy

Lower West Side Breakfast 16.95 two eggs, our smoked whitefish salad, greens, bread; add nova salmon +\$5

NY Strip Steak and Eggs 25 eggs, crostini, grill butter; greens

***French Toast our brioche 10.95**

***Piper's Buttermilk Pancakes 10.95** Blueberries or chocolate +1.25

French Toast & Pancakes are served with our caramel butter and syrup; add bacon +\$4

Sides Bacon or Ham 4;
Sausage or Irish Bacon 5;
Toast 1.95; Avocado 2.95
Colcannon Potato Cakes 7

Menu

Homemade Soups & Stews

Tomato Zucchini 6.50

Vegan puree of leeks, tomatoes, zucchini, veg stock, herbs; GF

Lemon Chicken, Rice & Chickpea 6.50

Broth-based, warm spices, fresh veg, herbs & cilantro

Green Salads

+chicken or tofu, 5; grilled salmon 11

Kale/Nappa Caesar 11 Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies

Tux/Mex 12 Mesclun, tomatoes, crispy corn tortilla, cotija cheese, red onions, avocados, black beans cilantro/lime dressing, touch of cumin salt, chia seeds and cilantro

Strawberry Feta 13 Arugula, mesclun, strawberries, blueberries, glazed nuts, feta cheese, our Poppyseed dressing

Signature 13 Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette

Asian Ginger-Soy Chicken 14 Shredded nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

Cobb 15 Greens, turkey, bacon, bleu cheese crumbles, egg, avocado, tomato, bleu cheese dressing

Homemade Desserts

Chocolate Croissant Bread Pudding warm caramel sauce 6.50

NY Cheesecake Cream cheese, graham cracker crust; strawberry sauce or our caramel sauce 7.5

Lemon Ricotta Cake 4 Made with GF ingredient (almond flour)

Chocolate Mousse Pie 7 Belgian chocolate, Oreo crust, whipped cream

French Apple Cake 5 Layers of soft Granny Smith apples in custardy base

Omelets & Scrambles available all day served with greens & bread

Ham & Cheddar 11

Mushroom & Cheddar 11

Feta, Spinach & Tomato 12

Scallion & Goat Cheese 11

Lox, Scallion & Avocado 16

MYO Omelet 12

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

Plates To Share

Nashville Hot Chicken Legs 8

3 twice-fried big drumsticks tossed in a spicy hot seasoning rub then drenched in Yuzu Honey, topped with furakake - sweet, tangy, spicy, salty

Spicy Buffalo Fried Chicken Wings 9

8-10 wings cured, fried until crispy, homemade NY Buffalo Sauce, with our homemade Blue Cheese Dressing

Corn Ribs 7

Corn on the cob, quartered and fried, tossed in lime vinaigrette, our house spicy magic dust, cotija cheese; GF

Fresh Handcut Fries 5

with our Cheese Sauce +3

With Everything Bagel/Cheese +4

Sticky Chicken 9.25

Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi

Potato & Cheese Pierogies 6

4 pierogies, sautéed onions, butter

Cheesesteaks

Made with sautéed onions (unless specified) on our semolina baguette

Plain Steak 12

Cheesesteak 13 your choice of American, Provolone, or our homemade 4- cheese sauce. add mushrooms, +.50

Chicken Cheesesteak 13 shredded poached chicken, your choice of American, Provolone, or our homemade 4- cheese sauce. add mushrooms, +.50

Pizza Steak 14 homemade red sauce, mozzarella & parmesan cheese

Tartines & Toasts

Ricotta Apricot Tartine 10 Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens

Cheese on Toast 10 Country white, three cheeses; with bacon +1.95;

Wild Mushroom Toast 14 Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette & greens

Sausage Gravy Baguette 15 toasted semolina baguette, peppery sausage gravy (pork), 2 eggs; with greens

Smoked Whitefish Tartine 17 toasted rye, butter, homemade whitefish

salad, capers, pickled shallot, greens

Avocado Toast 13.95 Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seeds with greens; vegan

Smoked Salmon Tartine 17 Malted wheat, herbed cream cheese, capers, dill; with greens

Warm Sandwiches



Menu

& Grinders

- Crunchy Codfish 13**
Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded codfish; with greens
- Vegan Grilled Cheese 11**
Grilled sunflower/oat bread, "vegan"cheese; with greens
- Spicy BLT 12**
Toasted country white, loads of bacon, sriracha mayo lettuce, tomato; with greens
- Grilled Corned Beef Reuben 13**
Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens
- Grilled Pastrami Rachel 13**
Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens
- Buttermilk Fried Chicken 12**
boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette
+cheese +.75 + Buffalo +.50
- Chicken Parm Grinder 13**
butter-milk-brined chicken thighs & breasts, homemade red sauce, fresh mozzarella & parmesan
- Three Little Piggies 13** ham, roast pork, bacon, grilled bbq-buttered roll with homemade pickles
- Polish Hammer Grinder 13**
Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard
- Vegetarian Cheesesteak 13**
Meatless. No meat. It's vegetarian.
Grilled cremini & shiitake mushrooms, onions, banana/red peppers, provolone cheese; semolina baguette
- Roast Pork Banh Mi 14.50** Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro
- Maryland Crabcake 17** lump blue crabmeat, kaiser roll, with lettuce, homemade aioli & a side of greens
- Fried Shrimp Po'Boy 15.50** Grilled baguette, coleslaw, fried shrimp, spicy remoulade, jalapenos

Chip Shop

Hand-cut, twice-cooked chips

- Buttermilk Fried Chicken & Chips 14**
Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients
- Crunchy Fish & Chips 17** Crumb-crusted hand-breaded codfish, handcut fries, malt vinegar aioli
- NY Strip Steak and Chips 24**
handcut fries, garlic aioli

Cold Sandwiches

& Hoagies

All Hoagies & Grinders are served on housemade semolina baguette.
GF roll available +2

- Herbed Egg Salad 8**
Granary, basil-mayo, lettuce; greens
- Ham & Swiss 10**
Granary, thin-sliced ham, swiss cheese, lettuce, Dijon mustard;
- Brie & Chopped Olive Salad 10**
Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens
- Long-line Tuna Salad 11**
Malted wheat bread, cheese, poppyseed vinaigrette; side of greens
- Yinzer Hoagie 11**
Chipped ham, American cheese, lettuce, tomato, herbed mayo
- Violet Graham's Chicken Salad 12**
Croissant; chicken salad with almonds, cranberries, tarragon, scallions, celery, dijonnaise with arugula and vinaigrette; with greens
- TBM Hoagie 13** (vegetarian)
tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette
- Prosciutto Hoagie 14.95**
Herb butter, sliced prosciutto, sliced tomatoes, sliced shallots, arugula, shredded parm cheese, 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

Housemade Burgers

- Pub Burger & Fries 15**
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 15**
homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce
- Hawaiian Chicken Burger 15**
homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, on a kaiser roll with cole slaw, hoisin mayo & glaze; fries
- Veggie Burger 15**
homemade vegan patty of jackfruit, kidney beans, mushrooms, ginger, chipotles in adobo, bread crumbs, leeks, herbs & spices served on a bun w/vegan cheese, lettuce, tomato; served with fries

+chicken 5; +grilled salmon 11

- The Gardener's Wife 11**
vegetarian trio of egg salad, seasoned ricotta and avocado mash, greens, and bread
- Vegan Mapo Tofu 13**
Spicy (!) Sichuan dish with shiitake mushrooms, tofu, garlic, ginger, gochujang, sambal oelek, brown rice
- Ancient Grain Bowl 12**
farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta
- Crispy Tofu Bowl 13**
farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian
- Vegan Happy Seth Bowl 13**
crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce
- Vegan Black Bean Veg Bowl 13**
vegan, farro, black beans, fresh & pickled carrots, scallions, spinach,
- Grilled Salmon Bowl 22**
Grilled hand-cut salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato vin
- Peanut Chicken 16**
Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions
- Pan-seared Chilean Sea Bass 24**
Sea bass marinated in sweet soy, rice vinegar, sesame oil, yuzu kosho & grated ginger, seared and topped with Mango Salsa; served with rice and wakame salad
- Korean Shrimp Stack 18**
Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles
- Chicken, Waffle & Grits 17**
Boneless, skinless chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions

Pasta

Our cheese sauce is made with nutmeg

- Butter & Parmesan 7**
- Mac & Cheese 10**
homemade béchamel cheese sauce
- Bacon Mac & Cheese 13**
Bacon crumbles (a la carbonara)
- Mushroom Mac & Cheese 13**
Shiitake and cremini mushrooms, homemade cheese sauce
- Fried Chicken Mac & Cheese 16**
Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend



Bowls & Heartier Fare