



# 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 \$6.75

Egg & cheese on a roll  
add mushrooms, ham or bacon, + \$0.75  
add Irish Bacon or sausage +\$2.50  
add avocado +\$1.95; Gruyère, Goat or Fresh Mozzarella cheese +\$1.25; on Croissant +\$1.00

### Spinoccoli Egg White Frittata \$10.95

Baked omelet sandwich on toasted organic sourdough rye, spinach, cheddar & broccoli, avo mash, hot sauce, tomato

### 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

## Vegetarian & Eggs

**Our Cashew Granola & Fruit** \$7.95

**Steel-Cut Oatmeal & Fruit** \$7.35

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

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

**Vegan Breakfast Parfait** \$8.50 Millet pudding with raisins, sweet-tart plum jam, roasted pumpkin seeds, craisins, mandarin oranges, homemade cashew granola, fresh fruit, pumpkin syrup

**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

**Eggs Florentine** \$14.95 Two eggs as you like, homemade creamed spinach, toasted baguette with greens

**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

**Broccoli Leek Quiche** \$14.75 Roasted broccoli, sauteed leeks, three-cheese savory custard in a pastry shell; garlic aioli, greens & bread

## Omelet or Scramble

All served with a side of greens and bread

**Ham & Cheddar** \$12.95

**Mushroom & Cheddar** \$12.95

**Feta, Spinach & Tomato** \$12.95

**Spinach & Mushroom** \$12.95

**Scallion & Goat Cheese** \$13.75

**Lox, Scallion & Avocado** \$16.95

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

**MYO Omelet** \$13.95

choice of Meat: bacon or ham  
choice of 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

## Meat & Eggs

sub egg whites +\$3.00

**Quiche Lorraine** 13.95 Irish bacon, bacon, ham, leeks, herbs & spices, savory custard, pastry shell; greens & bread

**Tuxedo Breakfast** 9.40

Two eggs, bacon, greens & bread

**Eggs Oswego** 17.25 toasted & buttered sunflower oat bread with salmon & shrimp cakes, two eggs, hoisin, shichimi

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

**Sausage Gravy Baguette** 16.50

Toasted semolina baguette, peppery sausage gravy, and 2 eggs

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

**Bacon Pesto Frittata** 14.95 baked omelet with sun-dried tomatoes, bacon, shallots, spinach, goat cheese, (nutless) pesto, wee bit of non-fat yogurt, Romano cheese in a baked omelet with greens and basil oil

## Tartines, Toasts & Cold Sandwiches

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

GF roll available +\$2.00

**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

**Wild Mushroom Toast** \$14.95

Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pepitas, apple cider 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** \$10.50

Granary, thin-sliced ham, Swiss cheese, lettuce, Dijon mustard

**Captain Jon's Tuna Salad** \$12

Brioche roll, dolphin-safe tuna, chopped egg, scallions, relish, mayo, bit of celery, garlic & lemon, lettuce, cheese, vinaigrette

**Violet Graham's Chicken Salad** \$12

Croissant, chicken salad with almonds, cranberries, tarragon, scallions, celery, arugula and vinaigrette; with greens.

## Soups, Stews & Starters

**Chicken & Biscuits** \$15.95 Creamy stew of chicken, shallots, leeks, sherry-wine sauce, herbs and spices, topped with our cheese biscuits

**Vegan Chickpea Barley Soup** 6.95

Chickpeas, mushrooms, barley, carrot, onion, celery, veg broth, herbs & spices

**Chicken Wings** 12.95 dry-rubbed jumbo wings, cured in our own proprietary spice blend fried crispy; 7-9 wings; available Plain, Hot-Honey (+\$1), Spicy Buffalo, Garlic-Parm

**Spicy Beef Chili** \$6.95 Broth-based, house-ground beef, chipotles in adobo, leeks, garlic, onions, pinto beans, breadcrumbs, warm spices, topped with cheddar cheese

**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

## 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

**Black Beluga Lentil Salad** \$14.50 Black lentils, citrus beets, seasoned chickpeas, quick-pickled cukes, tomato, greens, vinaigrette, lemon-tahini dressing, spicy Zhug sauce, scallions & seeds; vegan

**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

**Autumn Poached Pear Salad** \$15.95 arugula & mixed greens topped with poached Bartlett pears, seasoned ricotta cheese, crispy prosciutto, toasted pumpkin & chia seeds, carrots, cider vinaigrette

## 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



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## Warm Sandwiches

GF roll available +\$2.00

**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, homemade 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

**Peach-Glazed Balsamic Chicken** \$15.95 Bone-in, skin-on chicken legs and thighs dredged in rice flour & warm spices and fried, doused in homemade peach sauce served over brown hoisin rice with fried onions, drizzled balsamic vinegar, cilantro and a shake of togarashi shichimi

**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, lemon-tahini dressing

**Ancient Grain Bowl** v \$13.50 Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

**Vegan Happy Seth Bowl** \$14.95 Crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce

**Vegan Black Bean Veg Bowl** \$14.50 Farro, black beans, fresh & pickled carrot, scallion, veg, spinach, salsa verde

**Grilled Salmon Bowl** \$24.95 Grilled salmon cooked medium-rare, spinach, farro, hoisin glaze, avocado, spicy tomato vinaigrette

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

**Peanut Chicken** \$16.95 Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions

**Korean Shrimp Stack** \$18.95 Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles

**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



# 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 (unless specified) on our semolina baguette

**Plain Steak** \$12.50

**Cheesesteak** \$14.00  
your choice of American, Provolone, or our homemade 4-cheese sauce  
*add mushrooms, +\$0.50*

**Chicken Cheesesteak** \$14.00  
Shredded poached chicken, your choice of American, Provolone, or our homemade 4-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

**Three Little Piggies Grinder** 13.75  
Ham, roast pork, bacon, grilled bbq-buttered semolina baguette with homemade pickles

**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-crusted 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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## 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

Our cheese sauce is made with nutmeg

*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  
Homemade béchamel cheese sauce

**Bacon Mac & Cheese** \$13.95  
Bacon crumbles (a la carbonara)

**Mushroom Mac & Cheese** \$13.95  
Shiitake and cremini mushrooms, homemade cheese sauce over cavatappi pasta

**Chili Mac & Cheese** \$15.95  
Homemade spicy chili, homemade 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

**Salmon/Shrimp Burger** \$15.95  
Homemade seafood burger with scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg; w/ greens, avocado & hot sauce

Order Take Out or Catering  
845.915.3088