

Breakfast

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



Menu

Vegetarian & Eggs

- Our Cashew Granola & Fruit** 7.45
Steel-cut Oatmeal & Fruit 7
Yogurt Bowl 8.50 *non-fat Greek yogurt, fresh fruit, dried apricot, berry Compote, chia seeds; add granola +2*
Pumpkin Porridge 9 *steel-cut oats, homemade pumpkin syrup, pecans, dried apricots, cinnamon sugar*
Cheesy Grits with Mushrooms 9.45 *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*
Cacio e Pepe Scramble 13.95 *scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche, arugula & vinaigrette*
Eggs Florentine 14.50 *two eggs as you like, homemade creamed spinach, toasted baguette; with greens*
Colcannon Potato Cakes & Eggs 10.95 *Two cakes, two eggs, side of greens*
Crispy Polenta & Jam 11.95 *two eggs, cheesy polenta, herb ricotta, jam*

Eggs & Meats

- *Breakfast Sandwich** 6.25 *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*
Quiche Lorraine 13.50 *Bacon, ham, Irish Bacon, leeks, gruyere, savory custard, pastry shell; greens & bread*
HeiHei Loco Moco 15 *twist on a Hawaiian classic - homemade chicken burger (ginger, pineapple, leeks) on brown rice, homemade gravy, 2 eggs as you like, shichimi, furakake, pepper, scallions, herbs, bread*
Turkey Pastrami & Swiss Frittata 14 *Baked omelet with diced turkey pastrami, caramelized onions, Swiss cheese, braised kale, wee bit of garlic & sun-dried tomato. Served with dijonaise, greens & bread*
Eggs Oswego 16.50 *two eggs, salmon & shrimp cakes, toasted & buttered sunflower oat, hoisin mayo & shichimi*
Eggs Maryland 17.95 *two eggs, crab cakes, toasted white, remoulade*
Kielbasa Scramble 15.95 *diced, smoked kielbasa, onions, nappa, cheddar cheese; greens & bread*
Lower West Side Breakfast 17.95 *two eggs, our smoked whitefish salad, greens, bread; add nova salmon +\$5*
NY Strip Steak and Eggs 26 *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 homemade caramel butter and syrup

Homemade Soups & Stews

- Vegan Chickpea Barley Soup** 6.50 *Chickpeas, mushrooms, barley, carrot, onion, celery, veg broth, herbs & spices*
White Bean & Escarole 6.95 *White beans and sautéed escarole with fennel, onions, chopped basil, wee bit of extra virgin olive oil; vegan, GF*
Potato & Leek 6.95 *Puree of sauteed leeks with garlic, potatoes, herbs & spices, chicken stock & cream, topped with oat cake crumbs; GF*

Green Salads

- +chicken or tofu, 5; grilled salmon 11*
Kale/Nappa Caesar 11 *Mix of shredded kale, nappa cabbage, parmesan, our croutons, anchovies*
Signature 13 *Mesclun, grapes, cranberry/walnut mix, bleu cheese, pears, poppy seed vinaigrette*
'Tis the Season 15 *Greens, arugula, carrot, roasted sweet potatoes, bi-color quinoa, citrus beets, rosemary almonds, seasoned chickpeas, goat cheese, vegan Caesar dressing*
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
Real NY Cheesecake *Cream cheese, graham cracker crust; strawberry sauce or our caramel sauce* 7.5
Triple-Chocolate Layer Cake 7 *GF Cake made with quinoa, Belgian chocolate, buttercream frosting*
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*

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| Ham & Cheddar | 12 |
| Mushroom & Cheddar | 12 |
| Feta, Spinach & Tomato | 12 |
| Spinach & Mushroom | 12 |
| Scallion & Goat Cheese | 12 |
| Lox, Scallion & Avocado | 16 |
| MYO Omelet | 13 |
- 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

- Spicy Buffalo Fried Chicken Wings** *8-10 large wings cured, fried crispy, authentic NY Buffalo Sauce, with our homemade Blue Cheese Dressing*
Fresh Handcut Fries 5 *with our Cheese Sauce +3*
With Everything Bagel/Cheese +4
Popcorn Shrimp 9 *Brined shrimp dredged in seasoned rice flour (GF), fried crispy and tossed in yuzu vinaigrette & shake of furikake*
Sticky Chicken 9.25 *Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi*
Potato & Cheese Pierogies 7 *4 pierogies, sautéed onions, butter*



Tartines & Toasts

Open-faced sandwiches & toasts served with a side of greens

- 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, pepitas, apple cider vinaigrette & greens*
Sausage Gravy Baguette 15.75 *toasted semolina baguette, peppery sausage gravy, 2 eggs; with greens*
Prosciutto & Fig Jam Tartine 14.50 *Toasted white, homemade fig jam, thinly sliced prosciutto, goat cheese, arugula, balsamic reduction & greens*
Vegan Avocado Toast 13.95 *Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seed, greens*
Smoked Whitefish Tartine 17.95 *toasted rye, butter, homemade whitefish salad, capers, pickled shallot, greens*
Smoked Salmon Tartine 17 *Malted wheat, herbed cream cheese, capers, dill; with greens*

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





Menu

Warm Sandwiches & Grinders

- Crunchy Codfish Sandwich** 13.25
Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded cod; with greens
- Vegan Grilled Cheese** 12
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** 13.95
Grilled granary, thinly sliced corned beef, Swiss cheese, Ukrainian dressing, sauerkraut; with greens
- Grilled Pastrami Rachel** 13.95
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
- Three Little Piggies Grinder** 13
ham, roast pork, bacon, grilled bbq-buttered semolina baguette with homemade pickles
- Polish Hammer Grinder** 13
Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard
- Vegan Cheesesteak** 14
Meatless. No meat. It's vegan.
Grilled cremini & shiitake mushrooms, onions, banana/red peppers, vegan cheese; semolina baguette
- Pilgrim** 14.95 *Sunflower-oat, hot turkey, stuffing, gravy, cranberry chutney, cranberry mayonnaise & a side of greens*
- Roast Pork Banh Mi** 14.95 *Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro*
- Maryland Crabcake** 17 *lump blue crabmeat, brioche roll, with lettuce, homemade aioli & a side of greens*
- Fried Shrimp Po'Boy** 16
Grilled baguette, coleslaw, fried shrimp, spicy remoulade, jalapenos

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

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;

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

Turkey Club Hoagie 15

house-roasted turkey, bacon, avocado, lettuce, tomato, mayo

Italian Market Hoagie 15

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 brioche roll with cole slaw, hoisin mayo & glaze and handcut fries

Chip Shop

Hand-cut, twice-cooked chips

Buttermilk Fried Chicken & Chips

14.95 *Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients*

Crunchy Fish & Chips 17.95

Crumb-crusted hand-breaded haddock, handcut fries, malt vinegar aioli

NY Strip Steak and Chips 26

handcut fries, garlic aioli

Bowls & Heartier Fare

+chicken 5; +grilled salmon 11

The Gardener's Wife 11

vegetarian trio of egg salad, seasoned ricotta and avocado mash, greens, and bread

Ancient Grain Bowl 12 *farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta*

Vegetarian Crispy Tofu Bowl 14

farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions,

Vegan Happy Seth Bowl 14

crispy tofu, rice, our zhug hot sauce, veg, sesame, cilantro, peanut sauce

Vegan Black Bean Veg Bowl 13

farro, black beans, fresh & pickled carrots, scallions, spinach, salsa verde

Grilled Salmon Bowl 23

Grilled hand-cut salmon cooked medium rare, spinach, farro, hoisin glaze, avocado, spicy tomato vin

Vegan Mongolian Beefless Bowl 15

Seasoned seitan sauteed with chopped nappa in a spicy soy-ginger sauce over brown rice with scallions & sesame seeds

Peanut Chicken 16

Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions

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 8

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