



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

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

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

Truffled Porcini Mushroom Quiche 15.95
Sliced roasted porcini mushrooms,
shredded truffle gouda cheese, leeks,
savory custard, pastry shell; garlic aioli,
greens & bread

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

Pumpkin Porridge 9 Millet stewed in oat
and coconut milks, golden raisins,
homemade pumpkin syrup, pumpkin seeds,
dried cranberries & apricots, cinnamon
sugar; vegan

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

3-Egg Omelets

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

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

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

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

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

Potato Leek Soup 6.95 Chunky puree of
leeks, russet potatoes, herbs and spices
in a creamy chicken stock topped with
housemade croutons

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

Vegan Tomato Zucchini Soup 5.95
puree of tomatoes, zucchini, onions,
shallots, herbs and spices topped with
toasted seeds – GF ingredients

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

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,
poppseed 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 Bosc pears, seasoned ricotta,
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, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

Bowls & Heartier Fare

Peach-Glazed Balsamic Chicken \$14.95 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 (s 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