



## Breakfast

Available until 11:30, 1pm weekends

Sub egg whites +1.95

**Steel-cut Oatmeal & Fruit** 5.25

**Cheesy Grits with Mushrooms** 8.95  
add eggs +1.90

**BB Breakfast Bowl** 8.95 two eggs,  
carrots, radish, avocado, shichimi

**Crispy Polenta & Jam** 9.95 two eggs,  
fried cheesy polenta, homemade jam

**Breakfast Sandwich** 4.50

Brioche roll, egg & cheese; add ham  
or bacon +.50; sausage, +.75;  
croissant +1, Gruyere +.95, avocado  
+1.95

**Tuxedo Breakfast** 8.95 two eggs,  
bacon, greens, and bread

**Quiche Lorraine** 10.95 Irish bacon,  
ham, bacon, leeks, onion, garlic,  
gruyere; with greens

**Feels like Summer Frittata** 11.95  
baked omelet, cauliflower, zucchini,  
onions, garlic, carrot, broccoli,  
cheeses, seasoned ricotta & greens

**Eggs Florentine** 11.95 two eggs,  
creamed spinach, toasted baguette

**Eggs Oswego** 13.95 two eggs, salmon  
& shrimp cakes, toasted & buttered  
sunflower oat, hoisin mayo

**Kielbasa Scramble** 13.95 diced  
smoked kielbasa, onions, napa,  
American cheese; greens & bread

**Steak and Eggs** 18.95 2 eggs, choice  
top sirloin, crostini, maître d' butter;  
with greens

**Omelets & Scrambles available all day**  
served with greens & bread

**Ham & Cheddar** 9.95

**Mushroom & Cheddar** 9.95

**Feta, Spinach & Tomato** 9.95

**Scallion & Goat Cheese** 9.95

**Lox, Scallion & Avocado** 14.95

**MYO Omelet** 10.95

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

**French Toast** our brioche 9.25

**Piper's Pancakes** buttermilk 9.25  
blueberries or Belgian chocolate +.75

French Toast & Pancakes are served with  
bacon, homemade caramel butter, and syrup

## Menu

### Soups & Starters

**Scottish Cullen Skink** 6.95

Smoked fish chowder with flounder,  
cod kippered herring, leeks, cream,  
potatoes, spices; GF

**Chickpea, Barley & Mushroom** 5.95  
Vegan, loads of veg, broth-based

**Crispy Artichoke Hearts** 8.95  
Pieces of artichoke hearts dusted in  
seasoned rice flour and fried crispy;  
with Sambal vinaigrette

**Sticky Chicken** 8.75

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

**Potato & Cheese Pierogies** 5.75  
4 pierogies, sautéed onions, butter

**Popcorn Shrimp** 8.95

Shrimp, seasoned rice flour, fried,  
yuzu kosho sauce, shichimi

### Cheesesteaks

Made with sautéed onions unless  
specified on our semolina roll

**Plain Steak** 11.95 shaved seasoned  
Angus beef

**Cheesesteak** 12.50 your choice of  
American, Provolone, or our  
homemade 4-cheese sauce

**Chicken Cheesesteak** 12.50 shredded  
poached chicken, your choice of  
American, Provolone, or our  
homemade 4-cheese sauce

**Mushroom Cheesesteak** 12.95  
choice of cheese, with  
sautéed mushrooms & onions

### Homemade Desserts

**Chocolate Croissant Bread Pudding**  
warm caramel sauce 4.95

**Sour Cream Crumb Cake** 3.95 not too  
sweet, good crunchy top

**Chocolate Cream Cake (GF)** 5.95  
Belgian chocolate, quinoa batter,  
buttercream frosting, layer cake

**Chocolate Mousse Cake** 5.25 Belgian  
chocolate, Oreo crust, whipped cream

**Key Lime Pie** 4.95 graham cracker  
crust, lime custard, whipped cream

**Sides** Bacon, Sausage or Ham 3.50;  
**Toast** 1.95 ; Colcannon Potato Cakes 5

### Green Salads

+chicken or tofu, 3.25; grilled salmon 10

**Kale/Cabbage Caesar** 10.95 Mix of  
shredded kale, Napa cabbage,  
parmesan, our croutons, anchovies,  
our Caesar dressing

**Signature** 10.95 Mesclun, walnuts,  
grapes, cranberries, bleu cheese,  
pears, poppy seed vinaigrette

**Asian Ginger-Soy Chicken** 11.95  
Shredded Napa cabbage, kale and  
Brussels sprouts, red peppers,  
almonds, mandarin oranges, poached  
chicken, cilantro, sesame seeds  
ginger/soy vinaigrette

**Cobb** 13.95 Greens, house-roasted  
turkey, bacon, egg, avocado, tomato,  
bleu cheese dressing

**Strawberry Feta** 12.95  
Mixed greens and arugula,  
strawberries, blueberries, feta cheese,  
glazed walnuts, poppyseed dressing

### Tartines & Toasts

**Ricotta & Apricot Tartine** 8.75 Malted  
wheat, seasoned ricotta, dried  
apricot, pepper, honey & mint; served  
with greens

**Cheese on Toast** 8.75 Country white,  
three cheeses; with bacon +1.95; with  
greens

**Wild Mushroom Toast** 9.95 Rye, basil  
oil, mushrooms, provolone cheese,  
arugula, pumpkin seeds, vinaigrette;  
with greens

**Sausage Gravy Baguette** 12.95  
toasted semolina baguette, peppery  
sausage gravy, 2 eggs, and greens

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

**Smoked Salmon Tartine** 14.95 Malted  
wheat, herbed cream cheese, capers,  
dill; with greens





# Menu

## Warm Sandwiches

### & Grinders

- Grilled Corned Beef Reuben** 10.95  
*Granary, corned beef, Swiss, Russian dressing, sauerkraut; with greens*
- Grilled Pastrami Rachel** 10.95  
*Granary, pastrami, Swiss, homemade slaw; with greens*
- Vegan Grilled Cheese** 9.75  
*Grilled sunflower/oat bread, "vevan" sharp cheddar; with greens*
- Spicy BLT** 10.95  
*Toasted country white, loads of bacon, lettuce, tomato and sriracha mayo; with greens*
- Hand-breaded Crunchy Codfish** 12.95  
*Brioche roll, lettuce, tomato, malt vinegar aioli, with greens*
- Vegetarian Cheesesteak** 12.50  
*No meat, cremini, shiitake mushrooms, onions, banana, red peppers, provolone*
- BBQ Pulled Pork** 13.95  
*tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles*
- Baja Fish Po'Boy** 14.50  
*grilled baguette, seasoned chunks of fried mahimahi on shredded cabbage, herbed garlic aioli, tomato, capers, jalapenos, sambal oelek vinaigrette, cilantro; with greens*
- Fried Shrimp Po'Boy** 14.95  
*grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens*
- Polish Hammer Grinder** 10.95  
*grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard*
- 3 Little Piggies Grinder** 10.95  
*ham, roast pork, bacon, bbq-buttered roll, with homemade pickles*
- Buttermilk Fried Chicken Grinder** 11.95  
*chunks of boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; w/cheese +.75; + Buffalo or Honey Mustard, +.50*
- Meatball Parm Grinder** 11.95  
*beef & pork meatballs, homemade red sauce, fresh mozzarella & parmesan*
- Chicken Parm Grinder** 11.95  
*butter-milk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan*

## Cold Sandwiches

### & Hoagies

*GF roll available +1*

- Herbed Egg Salad** 7.95  
*Granary, basil-mayo, lettuce; with greens*
- Ham & Swiss** 9.25  
*Granary, lettuce, Dijon mustard; side of greens*
- Curried Chicken Salad** 10.75  
*Sunflower/sesame bread, sultanas, scallions, cranberry chutney; side of greens*
- Brie & Chopped Olive Salad** 9.75  
*Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens*
- Tarragon Chicken Salad** 10.95  
*Croissant, fresh tarragon, lemon, lightly dressed shredded chicken; side of greens*
- Yinzer Hoagie** 9.75  
*chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*
- TBM Hoagie** 10.50 (vegetarian)  
*tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette*
- Your honor, your Honor Hoagie** 10.95  
*Tarragon chicken salad, greens, vinaigrette*
- Turkey Club Hoagie** 12.50  
*house-roasted turkey, bacon, avocado, lettuce, tomato, mayo*
- Italian Market Hoagie** 12.50  
*ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette*

## Pasta

*Our cheese sauce contains nutmeg*

- Butter & Parmesan Pasta** 7.50
- Mac & Cheese** 9.95  
*with our homemade béchamel cheese sauce*
- Mushroom Mac & Cheese** 11.95  
*shiitake and cremini*
- Bacon Mac & Cheese** 12.95  
*Bacon crumbles (a la carbonara)*
- Fried Chicken Mac & Cheese** 14.95  
*Buttermilk-brined, boneless, skinless chicken (thighs & breasts), homemade spicy pimiento cheese, our bechamel cheese sauce, magic dust spice blend*

## Bowls & Heartier Fare

*+chicken 4; +grilled salmon 10*

- Ancient Grain Bowl** 10.95  
*farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale, & seasoned ricotta*
- Crispy Tofu Bowl** 11.95  
*farro, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian*
- Black Bean Veggie Bowl** 11.95  
*vegan, farro, black beans, veg, herb sauce, pickled carrots*
- Korean Shrimp Stack** 16.95  
*Shrimp dredged in seasoned rice flour & fried, napa cabbage, farro, hoisin & spicy mayo; housemade pickles*
- Grilled Salmon Bowl** 18.95  
*Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy vin*

## Chip Shop

*Hand-cut, twice-cooked chips*

- Buttermilk Fried Chicken & Chips** 12.50  
*Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredient*
- Crunchy Fish & Chips** 15.95  
*Crumb-crusted cod, handcut fries, aioli*

## Hand-cut Steaks

- Steak Frites** 18.95  
*10-11 oz Choice sirloin, maître d' butter, seasoned fries*
- Steak and Eggs** 18.95  
*2 eggs, choice top sirloin, crostini, maître d' butter; with greens*

## Houseground Burgers

- Pub Burger & Fries** 14.50  
*1/2 pound, custom blend. Add-ons: pickles, onions, peppers free; Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, bacon +.95, avocado mash +1.95*
- Asian Salmon/Shrimp Burger** 14.50  
*leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg, served with greens, avocado & Zhug – homemade hot sauce – on a brioche roll; served with greens*