



## Breakfast

Available until 11:30, 1pm weekends

Sub egg whites +1.95

**Our Cashew Granola & Fruit** 4.50

**Steel-cut Oatmeal & Fruit** 4.95

**Breakfast Sandwich** 3.95

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

**BB Breakfast Bowl** 8.95 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi

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

**Quiche Lorraine** 9.95 Irish bacon, bacon, leeks & gruyere cheese, savory custard, pastry shell; w/greens, bread

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

**Eggs Maryland** 13.95 two eggs, crab cakes, toasted white, remoulade

**Huschwaring** 9.95 breakfast casserole with homemade sausage, potatoes, kale, cabbage & cream cheese, 2 eggs

**Colcannon Potato Cakes & Eggs** 8.95

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

**Ham & Cheddar** 9.50

**Mushroom & Cheddar** 9.50

**Feta, Spinach & Tomato** 9.50

**Lox, Scallion & Avocado** 14.95

**Migas Scramble** 11.95

spicy scramble with black beans, onions, jalapenos, peppers, tomatoes, cilantro, cheese, corn tortilla strips

**Crab & Cheese** 13.95

Crab, tomato, cheese sauce, Old Bay

**MYO Omelet** 13.95

choice of (bacon, ham or Irish bacon), 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 8.95

**Piper's Pancakes** buttermilk 8.95

add blueberries or

Belgian chocolate chips +.75

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

**Sides** Bacon, Irish Bacon or Ham 3.50,

**Toast 1.95**

Colcannon Potato Cakes 5

## Menu

### Soups, Stews & Chowders

**Spicy Turkey Chili** 5.95

Chipotle peppers, green chilies, black beans, white beans, house-ground turkey, stock; corn tortilla crisps, GF

**Creamy Tomato Bisque** 5.95

Pureed tomatoes, leeks, shallots, milk & cream; vegetarian, GF ingredients, topped with croutons (not GF)

**Chickpea/Barley/Mushroom** 5.95

Hearty veg stew, broth-based, vegan

**Scottish Cockaleekie** 5.95

Chicken, carrots, celery, leeks, quinoa, broth-based, GF

### Plates To Share

**House-Cured Wings** 9.95 8 meaty

wings, fried crispy – Buffalo, Garlic-Parm, Teriyaki or Honey Mustard

**Sticky Chicken** 8.50

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

**Everything Bagel Cheese Fries** 4.95

**Potato & Cheese Pierogies** 5.75

4 pierogies, sautéed onions, butter

**Crispy Brussels Sprouts** 6.95

Thai Chili Caramel, sesame seeds

**Pommes Presse** 7.95

Potatoes sliced and cooked in garlic and butter, served with garlic aioli

## CHEESESTEAKS

Made with sautéed onions unless specified on our semolina roll

**Plain Steak** 11.95 shaved seasoned

Angus beef on our fresh semolina roll

**Cheesesteak** 12.50 your choice of

American, Provolone, or our homemade 4- cheese cheese sauce

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

### Homemade Desserts

**Chocolate Croissant Bread Pudding**

warm caramel sauce 4.95

**Cheesecake** 5.95 with our homemade caramel or strawberry sauce

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

### Green Salads

+chicken or tofu, 3.25; grilled salmon 9

**Signature** 8.95 Mesclun, walnuts, grapes, cranberries, bleu cheese, pears, poppy seed vinaigrette

**Asian Ginger-Soy Chicken** 10.95 Shredded Napa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

**Kale/Apple/Walnut** 10.95 Kale & cabbage dressed in Nori Vinaigrette with julienned apples, candied walnuts, golden raisins, brussels sprouts, avocado, seeds

**Cobb** 11.50 Greens, house-roasted turkey, bacon, egg, avocado, tomato, bleu cheese dressing

**Winter** 11.95 Greens, arugula, red quinoa, spiced garbanzos, citrus beets, roasted squash, rosemary almonds, fresh carrots, crumbled goat cheese; vegan Caesar dressing

### Tartines & Toasts

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

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

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

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

**Avocado Toast** 13.95 Malted wheat, avocado, pickled vegetables, cumin salt, cilantro, chia seeds – vegan

**Smoked Salmon Tartine** 14.95 wheat, herbed cream cheese, capers, dill

**Smoked Whitefish Tartine** 14.95 our homemade rye, toasted & buttered, topped with our whitefish salad, pickled shallots, capers



# Menu

## Warm Sandwiches

- Grilled Corned Beef Reuben** 9.95  
*Granary, corned beef, Swiss, Russian dressing, sauerkraut*
- Grilled Pastrami Rachel** 9.95 *Granary, pastrami, Swiss, homemade slaw*
- Buttermilk Fried Chicken Grinder** 10.95 chunks of seasoned boneless chicken thighs & breasts fried, served with pesto ranch & shredded lettuce; w/cheese +.75; **Buffalo** or **Honey Mustard**, +.50
- Polish Hammer Grinder** 10.75 kielbasa, pierogies, sauerkraut,
- Chicken Parm Grinder** 10.95 buttermilk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan
- Three Little Piggies Grinder** 10.95 ham, roast pork, bacon, grilled bbq-buttered roll with homemade pickles
- Crunchy Codfish** 10.95 *Brioche roll, lettuce, tomato, malt vinegar aioli*
- Italian Roast Pork Grinder** 10.95 seasoned pork, apple cider jus, mixed
- The Pilgrim** 10.95 *cranberry-walnut bread, house-roasted turkey, homemade stuffing, cranberry chutney and cranberry mayonnaise*
- Tuxedo Hot Brown** 12.95 *Granary, turkey, cheese, bacon, tomato, Mornay sauce, Gruyere, parm, crispy prosciutto*
- Vegetarian Cheesesteak** 11.95 **No meat**, *cremini & shiitake mushrooms, onions, banana & red peppers, provolone*
- Fried Shrimp Po'Boy** 14.50 *baguette, slaw, shrimp, remoulade, jalapenos*
- Pub Burger & Fries** 14.50 *1/2 pound, freshly-ground in-house, custom blend*  
Add-ons: *pickles, onions, peppers free; Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, bacon +.95, avocado mash +1.95*
- Roast Pork Banh Mi** 14.95 *Baguette, braised pork, veg, spicy mayo, cilantro*
- Homemade Veggie Burger** 10.50 *Brioche bun, homemade quinoa/white bean burger (contains egg, nuts, wheat) pickles, lettuce, tomato, ketchup; Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, avo mash +1.95*

## Cold Sandwiches

*GF roll available +1*

- Herbed Egg Salad** 7.95 *basil-mayo*
- Yinzer Hoagie** 9.50 *chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*
- Your honor, your Honor Hoagie** 9.50 *Basil pesto chicken salad, greens, vinaigrette*
- TBM Hoagie** 9.75 (vegetarian) *tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette*
- Turkey Club Hoagie** 10.95 *house-roasted turkey, bacon, avocado, lettuce, tomato, herbed mayo*
- Italian Market Hoagie** 10.95 *ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette*
- Brie & Chopped Olive Salad** 9.50 *Semolina baguette, creamy brie, greens, our chopped olive salad*
- Long-line Tuna Salad** 8.95 *Malted wheat bread, cheese, poppy vin*
- Curried Chicken Salad** 9.75 *Nut bread, sultanas, scallions, cranberry chutney*

**Pommes Pressees** 7.95 *thinly sliced russets layered with butter, garlic and thyme, crispy on the outside, creamy on the inside; with garlic aioli*

## Family Meals To Go

*Please pre-order, quantities are limited  
Meals include garden salad, vinaigrette and bread; meals feed 4-6+ people*

**Available every day...**

- **Buttermilk Fried Chicken & Homemade Mac & Cheese** \$34
- **Vegan Grain Bowl, Tofu** \$34

## Heartier Fare

- Butter & Parmesan Pasta** 7.50
- Mac & Cheese** 8.95 *with our homemade béchamel cheese sauce*
- Mushroom Mac & Cheese** 10.95 *shiitake and cremini*
- Bacon Mac & Cheese** 10.95 *Bacon crumbles (a la carbonara)*
- Happy Seth Bowl** 11.50 *crispy tofu rice, zhug hot sauce, veg, sesame, cilantro, peanut sauce*
- Crispy Tofu Bowl** 10.95 *farro, hoisin & sriracha mayo, sesame seeds, cilantro, scallions*
- \*New\* Vegan Mapo Tofu** 10.95 *tofu spicy Sichuan sauce with shiitake mushrooms, sambal oelek, gojuchang, garlic, ginger, soy, brown rice, GF*
- Black Bean Veggie Bowl** 10.95 *vegan farro, black beans, edamame, veg, herb sauce, pickled carrots*  
*w/grilled chicken, +3.25*
- Crunchy Fish & Chips** 14.50 *Crumb-crusted cod, handcut fries, aioli*
- \*New\* Saag Paneer** 11.95 *creamy spinach with warm spices, fried paneer cheese, brown rice, vegetarian*
- Buttermilk Fried Chicken & Chips** 11.75 *Boneless, skinless chicken chunks, hand-cut fries, ranch dressing; made with GF ingredients*
- Crunchy Fish & Chips** 14.50 *Crumb-crusted cod, handcut fries, aioli*
- Korean Shrimp Stack** 15.95 *fried shrimp, farro, veg, gochujang, hoisin, spicy mayo*
- Steak Frites** 16.95 *Choice top sirloin, maître d' butter, seasoned fries*
- Grilled Salmon Bowl** 17.95 *Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy vin*
- Steak and Cake** 21.95 *10oz choice top sirloin, our Maryland crab cake, farro*
- Shrimp & Chorizo Bowl** 15.95 *spicy sausage and shrimp sautéed in salsa verde and sriracha on top of brown rice & quinoa seasoned with basil, spinach and scallions: made with GF ingredients*

