



Breakfast

Available until 11:30, 1pm weekends
Sub egg whites +1.95

Vegetarian & Eggs

- Our Cashew Granola & Fruit** 4.50
- Steel-cut Oatmeal & Fruit** 4.95
- Eggs Florentine** 11.95 two eggs, creamed spinach, toasted baguette
- Cheesy Grits with Mushrooms** 8.95 add eggs +1.90
- BB Breakfast Bowl** 8.95 two eggs, black beans, seasoned farro, pickled carrots, radish, avocado, shichimi
- Crispy Polenta & Jam** 9.95 two eggs, fried cheesy polenta, homemade jam
- Colcannon Potato Cakes & Eggs** 8.95 Two potato cakes (mash, cream, butter, kale, cabbage, garlic) dusted in seasoned rice flour and fried; two eggs as you like, side of greens
- Migas Scramble** 11.95 spicy scramble with black beans, onions, jalapenos, peppers, tomatoes, corn, cilantro, cheese, corn tortilla strips

Eggs & Meats

- Breakfast Sandwich** 3.95 Brioche roll, egg & cheese; add ham or bacon +.50; Irish bacon or sausage, +.75; croissant +1, Gruyere +.95, avocado +1.95
- Tuxedo Breakfast** 8.95 two eggs, bacon, greens and bread
- Eggs Maryland** 13.95 two eggs, crab cakes, toasted white, remoulade
- Huschwaring Breakfast** 9.95 breakfast casserole with homemade sausage, potatoes, kale, cabbage & cream cheese, 2 eggs
- Lower West Side Breakfast** 11.50 two eggs, our smoked whitefish salad, greens & bread; +smoked salmon, \$3

Omelets & Scrambles available all day served with greens & bread

- Ham & Cheddar** 9.50
- Mushroom & Cheddar** 9.50
- Feta, Spinach & Tomato** 9.50
- Chive & Goat Cheese** 9.95
- Crab & Cheese** 13.95 Crab, tomato, cheese sauce, Old Bay
- Lox, Scallion & Avocado** 14.95
- MYO Omelet** 10.95 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 9.25
- Piper's Pancakes** buttermilk 9.25 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
- Pommes Pressees** 7.95

Menu

Soups, Stews & Chowders

- Vegan Tomato Zucchini** 5.95 Veg broth, pureed, with toasted seeds; GF ingredients
- New England Clam Chowder** 6.50 Award winning! Cream based

Plates To Share

- House-Cured Wings** 9.95 8 meaty wings, fried crispy – Buffalo, Garlic-Parm, Teriyaki or Honey Mustard
- Sticky Chicken** 8.75 Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi
- Everything Bagel Cheese Fries** 5.95 Hand-cut fries, homemade cheese sauce, spices
- Potato & Cheese Pierogies** 5.75 4 pierogies, sautéed onions, butter
- Crispy Brussels Sprouts** 7.25 Thai Chili Caramel, sesame seeds
- 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 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
- 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, fresh lime custard and homemade whipped cream

Homemade Cookies, Muffins, Cupcakes, Tea Breads, Friands (GF), Danish and Viennoiserie – please check the case!

Green Salads

+chicken or tofu, 3.25; grilled salmon 9

- Kale/Cabbage Caesar** 9.50 Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies, homemade Caesar dressing
- Signature** 9.50 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
- Cobb** 11.95 Greens, house-roasted turkey, bacon, egg, avocado, tomato, bleu cheese dressing
- Spring** 12.95 Greens, arugula, strawberries, peas, citrus artichokes, radish, spiced garbanzos, crumbled goat cheese, shredded Spring chicken, champagne & sambal vinaigrettes

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 & Grinders

- Grilled Corned Beef Reuben** 9.95
Granary, corned beef, Swiss, Russian dressing, sauerkraut; with greens
- Grilled Pastrami Rachel** 9.95
Granary, pastrami, Swiss, homemade slaw; with greens
- Spicy BLT** 9.95
Toasted country white, loads of bacon, lettuce, tomato and sriracha mayo; with greens
- Hand-breaded Crunchy Codfish** 10.95
Brioche roll, lettuce, tomato, malt vinegar aioli, with greens
- Vegetarian Cheesesteak** 11.95 **No meat**,
cremini, shiitake mushrooms, onions, banana, red peppers, provolone
- Grilled Tuxedo Hot Brown** 12.95
Granary, turkey, cheese, bacon, tomato, Mornay sauce, Gruyere, Parm, grilled then broiled; w/greens
- Maryland Crab Cake** 12.95
Brioche roll, lump/claw crabcake, malt aioli, lettuce; with greens
- Roast Pork Banh Mi** 14.95
Baguette, grilled thin-sliced braised pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens
- Wallgoff** 14.50
grilled corned beef & swiss, Russian dressing, sandwiched between 2 Colcannon cakes (gf) and topped with slaw; served with greens
- Fried Shrimp Po'Boy** 14.50
grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens
- Polish Hammer Grinder** 10.75
kielbasa, pierogies, sauerkraut, mustard
- Pittsburgh Prima Grinder** 10.95
grilled spicy capicola, fries, coleslaw, provolone cheese
- 3 Little Piggies Grinder** 10.95
ham, roast pork, bacon, bbq-buttered roll, with homemade pickles
- Buttermilk Fried Chicken Grinder** 10.95
chunks of boneless fried chicken thighs & breasts, pesto ranch & shredded lettuce; w/cheese +.75; + Buffalo or Honey Mustard, +.50
- Meatball Parm Grinder** 10.95
beef & pork meatballs, homemade red sauce, fresh mozzarella & parmesan
- Chicken Parm Grinder** 10.95
butter-milk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan
- Italian Roast Pork Grinder** 10.95
seasoned pork, apple cider jus, mixed greens, banana peppers, sliced apple

Cold Sandwiches & Hoagies

GF roll available +1

- Herbed Egg Salad** 7.95
Granary, basil-mayo, lettuce; with greens
- Long-line Tuna Salad** 9.25
Malted wheat bread, cheese, poppyseed vinaigrette; side of greens
- Ham & Swiss** 9.25
Granary, lettuce, Dijon mustard; side of greens
- Curried Chicken Salad** 9.75
Sunflower/sesame bread, sultanas, scallions, cranberry chutney; side of greens
- Brie & Chopped Olive Salad** 9.50
Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens
- Tarragon Chicken Salad** 9.75
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** 10.50
Tarragon chicken salad, greens, vinaigrette
- Turkey Club Hoagie** 11.50
house-roasted turkey, bacon, avocado, lettuce, tomato, herbed mayo
- Italian Market Hoagie** 11.50
ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette

Pasta

Our cheese sauce contains nutmeg

- Butter & Parmesan Pasta** 7.50
- Mac & Cheese** 9.25
with our homemade béchamel cheese sauce
- Mushroom Mac & Cheese** 10.95
shiitake and cremini
- Bacon Mac & Cheese** 10.95
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
- Crab & Chive Mac & Cheese** 18.95
¼ pound of crab meat, homemade bechamel cheese sauce, chives, gruyere, parmesan, Old Bay

Bowls

+chicken 3.25; +grilled salmon 9

- Ancient Grain Bowl** 10.25
farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale, & seasoned ricotta
- Happy Seth Bowl** 11.50
vegan, crispy tofu, rice, zhug hot sauce, veg, sesame, cilantro, peanut sauce
- Crispy Tofu Bowl** 10.95
farro, hoisin & sriracha mayo, sesame seeds, cilantro, scallions, vegetarian
- Black Bean Veggie Bowl** 10.95
vegan, farro, black beans, kernels of corn, veg, herb sauce, pickled carrots
- Korean Shrimp Stack Bowl** 15.95
fried shrimp, farro, veg, gochujang, hoisin, spicy mayo
- Grilled Salmon Bowl** 17.95
Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy vin
- Blackened Mahimahi Bowl** 17.95
Dredged in our homemade blackening spice and grilled, topped with Cilantro-Lime butter, served with salsa verde, brown rice and lime

Chip Shop

Hand-cut, twice-cooked chips

- Buttermilk Fried Chicken & Chips** 11.95
Boneless, skinless thighs & breasts, hand-cut fries, ranch dressing; made with GF ingredients
- Crunchy Fish & Chips** 14.50
Crumb-crusted cod, handcut fries, aioli

Hand-cut Steaks

- Steak Frites** 16.95
10-11 oz Choice sirloin, maître d' butter, seasoned fries
- Steak and Eggs** 16.95
2 eggs, choice top sirloin, crostini, maître d' butter; with greens
- Steak and Cake** 21.95
10-11oz choice top sirloin, Maryland crab cake, seasoned farro; with greens

House-ground Burgers

- 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
- Asian Salmon/Shrimp Burger** 12.95
homemade seafood burger with scallions, 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