



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 cakes, two eggs, side of greens*
- Quiche Lorraine** 10.95 *Irish bacon, ham, bacon, leeks, onion, garlic, gruyere in a savory custard in a pastry shell; with greens*
- Shishito Scramble** 12.95 *Sauteed shishito peppers, scallions, sharp cheddar, three eggs, greens, bread*

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*
- Feels like Summer Frittata** 10.95 *baked omelet, roasted red peppers, spinach, kale, onions, garlic, cheeses served with seasoned ricotta & greens*
- Eggs Oswego** 13.95 *two eggs, salmon & scallop cakes, toasted & buttered sunflower oat, hoisin mayo*
- Huschwaring Breakfast** 9.95 *breakfast casserole with homemade sausage, potatoes, kale, cabbage & cream cheese, 2 eggs*
- Kielbasa Scramble** 13.95 *diced smoked kielbasa, onions, napa, American cheese; greens & bread*

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
- 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 *blueberries or Belgian chocolate +.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

Today's Soup

- Chickpea, Orzo & Mushroom** 5.95 *Broth-based, leeks, carrots, vegan*
- Creamy Tomato Bisque** 5.95 *Vegetarian puree of tomatoes, leeks, veg broth, cream*

Plates To Share

- Blistered Shishitos** 7.45 *Vegetal, not too spicy shishito peppers, cumin salt, sambal oelek vinaigrette*
- House-Cured Drums** 8.95 *meaty chicken drumsticks, fried crispy – Buffalo, Garlic-Parm, Teriyaki or Honey Mustard*
- Everything Bagel Cheese Fries** 5.95 *Hand-cut fries, homemade cheese sauce, spices*
- Sticky Chicken** 8.75 *Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi*
- Potato & Cheese Pierogies** 5.75 *4 pierogies, sautéed onions, butter*
- Crispy Artichoke Hearts** 7.95 *Pieces of artichoke hearts dusted in seasoned rice flour and fried crispy; with Sambal vinaigrette*
- 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*

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*

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

Green Salads

+chicken or tofu, 3.25; grilled salmon 10

- Kale/Cabbage Caesar** 9.50 *Mix of shredded kale, Napa cabbage, parmesan, our croutons, anchovies, our 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 ginger/soy vinaigrette*
- Cobb** 12.95 *Greens, house-roasted turkey, bacon, egg, avocado, tomato, bleu cheese dressing*
- Strawberry Feta** 11.50 *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** 9.95
Granary, corned beef, Swiss, Russian dressing, sauerkraut; with greens
- Grilled Pastrami Rachel** 9.95 *Granary, pastrami, Swiss, homemade slaw; with greens*
- Vegan Grilled Cheese** 9.75 *Grilled sunflower/oat bread, "vevan" sharp cheddar; 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*
- Roast Pork Banh Mi** 14.95 *Baguette, grilled thin-sliced braised pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens*
- Pulled Pork** 13.95 *tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles*
- Fried Shrimp Po'Boy** 14.50 *grilled baguette, coleslaw, fried shrimp, remoulade, jalapenos; with greens*
- Polish Hammer Grinder** 10.75 *grilled kielbasa, potato & cheese 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 *housemade beef meatballs, homemade red sauce, fresh mozzarella & parmesan*
- Chicken Parm Grinder** 10.95 *buttermilk-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, 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
- Haluski** 9.25 *sautéed buttered cabbage & onions, pasta, sour cream, scallions, black pepper*
- 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)*
- Pasta Florentine** 10.95 *fresh & creamed spinach, tomatoes, scallions, garlic, parmesan, red pepper flakes*
- 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*
- Pulled Pork Mac & Cheese** 15.95 *Tender BBQ pulled pork, homemade spicy pimiento cheese, our bechamel cheese sauce, magic dust, scallions*

Bowls & Heartier Fare

+chicken 4; +grilled salmon 10

- Ancient Grain Bowl** 10.25 *farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale, & seasoned ricotta*
- 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*
- Happy Seth Bowl** 11.50 *vegan, crispy tofu, rice, zhug hot sauce, veg, sesame, cilantro, peanut sauce*
- Korean Shrimp Stack** 16.95 *Shrimp dredged in seasoned rice flour & fried, napa cabbage, farro, hoisin & spicy mayo; housemade pickles*
- Island Pork Chops Bowl** 16.95 *two pork chops marinated in our housemade teriyaki sauce, grilled, sliced off of the bone and served with seasoned farro and tropical fruit salsa, sesame seeds and cilantro*
- Grilled Salmon Bowl** 18.25 *Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy vin*
- Shrimp Scampi Bowl** 17.95 *Shrimp sautéed in our garlicky scampi butter with pasta, arugula, tomatoes and feta & parmesan cheeses*

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** 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, 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
- Vegan Mushroom Cheeseburger** 12.50 *housemade patty of mushrooms, leeks, quinoa, oat flour, aquafaba, vegan jack cheese, 1/t/spicy ketchup on a brioche bun (has egg); w/greens*
- Asian Salmon/Scallop Burger** 13.50 *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*

