

## Breakfast

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

### Vegetarian & Eggs

- Our Cashew Granola & Fruit** 4.95  
**Steel-cut Oatmeal & Fruit** 5.25  
**Eggs Florentine** 11.95 *two eggs, creamed spinach, toasted baguette*  
**Cheesy Grits with Mushrooms** 8.95 *add eggs +1.90*  
**Pumpkin Porridge** 6.50 *steel-cut oats, homemade pumpkin syrup, milk as you like, pecans, dried apricots, cinnamon sugar*  
**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*  
**Feels like Fall Frittata** 11.95 *baked omelet, roasted red peppers, spinach, kale, onions, garlic, cheeses served with seasoned ricotta & greens*  
**Cacio e Pepe Scramble** 11.95 *scrambled eggs with pecorino romano cheese, roasted black pepper, crème fraiche topped with arugula & champagne vinaigrette*

### Eggs & Meats

- Breakfast Sandwich** 4.50 *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 Oswego** 13.95 *two eggs, salmon & scallop cakes, toasted & buttered sunflower oat, hoisin mayo*  
**Kielbasa Scramble** 13.95 *diced smoked kielbasa, onions, napa, American cheese; greens & bread*  
**Steak and Eggs** 19.95 *2 eggs, choice NY Strip, 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** 15.95  
**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* 9.95

**Piper's Pancakes** *buttermilk* 9.95  
*blueberries or Belgian chocolate +.75*  
*French Toast & Pancakes are served with bacon, homemade caramel butter, and syrup*

**Sides** Bacon, Irish Bacon or Ham 3.75;  
**Toast** 1.95 ; Colcannon Potato Cakes 5



## Menu

### Today's Soups

- Vegan Mulligatawny Soup** 5.95 *Chickpeas, lentils, basmati rice in a coconut milk broth with cilantro and warm spices; GF*  
**Chickpea, Barley & Mushroom** 5.95 *Vegan soup, loads of veg, broth-based*  
**Scottish Cockaleekie Soup** 5.95 *Hearty chicken & leek soup with chunks of chicken, quinoa & veg; broth-based; GF*

### Plates To Share

- Crispy Artichoke Hearts** 8.95 *Pieces of artichoke hearts dusted in seasoned rice flour and fried crispy; with Sambal vinaigrette*  
**House-Cured Wing-style Drums** 8.95 *meaty chicken drumsticks, fried crispy – Buffalo, Garlic-Parm, Teriyaki or Honey Mustard*  
**Everything Bagel Cheese Fries** 6.95 *Hand-cut fries, homemade cheese sauce, spices*  
**Sticky Chicken** 8.95 *Boneless, brined fried chicken chunks, GF rice flour, honey, spicy shichimi*  
**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*

### Homemade Desserts

- Chocolate Croissant Bread Pudding** *warm caramel sauce* 4.95  
**Sour Cream Crumb Cake** 3.95 *not too sweet, good crunchy top*  
**Coconut Cake** 5.95 *double-layer white coconut cake with coconut-cream cheese frosting*  
**Chocolate Mousse Pie** 5.95 *Belgian chocolate, Oreo crust, whipped cream*  
**Cheesecake** 6.25 *family recipe, cream-cheese, graham crust; available with strawberry sauce or homemade caramel sauce*

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

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### Green Salads

+chicken or tofu, 3.25; grilled salmon 10;  
**seared ahi tuna 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*  
**Autumn Salad** 12.95 *Mixed greens and arugula, roasted squash, apples, toasted pecans, goat cheese, pumpkin seeds, apple cider vinaigrette*

### Tartines & Toasts

- Ricotta & Apricot Tartine** 8.95 *Malted wheat, seasoned ricotta, dried apricot, pepper, honey & mint; served with greens*  
**Cheese on Toast** 8.95 *Country white, three cheeses; with bacon +1.95; with greens*  
**Wild Mushroom Toast** 10.95 *Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pumpkin seeds, vinaigrette; with greens*  
**Sausage Gravy Baguette** 13.50 *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** 15.95 *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
- Roast Pork Banh Mi** 14.95 *Baguette, grilled thin-sliced braised pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro; with greens*
- 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*
- 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*
- 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** 11.95 *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** 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*
- Brie & Chopped Olive Salad** 9.50 *Semolina baguette, creamy brie, greens, our chopped olive salad; side of greens*
- Long-line Tuna Salad** 9.95 *Malted wheat bread, cheese, poppyseed vinaigrette; side of greens*
- Curried Chicken Salad** 10.95 *Sunflower/sesame bread, sultanas, scallions, cranberry chutney; side of greens*
- Tarragon Chicken Salad** 10.95 *Croissant, fresh tarragon, lemon, lightly dressed shredded chicken; side of greens*
- Yinzer Hoagie** 9.95 *chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*
- TBM Hoagie** 10.95 (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
- Haluski** 9.25 *sautéed buttered cabbage & onions, pasta, sour cream, scallions, black pepper*
- 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** 15.95 *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*
- Shrimp Scampi** 16.95 *Large tail-on shrimp, tomatoes, arugula, garlicky scampi butter, romano & feta cheeses, gemelli pasta*

## Bowls & Heartier Fare

*+chicken 4; +grilled salmon 10;*

**seared ahi tuna 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, kernels of corn, veg, herb sauce, pickled carrots*
- Happy Seth Bowl** 11.95 *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*
- Personal Meat Loaf** 14.50 *homemade pork & beef-glazed meatloaf, served with colcannon potato cake & greens*
- Grilled Salmon Bowl** 18.25 *Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy vin*
- Seafood Pot Pie** 16.95 *Lobster, shrimp, codfish, leeks, potatoes, herbs, bechamel cream sauce in a pastry shell; served with greens*

## 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 Steak

- Steak Frites** 19.95 *12 oz Choice NY Strip, maître d' butter, seasoned fries*
- Steak and Eggs** 19.95 *2 eggs, choice NY Strip, 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*
- Asian Salmon/Shrimp 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*

