



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
- Braised Oxtail Stew** 14.95
Shredded oxtail meat, rich wine broth, served over cheddar polenta, arugula & champagne vinaigrette

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

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

& Grinders

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 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

butter-milk-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, gravy,

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

& Hoagies

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

PCLT 9.95 *toasted country white*

bread, fried pork cutlet, lettuce,

tomato, spicy mayo, bacon salt,

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

Potatoes sliced and cooked in garlic and

butter, served 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

Crunchy Fish & Chips 14.50 *Crumb-*

crusted cod, handcut fries, aioli

Buttermilk Fried Chicken & Chips

11.75 *Boneless, skinless thighs &*

breasts, hand-cut fries, ranch

dressing; made with GF ingredients

Black Bean Veggie Bowl 10.95 *vegan,*

farro, black beans, edamame, veg,

herb sauce, pickled carrots

With grilled chicken, +\$3.25

Asian Salmon/Shrimp Burger 11.95

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

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

