



# Menu



## Breakfast

Available until 11:30, 1pm weekends

Sub egg whites +1.95

**Our Cashew Granola & Fruit** 4.50

**Steel-cut Oatmeal & Fruit** 4.50

**Fruit Salad** 4.50 add a spoonful of yogurt, + .75

**Farro Porridge** 5.95 w/ maple, walnuts, dried cranberries

**Yogurt Parfait** 6.75 Non-fat yogurt, strawberry puree, fresh fruit and our cashew granola.

**Vegan Chia Pudding Parfait** 6.75 almond milk, agave syrup, strawberry puree & fresh fruit.

**Probiotic Bowl** 7.50 almond milk, agave syrup, strawberry jam, chia, yogurt, fresh fruit, granola, cashews

**Cheesy Grits & Mushrooms** 7.75 add eggs, 1.90

**Frittata Sandwich** 7.50 baked omelet with mushroom & veg on grilled cheese bread, ketchup, greens

**\*New\*Quiche Sardou** 9.95 pastry shell, spinach, artichoke, onion, savory custard, sauce Gribiche,; w/greens

**Crispy Polenta & Jam** 9.95 cheesy polenta, homemade jam, seasoned ricotta, 2 eggs as you like

**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** of Smoked Bacon, Irish Bacon or Ham 3.50, **Toast 1.95**

Colcannon Potato Cakes 5

**Pommes Pressee** 7.95

We give bread but only sell toast.

**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

**Steak, Egg & Cheese** 7.95 choice sirloin medallions, egg, gruyere on baguette

**Hamloaf Sandwich** 7.95 housemade grilled Taylor ham, cheese & egg on granary, ketchup, greens

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

**Cacio e Pepe Scramble** 8.95 peppery scrambled eggs, creme fraiche, parmesan cheese, arugula, radish, vinaigrette

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

**Colcannon Potato Cakes & Eggs** 8.95

**Mushroom/Kale Frittata** 9.25 baked omelet, GF, no bread, w/greens

**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

**Crab & Cheese** 13.95

Crab, tomato, cheese sauce, Old Bay

**MYO Omelet** 9.75

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

**Lower West Side Breakfast** 9.95 two eggs, our smoked whitefish salad, greens, bread; + smoked salmon +\$3

**Shishito Scramble** 10.95 three eggs, scallions, shishito peppers, gruyere

**Steak & Eggs** 16.95 two eggs, choice Angus top sirloin steak, crostini, compound butter, greens & bread

## Green Salads

+chicken, tofu, 3.25; grilled salmon 9

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

**Kale/Cabbage Caesar** 8.95 Mix of shredded kale, Napa cabbage, Brussels, carrot, parmesan, croutons, anchovies, our Caesar dressing

**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

**Vegan Edamame, Quinoa, Cashew** 10.95

quinoa, shredded Brussels sprouts, carrot, avocado mash, nutritional yeast, toasted cashews, pickled shallots, cilantro, chia seeds, champagne vinaigrette

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

**\*New\* Bookmaker's** 11.50 Arugula & mesclun, poached shrimp, capicola, pepperoni, provolone, egg, tomato, olives, shallots, banana peppers, with parmesan vinaigrette dressing

## Soups, Stews & Chowders

**New England Clam Chowder** 5.95

Award winning! Cream-based...

**Mike's Beef & Bean Chili** 5.95

GF all-beef, cheddar cheese

**Vegan Mulligatawny** 5.95

Curried lentil stew, cardamom, coriander, rice and warm spices

## Small Plates To Share

**Sticky Chicken** 7.95

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

**Fresh Hand-cut Fries** 3.50

With our cheese sauce, +.70

With gravy, +.50

With gravy and cheese, +1.20

**Quinoa Buffalo Bites** 9.75 vegetarian, quinoa & white bean fritters, spicy sauce, blue cheese, greens, carrots

**House-Cured Wings** 9.95

Buffalo, Honey Mustard, Ginger-Soy, Garlic Parmesan, Korean Gochujang

## 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

**Cranberry Walnut Toast** 9.50

Cranberry walnut, butter, seasoned ricotta drenched in local honey and lavender

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

**Roast Turkey Tartine** 9.95 House-roasted turkey, smoked gouda, mayo, arugula, basil oil, tomatoes

**Eggs Florentine Toast** 10.95 toasted semolina baguette, our creamed spinach, 2 eggs, greens; bacon, +1.95

**Sausage Gravy Baguette** 11.95 toasted semolina baguette, peppery sausage gravy, 2 eggs, and greens

**Avocado Toast** 13.25 Malted wheat, avocado, pickled vegetables, cumin salt, cilantro, chia seeds – vegan

**Eggs Maryland** 13.25 Country white, 2 crab cakes, remoulade, 2 eggs, greens

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

**Smoked Whitefish Tartine** 13.95 toasted rye, butter, whitefish salad, capers, pickled shallot, greens

## CHEESESTEAKS

Made with sautéed onions unless specified on our semolina roll

**Plain Steak** 9.95 shaved seasoned Angus beef on our fresh semolina roll

**Cheesesteak** 10.50 your choice of American, Provolone, or our

homemade 4- cheese cheese sauce  
**Mushroom Cheesesteak** 10.95 choice of cheese, with sautéed mushrooms



# Menu

## Warm Sandwiches

- Grilled Pastrami Rachel** 9.95 *Granary, pastrami, Swiss, celeriac slaw*
- Grilled Corned Beef Reuben** 9.95 *Granary, corned beef, Swiss, kraut*
- Veggie Duffy Grinder** 9.50 (vegetarian) *Brussels, mushrooms, kale, onions, broccoli, roasted peppers, pimiento cheese*
- Spicy PBLT** 9.95 *Toasted White; pork belly, lettuce, tomato, spicy mayonnaise*
- Pittsburgh Prima Grinder** 9.95 *spicy capicola, provolone, fries, coleslaw*
- Meatball Parm Grinder** 10.95 *beef & pork meatballs, our red sauce, fresh mozzarella & parmesan cheeses*
- Buttermilk Fried Chicken Grinder** 10.95 *seasoned boneless chicken fried, served with pesto ranch & shredded lettuce; w/cheese +.75;*
- Buffalo or Honey Mustard**, +.50
- Chicken Parm Grinder** 10.95 *buttermilk-breaded chicken, homemade red sauce, fresh mozzarella & parmesan*
- Crunchy Codfish** 10.95 *Brioche roll, lettuce, tomato, malt vinegar aioli;*
- 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*
- Maryland Crabcake** 11.95 *Brioche roll, with lettuce and homemade aioli*
- Roast Pork Banh Mi** 14.50 *Baguette, braised pork, veg, spicy mayo, cilantro*
- Fried Shrimp Po'Boy** 14.50 *baguette, celeriac slaw, shrimp, remoulade, jalapenos*
- Pub Burger** 10.50 *freshly-ground in-house, Add-ons: pickles, onions, peppers free; Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, bacon +.95, avocado mash +1.95*
- Homemade Veggie Burger** 10.50 *Brioche bun, homemade quinoa/white bean burger; contains egg and wheat, pickles, lettuce, tomato, ketchup; Cheese (American, Provolone, Swiss, Blue) +.75, sautéed mushrooms +.50, avocado mash +1.95*

## Noodles

*Our cheese sauce contains nutmeg*

- Butter & Parmesan** 7.50
- Mac & Cheese** 8.95 *with our homemade béchamel cheese sauce*
- Mushroom Mac & Cheese** 10.95 *shiitake and cremini*
- Bacon Mac & Cheese** 10.50 *crumbled bacon in and on top*

## Cold Sandwiches

*GF roll available +1*

- Yinzer Hoagie** 9.50 *chipped ham, American cheese, shredded lettuce, tomato, herbed mayo*
- TBM Hoagie** 9.75 (vegetarian) *tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette*
- Turkey Club Hoagie** 10.95 *house-roasted turkey, crispy pork belly, avocado, lettuce, tomato, herbed mayo*
- Italian Market Hoagie** 10.95 *ham, pepperoni, capicola, prosciutto, provolone, giardiniera remoulade, banana peppers, arugula, vinaigrette*
- Herbed Egg Salad** 7.95 *Granary, lettuce; greens*
- Ham & Swiss** 8.95 *Granary, lettuce, with mustard duo*
- Long-line Tuna Salad** 8.95 *Malted wheat bread, cheese, poppy vin*
- Curried Chicken Salad** 9.75 *Nut bread, sultanas, scallions, cranberry chutney*

## Heartier Fare

- Ancient Grain Bowl** 9.95 *farro, red quinoa, veg, ricotta; w/chicken, +3.25*
- Crispy Tofu Bowl** 10.95 *farro, hoisin & sriracha mayo, sesame seeds, cilantro, scallions*
- Black Bean Veggie Bowl** 10.95 *vegan farro, black beans, edamame, veg, herb sauce; w/grilled chicken, +3.25*
- Buttermilk Fried Chicken & Chips** 11.75 *Boneless, skinless chicken chunks, hand-cut fries, ranch dressing; made with GF ingredients*
- Crunchy Fish & Chips** 12.95 *Crumb-crusted cod, handcut fries, aioli*
- Shrimp & Chorizo** 13.95 *sautéed shrimp & spicy sausage with scallions & quinoa; w/greens (GF)*
- \*New\* Scallops & Mushrooms** 13.95 *fresh scallops sautéed with button mushrooms, spinach, scallions over veggie rice with hoisin glaze*
- Korean Shrimp Stack** 14.50 *fried shrimp, farro, kale, spinach, scallions, gochujang, hoisin, mango chutney*
- Grilled Salmon Bowl** 16.95 *Grilled salmon cooked medium rare, spinach farro, hoisin glaze, avocado, spicy tomato vinaigrette*

## Homemade Desserts

- Chocolate Croissant Bread Pudding** 4.95
- Cheesecake** 5.95 *with our homemade caramel or strawberry sauce*
- Chocolate Mousse Cake** 5.25 *Belgian chocolate, oreo crust, whipped cream*
- Devil's Food Layer Cake** 4.95 *chocolate cake, buttercream icing*

## 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** \$28
- **Vegan Ancient Grains/Crispy Tofu** \$28
- **French Toast, bacon, caramel butter** \$24

### Available Most of the Time....

- **Pork Tonkatsu with Veggie Rice** \$30
- **Sirloin Tips Mushroom, onion gravy, rice pilaf** \$30
- **Chicken Parm farfalle pasta, vodka sauce** \$30

*Available some of the time...may require 2-3 day notice*

- **Fish & Chips** – *hand-breaded codfish, hand-cut fries, malt aioli* \$30
- **Homemade Meatloaf, sautéed onions, gravy, mashed potatoes** \$34
- **Roast Pork, sauerkraut, mashed potatoes** \$34
- **Baked Stuffed Squash** – *vegetarian blend of veg, grains, dried fruit, sautéed greens* \$34
- **Chicken Pot Pie** – *chunks of chicken, quinoa, veg, cream, pastry shell* \$36
- **Meatball Gratin** – *homemade all-beef meatballs on farfalle* \$36

*Have a request? We'll consider it!*

## Flatbreads

*Naturally-fermented dough, about 10" X12"*

- 3-Cheese, mozzarella, provolone, parmesan, homemade red sauce** \$10
- Pepperoni, mozz, our red sauce** \$12
- Mushroom/Garlic/Basil** – *white, cremini & shiitake mushroom blend, basil oil* \$12
- Chicken, Smoked Gouda, Zhug** – *white, spicy, homemade green hot sauce, arugula* \$14

