



# Dottie Audrey's Menu



Menu Available: Weekdays 9:00am-5:00pm | Sat-Sun 8:00am-4:00pm

## Breakfast Griddles

Weekdays: Open-11:30am | Sat-Sun: Open-1:00pm

### Breakfast Sandwich \$7.25

Egg & cheese on a roll  
add mushrooms, ham or bacon, + \$0.75  
add Irish Bacon or homemade sausage +\$2.50  
add avocado +\$1.95; Gruyère, Goat or Fresh Mozzarella cheese +\$1.25; on Croissant +\$1.00

### French Toast \$11.95

made with our cinnamon brioche, served with our homemade caramel butter & syrup

### Piper's Pancakes \$11.95

Buttermilk pancakes served with our homemade caramel butter and syrup  
add blueberries or chocolate chips +\$1.50

## Soups, Stews & Starters

**Tomato Zucchini Soup** 6.95 Chunky puree of tomatoes, zucchini, onions, basil, herbs, red pepper flakes, topped with toasted seeds; vegan, GF

**Sausage & Kale Soup** 6.95 GF, sliced grilled sausage, peppers, onions, tomatoes, homemade stock, kale, arugula, black beans

**Lemon Chicken, Rice & Chickpea** 6.95 Homemade chicken soup, fresh ginger, garlic, cumin, turmeric, chicken, onions, celery, herbs & cilantro; GF

**Chickpea, Barley & Mushroom** 6.95 Chickpeas, barley, mushrooms, carrots, onions, in a homemade broth; vegan

**Chicken Wings** \$12.95 dry-rubbed wings, cured in our own proprietary spice blend, fried crispy; 7-9 wings; available Plain, Hot-Honey (+\$1), Spicy Buffalo, Garlic-Parm, Mango-Habanero

**Sticky Chicken** GF \$9.50 Boneless, brined fried chicken chunks, seasoned rice flour, hot honey, spicy shichimi

**Potato & Cheese Pierogies** \$7.95 4 pierogies, sautéed onions, butter

## 3-Egg Omelets

All served with a side of greens and bread

**Ham & Cheddar** \$13.95

**Mushroom & Cheddar** \$13.95

**Feta, Spinach & Tomato** \$13.95

**Spinach & Mushroom** \$13.95

**Scallion & Goat Cheese** \$14.75

**Lox, Scallion & Avocado** \$17.50

**MYO Omelet** \$14.95

choice of Meat: bacon or ham  
choice of (3) Veg: spinach, mushroom, scallion or tomato  
choice of Cheese: cheddar, feta or American  
add avocado +\$1.95; change to Gruyère cheese +\$0.95  
extra meat or cheese +\$0.95

## Meat & Eggs

sub egg whites +\$3.00

**Homemade Hamloaf & Eggs** 15.95  
Homemade ham loaf slices grilled on toasted sourdough white, two eggs, mustard cream sauce, side of greens

**Quiche Lorraine** 13.95 Irish bacon, bacon, ham, leeks, herbs & spices, savory custard, pastry shell; greens

**St. Andrean Breakfast** 14.95 two eggs, Colcannon cake, Irish Bacon, curry sauce, bread & greens

**HeiHei Loco Moco** 15.95 Homemade chicken burger (ginger, pineapple, mango, leeks) hoisin rice, gravy, two eggs, shichimi, furikake, pepper, scallions, herbs and bread

**Tuxedo Breakfast** 9.75 Two eggs, bacon, greens & bread

**Eggs Maryland** 18.75 Toasted white bread, crab cakes, two eggs, remoulade sauce with Old Bay; served with greens

**Kielbasa Scramble** 16.95 Diced smoked kielbasa, onions, nappa/kale mix, scallions, cheddar cheese served with greens & bread

**Sausage Gravy Baguette** 16.50 Toasted semolina baguette, peppery sausage gravy, and 2 eggs

**Steak and Eggs** 28.95 Hand-cut choice steak, choice of two eggs, crostini, herbed grill butter, greens

## Vegetarian & Eggs

**No Ka Oi Loco Moco** \$15.95  
Homemade black bean veggie burger (vegan) over seasoned rice with red peppers, spinach and quinoa, topped with two eggs, salsa verde, togarashi

**Spinoccoli Egg White Frittata** \$10.95  
Baked omelet sandwich on toasted organic sourdough rye, spinach, cheddar & broccoli, avo mash, hot sauce, tomato

**Veggie Frittata** \$14.50 Zucchini, mushrooms, , kale, Calabrese red peppers, shredded cabbage, onions, parmesan & romano cheese in a baked omelet with greens and homemade hot sauce

**Our Cashew Granola & Fruit** \$7.95

**Mango Coconut Oatmeal** \$8.95 brown-butter & brown sugar steel-cut oatmeal made with oat milk, sweetened coconut, diced mango & chia seeds

**Dragonfruit Yogurt Bowl** \$11.95 Non-fat Greek yogurt, dragon fruit (pitaya)/chia jam, sliced banana, berries, coconut and chia seeds; add granola +\$2

**Belgian Waffle** \$9.95 Belgian Liege sugar waffle with fresh fruit, strawberry Chantilly cream, syrup drizzle

**Cheesy Grits with Mushrooms** \$9.95  
White grits, butter, milk, Parmesan and Romano cheeses, pepper, shiitake & Cremini mushrooms add eggs +\$2.00

**BB Breakfast Bowl** \$10 Two eggs, black beans, seasoned farro, pickled carrots, radish, avocado & shichimi

**Shakshuka** \$13.95 Spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, eggs, Feta & Romano cheeses, scallions, cumin & pepper

**Colcannon Potato Cakes & Eggs** \$11.95  
Two cakes, two eggs, side of greens

**Crispy Polenta & Jam** \$13.95 Two eggs, cheesy polenta, herb ricotta, our own jam

## Tartines, Toasts & Cold Sandwiches

All served with a side of mixed greens topped with house vinaigrette

GF roll available +\$2.00

**Ricotta Apricot Tartine** \$10.95  
Malted wheat, seasoned ricotta, dried apricots, pepper, honey & mint,

**Captain Jon's Tuna Salad** \$12.95  
Brioche roll, dolphin-safe tuna, chopped egg, scallions, relish, mayo, celery, garlic & lemon, lettuce, cheese, vinaigrette

**Cheese on Toast** \$9.95  
Country white, three cheeses +bacon \$1.95

**Wild Mushroom Toast** \$14.95  
Rye, basil oil, shiitake and cremini mushrooms, provolone cheese, arugula, pepitas, nutritional yeast vinaigrette

**Turkey, Cranberry & Brie** \$13.95  
Semolina baguette, cranberry mayo, arugula, sliced brie, turkey, bit of vin

**Vegan Avocado Toast** \$13.95  
Malted wheat, pickled carrots & shallots, cumin salt, cilantro, chia seed

**Smoked Salmon Tartine** \$17.95  
Malted wheat, herbed cream cheese, capers, dill

**Herbed Egg Salad** \$8.95  
Granary, basil-mayo, lettuce; greens

**Ham & Swiss** \$10.75  
Granary, thin-sliced ham, Swiss cheese, lettuce, Dijon mustard

**Violet Graham's Chicken Salad** \$12.95  
Croissant, chicken salad with almonds, cranberries, tarragon, scallions, celery, arugula and vinaigrette; with greens

## Green Salads

All dressings are made in-house

add grilled chicken +\$5; add fried chicken or tofu +\$7  
add grilled salmon +\$12

**Signature** \$13.95 Mesclun, sliced seedless grapes, mixed dried cranberries & toasted walnuts, bleu cheese crumbles, diced pears, poppyseed vinaigrette

**Kale/Nappa Caesar** \$11.95 Mix of shredded kale, nappa cabbage, shredded parmesan, housemade croutons, anchovies, Caesar dressing

**Cobb** \$15.95 Mesclun, diced house-roasted turkey, blue cheese crumbles, crumbled bacon, avocado, tomatoes, egg, chunky blue cheese dressing

**Asian Ginger/Soy Chicken** \$14.95  
Shredded Nappa cabbage, kale and Brussels sprouts, red peppers, almonds, mandarin oranges, poached chicken, cilantro, sesame seeds ginger/soy vinaigrette

**Mixed Greens** \$6.95 Simple bowl of mixed greens, vinaigrette and bread

## Sides

<b>Homemade Sweet Fennel Sausage</b> \$5.00	<b>Colcannon Potato Cakes</b> \$7.95
<b>Grilled Bacon</b> \$4.00	<b>Grilled Sliced Ham</b> \$4.00
<b>Avocado</b> \$2.95	<b>Toast</b> Choice of sourdough white, wholegrain granary, malted wheat, sourdough rye, baguette \$1.95
<b>Homemade Irish Bacon</b> \$5.00	<b>Fresh Hand Cut Fries</b> \$5.00
<b>Smoked Salmon</b> Double-smoked, locally produced \$7.95	

## Warm Sandwiches

GF roll available +\$2.00

**Grilled Corned Beef & Cabbage** \$15  
Grilled granary, thinly sliced corned beef, Cheddar cheese, mustard sauce, nappa cabbage/kale; w/greens

**Crunchy Codfish Sandwich** \$14.95  
Brioche roll, lettuce, tomato, malt vinegar aioli, hand-breaded cod; with greens

**Vegan Grilled Cheese** \$12.95 Grilled malted wheat bread, "vegan" cheese

**Spicy BLT** \$13.95 Toasted country white, loads of bacon, sriracha mayo, lettuce, tomato; with greens

**Grilled Corned Beef Reuben** \$15 Grilled granary, sliced corned beef, Swiss cheese, Ukrainian dressing, kraut & greens

**Pulled Pork** \$15 tender shredded pork in housemade barbecue sauce, pickles & cole slaw piled on a brioche roll; served with greens and pickles; over fries, +\$3

**Grilled Pastrami Rachel** \$15 Grilled granary, hand-sliced pastrami, Swiss cheese, homemade slaw; with greens

**Chickzilla** \$16.95 Hot, sweet & spicy fried chicken sandwich tossed in hot honey on a roll with kimchi aioli, pimiento cheese, hot sauce, homemade sweet & spicy pickles and a side of hand-cut, twice-cooked fries

**Roast Pork Banh Mi** \$16 Grilled baguette, thin-sliced pork, pickled carrots, pickled shallots, spicy hoisin mayo, cilantro

**Maryland Crabcake** \$17.95 Lump blue crabmeat, brioche roll, with lettuce, homemade aioli & a side of greens

**Fried Shrimp Po'Boy** \$16.95 Grilled baguette, coleslaw, fried shrimp, spicy remoulade, chopped lettuce, jalapeños

## Bowls & Heartier Fare

**Teriyaki Chicken Bowl** \$15.50  
Bone-in, skin-on chicken legs and thighs marinated in our homemade teriyaki sauce with hoisin rice topped with Thai Chili Caramel, sesame seeds & scallions

**Vegan Grilled Tofu Bowl** \$14.95  
Organic tofu marinated in soy, lemon, garlic, ginger, brown sugar, grilled, on farro with spinach, scallions & black beans, pickled shallots, pickled carrots, radish, avocado, vegan Caesar dressing

**Grilled Salmon Bowl** \$24.95  
Grilled salmon cooked medium-rare, spinach, farro, hoisin glaze, avocado, spicy tomato vinaigrette

**Ancient Grain Bowl** v \$13.95  
Farro, rice, quinoa, tomatoes, scallions, spinach, cabbage, kale & seasoned ricotta

**Vegetarian Crispy Tofu Bowl** v \$14.95  
Farro, veg, hoisin & sriracha mayo, sesame seeds, cilantro, scallions

**Peanut Chicken** \$16.95  
Boneless, skinless chicken dredged in rice flour & fried, on brown rice w/peanut & hoisin sauce, sesame seeds & scallions

**Vegan Happy Seth Bowl** \$14.95  
Crispy tofu, rice, our hot sauce, spinach, red peppers, scallions, sesame seeds, cilantro, peanut sauce

**Korean Shrimp Stack** \$18.95  
Shrimp dredged in seasoned rice flour & fried, over farro w/ cabbage, hoisin & spicy mayo, with homemade pickles

**Vegan Black Bean Veg Bowl** \$14.50  
Farro, black beans, fresh & pickled carrot, scallion, veg, spinach, salsa verde

**Chicken, Waffle & Grits** \$18.95  
Boneless, skinless chicken dredged in seasoned rice flour & fried on cheesy grits, glazed with hot honey, Liege sugar waffle, balsamic vin, scallions, shichimi



# KEYSTONE HOAGIES



Menu Available: Weekdays: 10:00am-5:00pm | Sat-Sun: 8:00am-4:00pm

Cheesesteaks, Hoagies & Grinders are wrapped in paper – plate upon request

## Cheesesteaks

Made with sautéed onions (s specified) on our semolina baguette

**Plain Steak** \$12.50

**Cheesesteak** \$14.00  
your choice of American, Provolone, or cheese sauce  
*add mushrooms, +\$0.50*

**Chicken Cheesesteak** \$14.00  
Shredded poached chicken, your choice of American, Provolone, or our cheese sauce  
*add mushrooms, +\$0.50*

**Vegan Cheesesteak** \$14.50  
**Meatless. No meat. It's vegan.**  
Grilled cremini & shiitake mushrooms, onions, banana/red peppers, vegan cheese; semolina baguette

## Warm Grinders

All served on house made semolina baguette.

GF roll available +\$2.00

**BFC Grinder** 12.95  
Boneless buttermilk fried chicken thighs & breasts, pesto ranch & shredded lettuce; on a semolina baguette  
*add cheese +\$0.75*  
*add Buffalo +\$0.50*

**Chicken Parm Grinder** 14.95 buttermilk-brined chicken thighs & breasts breaded and fried, homemade red sauce, mozzarella & parmesan cheeses

**Turkey, Bacon & Cheddar Grinder** 14.75  
Grilled turkey, onions, apple-smoked bacon, sharp cheddar, garlic aioli & spicy shichimi togarashi spice

**Polish Hammer Grinder** \$13.95  
Grilled kielbasa, potato & cheese pierogies, sauerkraut, mustard

**Pittsburgh Prima** \$13.95  
Spicy capicola, provolone, fries, coleslaw

## Chip Shop

Hand-cut, twice-fried chips

**Fresh Hand Cut Fries** \$5.00

**Cheese Fries** \$9 Homemade bechamel cheese sauce, Parmesan & Romano cheeses

**Everything Bagel Cheese Fries** \$9.00

**Buttermilk Fried Chicken & Chips** GF \$15.25  
Boneless, skinless thighs & breasts with hand-cut fries, ranch dressing & ketchup

**Crunchy Codfish & Chips** \$18.95  
Crumb-crusted hand-breaded cod, hand-cut fries, malt vinegar aioli & ketchup

**Steak and Chips** \$28.95  
Hand-cut 11-12oz choice NY Strip steak, maître d' butter, seasoned fresh-cut fries, garlic aioli



### Key

V = Vegetarian GF = Gluten Free



= Available for a short while



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#keystonehoagies



## Cold Hoagies

All served on house made semolina baguette.

GF roll available +\$2.00

**Yinzer Hoagie** \$11.50  
Chipped ham, American cheese, lettuce, tomato, herbed mayo

**TBM Hoagie** v \$13.75  
Tomatoes, basil oil, fresh mozzarella, arugula, house vinaigrette

**Turkey Club Hoagie** \$15.95 House-roasted turkey, bacon, avocado, lettuce, tomato, mayo

**Italian Market Hoagie** \$15.95  
Ham, pepperoni, capicola, salami, provolone, banana peppers, arugula, parmesan vinaigrette

## Pasta

*add grilled chicken +\$5; add fried chicken or tofu +\$7*  
*add grilled salmon +\$12*

**Butter & Parmesan** \$8.75

**Haluski** \$9.25  
Sautéed kale, cabbage, carrots, onions, buttered pasta, bit of garlic, wee bit of parmesan cheese, sour cream

**Mac & Cheese** \$12 Béchamel cheese sauce

**Bacon Mac & Cheese** \$13.95  
Bacon crumbles (a la carbonara)

**Mushroom Mac & Cheese** \$13.95  
Shiitake and cremini mushrooms in cheese sauce over cavatappi pasta

**Fried Chicken Mac & Cheese** \$17.95  
Buttermilk-brined fried chicken, homemade spicy pimiento cheese, our cheese sauce, magic dust spice blend

**Pulled Pork Mac & Cheese** \$16  
Tender BBQ pulled pork, homemade spicy pimiento cheese, our bechamel cheese sauce, magic dust, scallions

## House Made Burgers

GF roll available +\$2.00

**Pub Burger & Fries** \$15.95  
9-10oz, choice custom blended beef ground in-house

*add-ons:*

- Cheese +\$0.75 (American, Mozzarella, Provolone, Swiss)
- Fancy Cheese +\$1.25 (Gruyere, Goat, Feta, Blue, Fresh Mozzarella)
- Vegetables +\$.50 (Mushrooms, Onions, Peppers)
- Bacon +\$0.95
- Avocado Mash +\$1.95
- Fried egg +\$1.95

**Hawaiian Chicken Burger** \$15.95  
Homemade burger made with ground chicken, ginger, garlic, sesame oil, leeks, pineapple, bit of bread crumb & egg on a brioche roll with coleslaw, hoisin mayo & glaze and hand-cut fries

**Vegan Cheeseburger** \$15.95  
homemade vegan patty of black beans, water chestnuts, mushrooms, ginger, chipotles in adobo, breadcrumbs, leeks, herbs & spices served on a seeded bun w/vegan cheese, lettuce, tomato and hand-cut fries

Order Take Out or Catering  
845.915.3088