

FRIEDMANS

— GLUTEN-FREE PIONEERS —

EARLY RISERS

- HOUSEMADE GRANOLA** greek yogurt, mixed berries, wildflower honey 10
- BERRY FRENCH TOAST** berry compote, Vermont maple syrup 16
- B.E.L.T.** thick cut bacon, over-easy egg, lettuce, tomato, herb aioli, sourdough 14
- AVOCADO TOAST** poached eggs, chili flakes, hemp seeds 14
- BREAKFAST BURRITO** eggs, white cheddar cheese, rice, beans, lettuce, sour cream 12
- BREAKFAST BOWL** sunny-side eggs, grains, seasonal vegetables, sesame soy vinaigrette 15
- EGGS WITH STYLE** two eggs, potato hash, toast, choice of bacon, fruit or chicken sausage 15

SIDES

- thick cut bacon 7 • farm eggs 5 • avocado 5
- potato latkes 8 • toast 3 • market fruit 8
- potato hash 5 • chicken sausage 7

FRESHLY SQUEEZED

- orange 6
- grapefruit 6

CLASSICS

- FARM EGG OMELETTE** market veggies, avocado, potato hash, toast 16
- PASTRAMI HASH** sunny-side eggs, whole wheat toast 18
- STEAK + EGGS** skirt steak, sunny-side eggs, crispy yuca, jalapeño crema 22
- NOVA BENNY** poached eggs, potato latke, smoked salmon, hollandaise served with mixed greens 18
- OATMEAL BANANA WALNUT PANCAKES** bananas, Vermont maple syrup 16
- CHICKEN CHILAQUILES** sunny-side eggs, tortilla, avocado, cotija cheese, red onion, sour cream, tomatillo salsa 18

SALADS

- SESAME SALMON SALAD** kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts, soy vinaigrette 19
 - ASIAN CHICKEN SALAD 2.0** cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds, hoisin dressing 17
 - COBB SALAD** grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, eggs, buttermilk ranch dressing 18
- add tofu or avocado +3 add chicken +5 add steak or salmon +7*

COFFEE

- | | | |
|----------------------------------|---------------------------|------------------------|
| BY LA COLOMBE | CAPPUCCINO/LATTE 6 | DIRTY CHAI 6 |
| DRIP (regular or decaf) 5 | MOCHA 7 | HOT CHOCOLATE 6 |
| ESPRESSO 3 | CHAI LATTE 5.5 | <i>with fresh whip</i> |
| COLD BREW 5 | MATCHA LATTE 6 | HOT TEA 4 |
| | | HOT CIDER 6 |

SANDWICHES

gluten-free bread available +2

- HAND CUT PASTRAMI** mustard, pickle, vinegar chips 20
 - Make it a Reuben*** with sauerkraut & swiss cheese +2
 - GRILLED CHICKEN SWISSWICH** bacon jam, gruyère, lettuce, avocado aioli, ciabatta, herb fries 16
 - BUTTERMILK FRIED CHICKEN** boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun, herb fries 17
 - GRILLED CHEESE** smoked gouda, aged cheddar, tomato 15
 - add tomato soup +3*
 - B.L.A.T.** bacon, lettuce, avocado, tomato, herb aioli, sourdough, vinegar chips 15
 - TUNA MELT** tomato, aged cheddar, toasted rye, vinegar chips 15
 - GARDEN VEGGIE** hummus, cucumber, avocado, sprouts, carrots, lettuce, tomato, peppers, sourdough, vinegar chips 15
 - FRIEDMAN'S CLUB** turkey, avocado, blt, pepperjack, red onion, cranberry aioli, multigrain, vinegar chips 17
- add cheese +2 add tofu +3 add chicken +5 add steak or salmon +7*

STARTERS

- VEGETABLE POTSTICKERS** sriracha aioli, ginger soy dipping sauce 10
- KOREAN CHICKEN WINGS** sweet chili glaze 13

SOUPS

- TOMATO or CHICKEN MATZO BALL** bowl 8

BURGERS

- FRIEDMAN'S BURGER** all natural angus beef, lto, herb fries 17
- TURKEY BURGER** pepperjack, avocado aioli, lto, herb fries 16
- IMPOSSIBLE BURGER** caramelized onions, mushrooms, lto, herb fries 16
- BURGER TOPPINGS+2** cheese • mushrooms • fried egg • avocado • grilled jalapeño • caramelized onions • bacon

ENTREES

- FRIED CHICKEN + CHEDDAR WAFFLE** habanero honey 25
 - FISH TACOS** corn tortillas, citrus fennel slaw, tomatillo salsa, sriracha aioli, cilantro 19
 - 3 PIECE FRIED CHICKEN** choice of two sides 22
 - GRAIN BOWL** rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette 16
- add tofu or avocado +3 add chicken +5 add steak or salmon +7*

SOFT DRINKS

- | | |
|------------------------|--------------------------|
| ICED TEA 5 | LEMONADE 5 |
| ARNOLD PALMER 5 | LEMONADE OF DAY 6 |

COCKTAILS

- MIMOSA** 12
prosecco, fresh squeezed orange juice
- PEACH BELLINI** 12
prosecco, peach purée
- SAKE BLOODY MARY** 13
housemade spicy mary mix w/ organic tomato juice
- YUZU COCKTAIL** 14
refreshing citrus yuzu sake, prosecco, mint
- SPIKED HOT CIDER** 13
sake, apple cider, cinnamon
- SANGRIA** 14
red or white w/ fresh fruit, prosecco

8

SIDES

- MARKET PLATE** (choose three sides 18)
- SWEET POTATO FRIES** blue cheese aioli
- HERB FRIES** rosemary, thyme, sage
- YUCA FRIES** avocado aioli
- MAC N' CHEESE** fontina, parmesan
- SAUTÉED BROCCOLI** garlic & oil
- ROASTED BRUSSEL SPROUTS** chili glaze
- SAUTÉED STRING BEANS** garlic butter

- CANNED SODA** 2.5
(coke / diet / sprite / ginger ale / seltzer)
- DR. BROWN'S** (can) 2.5
(cel-ray / cream / root beer / black cherry)

Many of our dishes can be prepared gluten-free, however our kitchen is not a gluten-free facility, please notify your server of any food allergies. All gluten-free dishes will be marked with a flag.

We are proud to serve free-range poultry, and produce from farmers we know. We are obligated to tell you consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

FRIEDMANS

DRINK MENU

SPARKLING, WHITE & ROSÉ

CONQUILLA, CAVA BRUT (NV) 12 | 40
Pale gold with emerald rim. Fine, delicate bubbles.
Citrusy nose with overtones of bay leaf and orange.

**COTEAUX D'AIX-EN-PROVENCE
SABINE ROSÉ (2019)** 12 | 40
Bieler Père et Fils Rosé, the delicate balance between
floral, herbal, wild red fruit (not overly ripe) and acid.

**MOUNT RILEY, SAUVIGNON BLANC
MARLBOROUGH** 12 | 40
Crisp, exhibiting vibrant aromas of lime zest, gooseberries,
feijoas and currant with a touch of herbal infusion.

**MONTINORE ESTATE, BOREALIS
WILLAMETTE VALLEY RIESLING** 12 | 40
This blend of cool-climate white wines has aromas
of orange blossom, ripe honeydew, guava and kiwi.

**MONTINORE ESTATE, PINOT GRIS
WILLAMETTE VALLEY** 12 | 40
Aromas of pear, lemon zest, and fresh mint.
CERTIFIED BIODYNAMIC.

RED

THE PINOT PROJECT, PINOT NOIR CALIFORNIA 12 | 40
Cool garnet in color with aromas of pomegranate and
fresh roses. Handcrafted from high-quality Sonoma
County, Monterey, and Central Coast vineyards

RAMSAY, NORTH COAST CABERNET SAUVIGNON 12 | 40
Bing cherries and red currant in the nose with
numerous subtle undertones.

TAYMENTE MALBEC, MENDOZA, ARGENTINA 12 | 40
Deep violet red in color, with aromas of red fruits and
toasted nuts brought out from the aging in French oak.

COCKTAILS

MIMOSA 12
Prosecco, fresh squeezed orange juice

PEACH BELLINI 12
Prosecco, peach puree

SAKE BLOODY MARY 13
Housemade spicy mary mix w/ organic tomato juice

YUZU COCKTAIL 14
Refreshing citrus yuzu sake, Prosecco

SPIKED HOT CIDER 13
Sake, apple cider, cinnamon

SANGRIA 14
Red or white w/ fresh fruit and Prosecco

BEER

MILK STOUT 8
'Nitro', Left Hand Brewing Co., Longmont, CO

DRY ROSÉ CIDER [GLUTEN FREE] 10
Wölffer Estate, The Hamptons, Long Island, NY

IPA [GLUTEN FREE] 7
Glutenberg Montreal, Canada [16 oz. can]

BROOKLYN BREWERY LAGER 7
American Lager, Red, Brooklyn NY

8

ON DRAFT

ask for seasonal selections