

— GLUTEN-FREE PIONEERS —

EARLY RISERS

- STEEL CUT OATMEAL** caramelized apples, granola 10
- HOUSEMADE GRANOLA** greek yogurt, mixed berries, wildflower honey 10
- 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** rustic bread, poached eggs, chili flakes, hemp seeds 15
- BREAKFAST BURRITO** eggs, cheese, rice, beans, lettuce, sour cream 13
- EGGS WITH STYLE** potato hash, toast, choice of bacon, chicken sausage, fruit or Israeli salad 16

SIDES

- thick cut bacon 7 • farm eggs 5 • avocado 5
- potato latkes 8 • chicken sausage 6
- toast 3 • market fruit 8 • potato hash 5

FRESHLY SQUEEZED

- orange 6 • grapefruit 6
- green 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 20
- NOVA BENNY** poached eggs, potato latke, smoked salmon, hollandaise 18
- OATMEAL BANANA WALNUT PANCAKES** bananas, Vermont maple syrup 16
- CHICKEN CHILAQUILES** sunny eggs, tortilla, avocado, cotija cheese, red onion, sour cream, tomatillo salsa 18

SALADS

- GREEK CHOP** romaine, feta, tomato, cucumber, olives, red onion, oregano vinaigrette 14
- 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
- HARVEST BOWL** roasted vegetables, apples, goat cheese, granola crunch, red wine dressing 14
add tofu or avocado +3 add falafel or chicken +5 add steak or salmon +7

COFFEE

- BY LA COLOMBE**
- DRIP** (regular or decaf) 4
- ESPRESSO** 3
- CAPPUCCINO/LATTE** 4.5

COLD BREW

- CHAI LATTE** 4.5
- MATCHA LATTE** 5
- DIRTY CHAI** 5.5

HOT CHOCOLATE

- 5
- with fresh whip*
- HOT TEA** 4

SANDWICHES

add tomato soup to any sandwich +4

gluten-free bread available

- HAND CUT PASTRAMI** mustard, pickle, vinegar chips 20
Make it a Reuben with sauerkraut & swiss cheese +2
- GRILLED CHICKEN SWISSWICH** bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries 16
- BUTTERMILK FRIED CHICKEN** boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun 17
- GRILLED CHEESE** smoked gouda, aged cheddar, tomato 15
- 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, 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

BURGERS

- FRIEDMAN'S BURGER** all natural angus beef, herb fries 18
- TURKEY BURGER** pepperjack, avocado aioli, herb fries 17
- IMPOSSIBLE BURGER** caramelized onions & mushrooms, herb fries 16
- SALMON BURGER** avocado aioli, LTO, brioche bun, herb fries 18
- STREET FALAFEL** tahini, Israeli salad, pickles, wrap, quinoa 15
- 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
- ROASTED SALMON** mashed potatoes, seared spinach, asian ginger jus 27
- STEAK FRITES** 10oz sirloin, shoe string fries 32
- BRICK CHICKEN** brussels sprouts, mashed potatoes 24
- 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 falafel or chicken +5 add steak or salmon +7

SOFT DRINKS

- ICED TEA** 5
- LEMONADE** 5

CANNED SODA

- 2.5
- (coke / diet / sprite / ginger ale / seltzer)*
- SAN PELLEGRINO** (1 lt) 7

DR. BROWN'S (can)

- 2.5
- (cel-ray / cream / root beer / black cherry)*

STARTERS

- CHICKEN MATZO BALL SOUP** 8
- TOMATO SOUP** 8
- SOUP OF THE DAY** 8
- SPINACH ARTICHOKE DIP** 12
corn tortillas
- VEGETABLE POTSTICKERS** 9
sriracha aioli, ginger soy sauce
- KOREAN CHICKEN WINGS** 13
sweet chili glaze
- AVOCADO MASH** 12
tostones, pickled pepper

8

SIDES

- MARKET PLATE**
(choose three sides 17)
- SWEET POTATO FRIES**
blue cheese aioli
- HERB FRIES**
rosemary, thyme, sage
- YUCA FRIES**
avocado aioli
- MAC N' CHEESE**
fontina, parmesan
- BRUSSELS SPROUTS**
chili sesame
- SAUTÉED BROCCOLI**
garlic & oil
- ROASTED CAULIFLOWER**
green tahini
- ISRAELI SALAD**
cucumbers, tomato, red onion, parsley, lemon
- SAUTÉED STRING BEANS**
garlic butter

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) 8 | 38

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)** 8 | 38

Bieler Père et Fils Rosé, the delicate balance between floral, herbal, wild red fruit and acid.

**MOUNT RILEY, SAUVIGNON BLANC
MARLBOROUGH** 8 | 38

Crisp, exhibiting vibrant aromas of lime zest, gooseberries, feijoas and currant with a touch of herbal infusion.

**MONTINORE ESTATE, BOREALIS
WILLAMETTE VALLEY RIESLING** 8 | 38

This blend of cool-climate white wines has aromas of orange blossom, ripe honeydew, guava and kiwi.

**MONTINORE ESTATE, PINOT GRIS
WILLAMETTE VALLEY** 8 | 38

Aromas of pear, lemon zest, and fresh mint. CERTIFIED BIODYNAMIC.

RED

THE PINOT PROJECT, PINOT NOIR CALIFORNIA 10 | 41

Cool garnet in color with aromas of pomegranate and fresh roses.

RAMSAY, NORTH COAST CABERNET SAUVIGNON 11 | 41

Bing cherries and red currant in the nose with layered subtle undertones.

TAYMENTE MALBEC, MENDOZA, ARGENTINA 11 | 41

Deep violet red in color, with aromas of red fruits and toasted nuts brought out from the aging in French oak.

COCKTAILS

MIMOSA 8 | 32

Prosecco, fresh squeezed orange juice

PEACH BELLINI 8 | 32

Prosecco, peach puree

SAKE BLOODY MARY 10

Housemade spicy mary mix w/ organic tomato juice

SPIKED HOT CIDER 10

Sake, apple cider, cinnamon

SEASONAL SANGRIA 10

Red, White, Mulled

BEER & CIDER

DRY ROSÉ CIDER [GLUTEN FREE] 8

Wölffer Estate, The Hamptons, Long Island, NY

DOWN EAST CIDER [GLUTEN FREE] 7

Down East Original, Boston, MA

GLUTENBERG IPA [GLUTEN FREE] 8

Montreal, Canada [16 oz. can]

GLUTENBERG BLONDE ALE [GLUTEN FREE] 8

Montreal, Canada [16 oz. can]

AMSTEL LIGHT 7

CORONA 7

GUINNESS STOUT 8

Dublin, Ireland

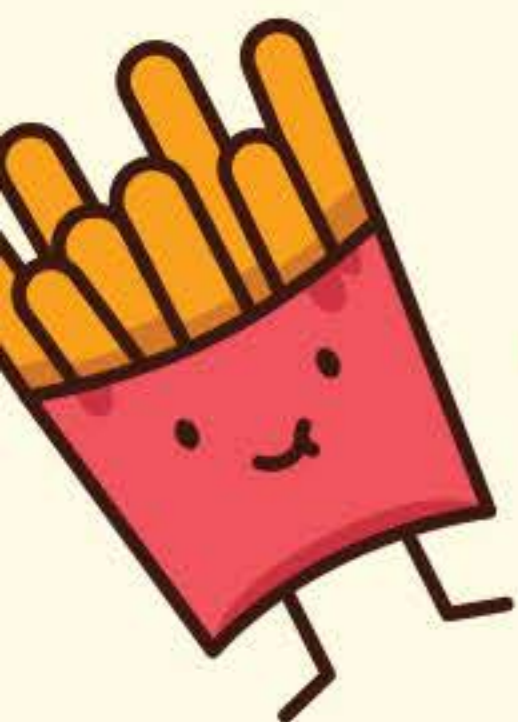
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ON DRAFT

ask for seasonal selections

all day

FRIEDMANS



KIDS MENU

BREAKFAST

Churro French Toast Sticks
with syrup and chocolate sauce

Scrambled Eggs
toast, bacon or fruit

LUNCH & DINNER

Chicken Fingers
five fingers with french fries, carrots or fruit

Friedmans Burger
with french fries, carrots or fruit

Peanut Butter & Banana Sandwich
with french fries, carrots or fruit

Pasta
with butter

MAC N' CHEESE

your choice,
only \$15



DRINKS

apple juice

orange juice

lemonade

