

BREAKFAST ALL DAY

BUTTERMILK PANCAKES caramelized apples, apple cinnamon compote	15
AVOCADO TOAST ON CHALLAH poached eggs, smoked salmon, chili	15
FARM EGG OMELETTE market veg, avocado, fries, toast	16
SHAKSHUKA tomato, peppers, olives, feta cheese, grilled bread	15

SIDES

thick cut bacon 7 • farm eggs 5 • avocado 5
toast 3 • market fruit 8

FRESHLY SQUEEZED

orange 6 • grapefruit 6 • hot cider 6

SALADS

ASIAN CHICKEN SALAD 2.0 cabbage, peppers, green beans, peanuts, scallion, cilantro, sesame seed, hoisin dressing	16
COBB SALAD roasted turkey, avocado, bacon, blue cheese, egg, tomato, buttermilk ranch	17
GRILLED SALMON GREEK romaine, feta, tomato, cucumber, olives, red onion, oregano vinaigrette	17
AUTUMN SALAD kale, delicata squash, apple, goat cheese, papitas, sage, herb vinaigrette	13
<i>add avocado or tofu +3 chicken or falafel +5 steak or salmon +7</i>	

STARTERS

CHICKEN MATZO BALL SOUP	8
FRENCH ONION SOUP	8
TOMATO SOUP	8
MEDITERRANEAN HUMMUS DIP pita chips, feta	12
VEGETABLE POTSTICKERS sriracha aioli, ginger soy sauce	9
BUFFALO CHICKEN WINGS hot sauce	12
JALAPENO CHEDDAR ARANCINI avocado aioli	12

SANDWICHES & BURGERS

add cup of tomato soup to any sandwich +4

gluten-free bread available

HAND CUT PASTRAMI ON RYE – <i>Make it a Reuben</i> with sauerkraut & swiss cheese +2	17
GRILLED CHEESE aged cheddar, gruyere, tomato relish – <i>add bacon +2</i>	14
ISRAELI FALAFEL tahini, israeli salad, hummus, spiced pickles	15
GRILLED CHICKEN SWISSWICH , bacon jam, gruyere, lettuce, avocado aioli, ciabatta	15
THANKSGIVING ROAST TURKEY CLUB BLT, stuffing, cranberry aioli, gravy for dipping	16
BEEF SHORT RIB MELT aged cheddar, caramelized onion, bbq glaze	16
BUTTERMILK FRIED CHICKEN SANDWICH brioche bun, LTO, pickles, spicy honey mustard	16
FRIEDMAN'S BURGER all natural angus beef, LTO, fries	16
HOUSE VEGGIE BURGER lentils, quinoa, mushrooms, sweet potato, avocado aioli	15

ENTREES

ROASTED SALMON black lentils, brussels, butternut squash	26
SEARED BRANZINO braised cabbage, bacon, brown butter, capers, dill	27
BRAISED BEEF SHORT RIB parsnip puree, charred broccoli, red wine jus	25
STEAK FRITES 14 oz. strip steak, matchstick fries, peppercorn jus	34
BRICK CHICKEN spaghetti squash, kale, tomato	24
BUTTERMILK FRIED CHICKEN DINNER choice of one side	21
AUTUMN VEG POT PIE parsnip, carrot, mushrooms, kale, butter biscuit	18
GRAIN BOWL choice of rice or quinoa, brussels sprouts, carrots, broccoli	15
<i>add avocado or tofu +3 chicken or falafel +5 steak or salmon +7</i>	

SIDES 7

MARKET PLATE (choose three 17)	HERB FRIES rosemary, thyme, sage	BRUSSELS SPROUTS sweet chili glaze	SPAGHETTI SQUASH kale, tomato
SWEET POTATO FRIES blue cheese aioli	MAC N' CHEESE cheddar and fontina	CAULIFLOWER & BROCCOLI tahini	GREEN BEANS garlic butter

COFFEE BY LA COLOMBE

DRIP (regular or decaf)	4
ESPRESSO	3
CAPPUCCINO/LATTE	4.5
COLD BREW	4

CHAI LATTE	4.5
MATCHA LATTE	5
DIRTY CHAI	5.5
HOT CHOCOLATE with fresh whip	5
HOT TEA	4

SOFT DRINKS

ICED TEA	5
LEMONADE	5
SAN PELLEGRINO (1 lt)	7

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

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

ARCHER ROOSE, PROSECCO, ITALY [DRAFT] 8 | 39
Crisp, clean and dry with fruit-forward notes of pear and apple.

**COTEAUX D'AIX-EN-PROVENCE
SABINE ROSÉ 2019 [DRAFT]** 9 | 39
Bieler Père et Fils Rosé, the delicate balance between floral, herbal, wild red fruit (not overly ripe) 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.

SETZER, GRUNER VELTLINER, AUSTRIA, 2018 8 | ^(1L)44
Classic straw, wheat and savory flavors.

RED

THE PINOT PROJECT, PINOT NOIR CALIFORNIA 10 | 41
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 11 | 42
Bing cherries and red currant in the nose with numerous 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
Prosecco, fresh squeezed orange juice

PEACH BELLINI 8
Prosecco, peach puree

SAKE BLOODY MARY 11
Housemade spicy mary mix w/ organic tomato juice

SPIKED HOT CIDER 9
Sake, apple cider, cinnamon

ROSÉ SANGRIA 11 | 41
w/ fresh fruit

BEER & CIDER

AMSTEL LIGHT 6

HEINEKEN 6

BUD LIGHT 6

CAPTAIN LAWRENCE IPA 6

GUINNESS DRAUGHT 7
Dublin, Ireland

WOLFFER ESTATE ROSÉ CIDER [GLUTEN FREE] 7
The Hamptons, NY

GLUTENBERG BLONDE [GLUTEN FREE] 7
Montreal, Canada [16 oz. can]

DOWN EAST CIDER [GLUTEN FREE] 7
Boston, MA

7

ON DRAFT

Brooklyn Lager and Six Point Bengali IPA

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

