

— GLUTEN-FREE PIONEERS —

EARLY RISERS

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| BANANA BREAD chocolate, walnuts, fresh jam, honey butter | 10 |
| EGGS WITH STYLE two eggs, potato hash, toast, choice of bacon, fruit or Israeli salad | 16 |
| BUTTERMILK PANCAKES caramelized apples, apple cinnamon compote | 15 |
| AVOCADO TOAST ON CHALLAH poached eggs, smoked salmon, chili | 15 |
| B.E.L.T. thick cut bacon, over easy egg, lettuce, tomato, herb aioli, brioche bun | 14 |

SIDES

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

FRESHLY SQUEEZED

orange 6 • grapefruit 6 • hot cider 6

CLASSICS

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| SHAKSHUKA tomato, peppers, olives, feta cheese, grilled bread | 15 |
| FARM EGG OMELETTE market veg, avocado, potato hash, toast | 16 |
| NOVA BENNY jumbo potato latke, smoked salmon, poached eggs, kale, hollandaise | 16 |
| SHORT RIB HASH sunny side eggs, toast | 16 |

SALADS

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| ASIAN CHICKEN SALAD cabbage, peppers, green beans, peanuts, scallion, 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> | |

SANDWICHES & BURGERS *add cup of tomato soup to any sandwich +4*

gluten-free bread available

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| HAND CUT PASTRAMI ON RYE – <i>Make it a Reuben with sauerkraut & swiss cheese +2</i> | 17 |
| 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 |

SIDES 7

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| 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

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| DRIP (<i>regular or decaf</i>) | 4 |
| ESPRESSO | 3 |
| CAPPUCCINO/LATTE | 4.5 |
| COLD BREW | 4 |

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| CHAI LATTE | 4.5 |
| MATCHA LATTE | 5 |
| DIRTY CHAI | 5.5 |
| HOT CHOCOLATE <i>with fresh whip</i> | 5 |
| HOT TEA | 4 |

SOFT DRINKS

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

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

