

FRIEDMANS

JUICES — 8

Green
Orange
Grapefruit

COFFEE *By La Colombe*

Drip — 6
Regular or decaf

Espresso — 4

Cappuccino/Latte — 6

Cold Brew — 5

Chai Latte — 6

Dirty Chai — 7

Hot Chocolate — 7
With fresh whip

TEA — 4 *By Harney & Sons*

English Breakfast

Earl Grey

Organic Green

Chamomile
Caffeine free

Mint
Caffeine free

 Naturally
Gluten Free

 Can be
prepared GF


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.




EARLY RISERS *Served until 4pm*

 Steel Cut Oatmeal — 15
Market fruit

 Breakfast Bowl — 20
Sunny-side eggs, grains, seasonal vegetables, sesame soy vinaigrette


Bagel & Lox — 25
Cream cheese, tomato, onion, capers

 B.E.L.T. — 19
Thick cut bacon, over-easy egg, lettuce, tomato, herb aioli, toasted sourdough bread

CLASSICS *Served until 4pm*


 Housemade Granola — 15
Greek yogurt, mixed berries, wildflower honey


 Avocado Toast — 20
Poached eggs, everything bagel crunch


 Eggs With Style — 21
Potato hash, toast, choice of bacon, turkey bacon or fruit

French Toast — 22
Berry compote

 Pastrami Hash — 25
Sunny-side eggs, whole wheat toast


 Nova Benny — 24
Poached eggs, potato pancake, smoked salmon, sautéed kale, hollandaise

 Chicken Chilaquiles — 24
Sunny side eggs, tortilla, avocado, cojita cheese, red onion, sour cream, tomatillo salsa

 Shakshuka — 24
Sunny side eggs, tomato, peppers, olives, feta cheese, grilled bread

 Cheese Blintz — 24
A delicate filled pancake of Ashkenazi Jewish origin, similar to a crepe or Russian blini. It is stuffed with sweetened cheese & pan fried

SIDES

Sides naturally 

Thick Cut Bacon 11

Farm Eggs 8

Hanukkah
Latkes 10

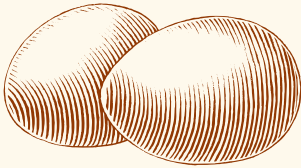
Turkey Bacon 10

 Toast 8

Market Fruit 12


Potato Hash 8

Avocado 8

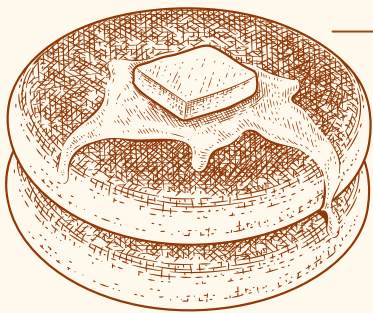


OUR FAMOUS PANCAKES — 21

Served until 4pm

All pancakes naturally 

Blueberry | Chocolate Chip



SALADS *All salads naturally*

Sesame Salmon Bowl — 25
Mixed greens, wild rice, beets, carrots, avocado, edamame, sesame soy dressing

Asian Chicken Salad 2.0 — 22
Cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds, hoisin dressing

Cobb Salad — 25
Grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, hard-boiled egg, buttermilk ranch dressing

Kale Salad — 17
Crispy sweet potato, pepitas, ricotta salata, mint, cranberries, lemon vinaigrette
Add Tofu +4 / Chicken +8 / Steak or Salmon +10



FRIEDMANS

STARTERS

 **Vegetable Potstickers** — 17
Sriracha aioli, ginger soy dipping sauce


 **Spinach Artichoke Dip** — 17
Corn tortillas

 **Mac n' Cheese** — 17
Fontina, parmesan

 **Broccoli Falafel** — 15
Tzatziki

 **Korean Chicken Wings** — 20
Sweet chili glaze

Chicken Matzo Ball Soup — 14

 **Tomato Soup** — 13

 **Corn Chowder** — 14



SIDES — 12 All sides naturally

Sweet Potato Fries
Blue cheese aioli

Herb Fries
Rosemary, thyme, sage

Brussels Sprouts
Balsamic reduction

Sautéed Spinach
Garlic & olive oil

Sautéed String Beans
Garlic butter

Market Plate — 29
Choose three sides

Our Famous MILKSHAKES — 20

All milkshakes naturally 


Chocolate Fudge Brownie
Chocolate, fudge, homemade brownie bites, whipped cream

Mint Oreo
Mint chip, oreos, fudge, whipped cream

Vanilla S'mores
Vanilla bean, fudge, chocolate chunks, graham cracker crumble, marshmallow cream



SANDWICHES & BURGERS

All the sandwiches and burgers are served with *herb fries*, *mixed greens* or *vinegar chips*.
Add cup of *Tomato Soup* +5.  bread available for any sandwich +2

Hand Cut Pastrami on Rye — 26
Mustard, pickle, vinegar chips

Our Pastrami Reuben — 28
Sauerkraut, swiss, toasted rye, pickle, vinegar chips

Famous French Dip — 27
Thinly sliced roasted prime rib on a baguette served au jus, herb fries

Grilled Chicken Swisswich — 24
Bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries

Buttermilk Fried Chicken — 24
Boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun, herb fries

Grilled Cheese — 26
American cheese & white cheddar on toasted challah. Served with vinegar chips & a cup of tomato soup

B.L.A.T. — 21
Bacon, lettuce, avocado, tomato, herb aioli, sourdough, vinegar chips

Tuna Melt — 23
Tomato, aged cheddar, toasted rye, vinegar chips

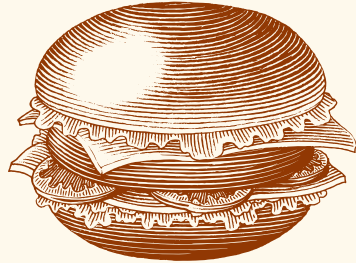
Garden Veggie — 21
Hummus, cucumber, avocado, sprouts, carrots, lettuce, tomato, peppers, vinegar chips
Add Tofu +4 / Chicken +8
Steak or Salmon +10

Breakfast Burger — 30
Short rib, bacon, egg, cheese, potato hash, mixed greens, mixed greens

Friedmans Burger — 26
All natural Angus beef, herb fries

Turkey Burger — 22
Pepper Jack cheese, avocado aioli, LTO, brioche, herb fries

Impossible™ Burger — 22
Caramelized onions & mushrooms, herb fries



ENTRÉES All entrées naturally

Grain Bowl — 20
Rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette
Add Tofu +4 / Chicken +8
Steak or Salmon +10

Fried Chicken + Cheddar Waffle — 35
Habanero honey

Roasted Salmon — 35
Mashed potatoes, seared spinach, Asian ginger jus

Brick Chicken — 34
Garlic mashed potatoes, Brussels sprouts

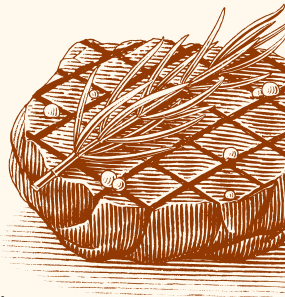
Crispy Baja Fish Taco — 27
Slaw, pico de gallo, crushed avocado, corn tortilla

Fish & Chips — 30
Beer battered, served with coleslaw & french fries

Chef's Rib Eye — 44
14 oz, mashed potato, kale

Meatloaf — 33
Mashed potato, tomato relish, garlic string beans

Maple BBQ Baby Backs — 40
Slaw, Cheddar corn bread



DESSERTS All desserts naturally

Pecan Carrot Cake — 12

NY Style Cheesecake — 12

House-Made Cookie Plate — 10
Chocolate chip cookies with vanilla ice cream



FRIEDMANS

BEERS & CIDERS

Logical Conclusion IPA — 11

Guinness — 9

Glutenberg Blonde — 9

Wolffer Cider — 9

UFO White — 8

Down East Classic — 9

ON DRAFT—9

Allagash White

Montauk Pilsner

Sloop Super Soft IPA

Brooklyn Lager

Founders All Day IPA

Harpoon Summer Style



MOCKTAILS— 12

Spicy Mamita
Grapefruit soda, bruised jalapeño, cold pressed citrus

Watermelon Fresca
Watermelon, mint, lemon juice, sparkling water



SEASONAL WINE BAR — 16 / 51

Prosecco
Classic, crisp style of bubbles

Sparkling Rosé
Organic dry rose from France

Rosé
French style, dry and refreshing, made for brunch

Pinot Grigio
Clean and crisp

Sancerre
Salty and dry, perfect with just anything

White Burgundy
The best white wine in the world

Chardonnay
Classic Cali Chard, just a little buttery

Pinot Noir
Light and fruity, easy drinking

Côtes du Rhône
From a vinyard that's been family run since 1400, a rare find

Rioja
Spain's top wine region, great with burgers & steak

Cabernet Sauvignon
Smooth and full California Cabernet



SIGNATURE COCKTAILS — 18

Lavender Collins
Gin Lane Victoria Pink, St. Germain, lemon, lavender

The High Garden
Gin Lane, Combiar Rose, lemon, cucumber

Pina Colada Vibes
Santa Teresa 1796 Anejo Rum, Disaronno, coconut, pineapple

Spicy Styles
21 Seeds Cucumber Jalapeno Tequila, Cointreau, watermelon, lime, agave

Smoke & Fire
Tanteo Chipotle Tequila, Vida Mezcal, triple sec, tamarind, lime, agave

Peachy Queen
Tito's Vodka, Domaine de Canton, peach, blueberry, basil, lime, ginger

Tickled Pink
Tito's Vodka, Lillet Rouge, prickly pear, lime

47th Street & Sour
Knob Creek Bourbon, honey, lemon, Angostura bitters

Cherry Bourbon Smash
Knob Creek Bourbon, Cointreau, basil, thyme, lemon, cherry, ginger beer

SPARKLING COCKTAILS — 18

Cucumber St. Germain
St. Germain, Prosecco, cucumber

La Vie en Rose
Sauza Silver, sparkling rosé, lemon, strawberry

Cherry Blossom
Tito's Vodka, Luxardo Maraschino, Prosecco, lemon, cherry

