



GAYLE'S BROADWAY ROSE



Monday-Sunday | 5pm-8pm

Join us for an unforgettable experience.
Book online at [Resy](#)

All checks will include an entertainment
fee of 5%. This is not a gratuity and will
not be distributed to our staff.



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



Naturally
Gluten Free




Can be
prepared GF

DINNER

GAYLE'S BROADWAY ROSE


BEERS & CIDERS

Guinness — 10

 **Green's Beer** — 12
Rotating selection

 **Estrella Galicia Beer** — 9
Certified European Gluten-Free

 **DownEast Original Cider** — 8
Unfiltered

 **Original Sin Black Widow Cider** — 8
Blackberry & New York Apples

ON DRAFT — 9

Stella Artois Pilsner

Brooklyn Lager

Allagash White

Sloop Juice Bomb IPA

Rotating Tap
Ask your server



NA BEER & WINE

Athletic Run Wild — 8
Rotating Selection

Clausthauler Grapefruit Beer — 10

TOST Sparkling Rose — 8

MOCKTAILS — 12

Lavender Daydream
Lavender, NA sparkling rosé,
lemon, butterfly pea flower

Herbal Bloom
Cucumber, basil, rosemary,
lemon, hibiscus

Scarlet Sparkler
Pomegranate, cardamom,
NA sparkling rosé, blood orange

The Elphie & Galinda
Matcha lemonade topped with
hibiscus. Contains caffeine



WINE — 16 / 52

WHITE

Sauvignon Blanc
Jean-Marc Brocard,
France 2022
*Bright citrus & green apple
with a mineral finish*

Pinot Grigio
Fidora, DOC, Veneto,
Italy 2023
*Light & dry with vibrant acidity
& flavors of pear & citrus*

Chardonnay
Presqu'île, Santa Barbara,
CA 2023
*Elegant & creamy, balanced
with a hint of citrus & apricot*

SPARKLING

Prosecco
Di Maria, DOC Brut, Botter, Veneto, Italy
NV
*Crisp & light with subtle notes
of peach & green apple*

ROSÉ

Rosé
Sabine, Bieler Père et Fils,
Provence, France 2023
*Notes of peach & wild
raspberry balanced by floral
aromas & a dry finish*

RED

Pinot Noir
Pojer e Sandri, Italy 2023
*Light berry quality along with
zesty acidity & mild tannins*

Malbec
Reserva Valle de Uco,
Finca El Origen, Argentina 2023
*Medium bodied, dark fruits
with balanced acidity &
a bold finish*

Cabernet Sauvignon
Grounded, Josh Phelps,
California 2021
*Bold black fruit with soft tannins
& a smooth finish*



SIGNATURE COCKTAILS — 18

FRUITY

Rouge Muse
Vodka, pomegranate, aperol, prosecco
*Bright, crisp and lightly effervescent, tart
pomegranate meets zesty citrus*

Blood Moon Margarita
Tequila, blood orange, cardamom
*Aromatic and smooth, ripe blood orange
with a warm complexity*

FLORAL

Spa Water
Organic vodka, cucumber, elderflower,
hibiscus, basil
*Light, refreshing blend of cool cucumber
with delicate herbal and floral notes*

Fleur 75
Prosecco, gin, lavender,
butterfly pea flower
*Fragrant, floral twist on the classic
French 75*

BOLD

Smoky Botanical Martini
Smoked rosemary gin, fresh rosemary,
black fig, vanilla bitters
*Savory, smoky, and herb forward, balanced
by subtle notes of black fig and vanilla*

Wake Up Call
Organic Madagascar vanilla vodka,
espresso liqueur, cold brew
*Rich and velvety, a twist on an espresso
martini with mellow notes of vanilla*

Friedman's Old Fashioned
Bourbon, maple, orange bitters
*Smooth, maple sweetened old fashioned
with a touch of citrus*

Black Forest Sour
Den of Thieves Chocolate Whiskey,
lemon, Pinot Noir float
*Perfect balance of chocolate, dark fruits
and smoky sweet bourbon*



GAYLE'S BROADWAY ROSE

STARTERS


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

 **Spinach Artichoke Dip** — 17
Corn tortillas

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

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

Chicken Matzo Ball Soup — 14

 **Tomato Soup** — 13

 **Turkey Chili** — 14



SALADS


All salads naturally 

Sesame Salmon Salad — 25
Kale, quinoa, wild rice, beets, carrots, avocado, edamame, cilantro, sesame soy dressing

Asian Chicken Salad 2.0 — 22
Romaine, napa 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

SIDES — 12

All sides naturally 

Sweet Potato Fries
Blue cheese aioli

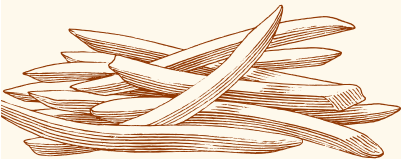
Herb Fries
Rosemary, thyme, sage

Brussels Sprouts

Sautéed Spinach
Garlic & olive oil

Sautéed String Beans
Garlic & olive oil

Market Plate — 29
Choose three sides



SANDWICHES & BURGERS

Extra toppings available for an additional charge.

 bread available for any sandwich +2

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

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

Friedman's Club — 22
Turkey, avocado, bacon, Pepper Jack cheese, LTO, cranberry aioli, vinegar chips

Blackened Fish Sandwich — 27
Arugula, tartar sauce and pickled fennel, 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

French Onion Steak Sandwich — 29
Grilled steak, caramelized onions, melted Gruyère, herb aioli & fries

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

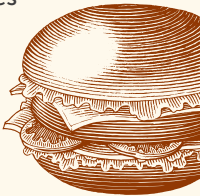
Tuna Melt — 23
Tomato, aged cheddar, toasted rye, vinegar chips

Broadway Smash Burger — 24
Two beef patties smashed with onions, topped with American cheese, shredded lettuce, pickles, special sauce, herb fries


Friedmans Burger — 26
All natural Angus beef, herb fries

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

Impossible™ Burger — 22
Plant based burger with 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

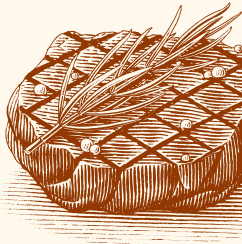
Brick Chicken — 34
Mashed potatoes, grilled asparagus

Filet Mignon — 48
8 oz Filet Mignon, red wine demi-glace, potatoes au gratin, asparagus

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

Steak Frites — 42
12 oz NY strip with parmesan truffle fries

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



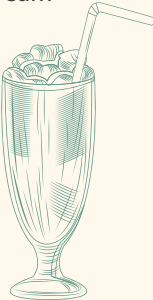
Our Famous MILKSHAKES — 20

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



DESSERTS

All desserts naturally 

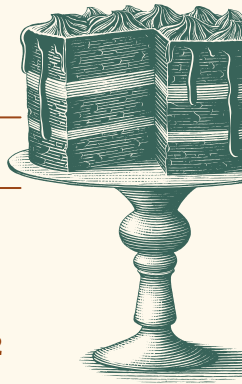
Pecan Carrot Cake — 12

NY Style Cheesecake — 12

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

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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.



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