

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

gf Green's Beer — 12

Rotating selection

gf Estrella Galicia Beer — 9

Certified European Gluten-Free

gf DownEast Original Cider — 8

Unfiltered

gf 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

Clausthauer 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'ile, Santa Barbara, CA 2023

Elegant & creamy, balanced with a hint of citrus & apricot

SPARKLING

Prosecco

Di Maria, DOC Brut, 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

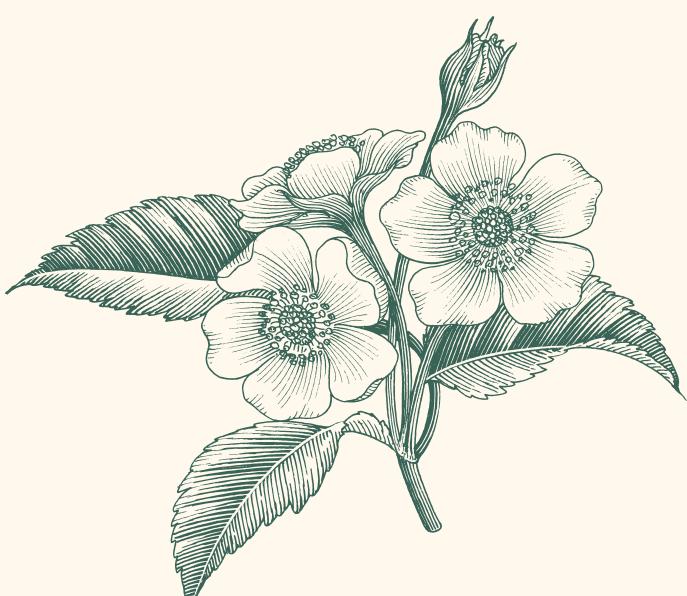
Bourbon, maple, orange bitters

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

- gf Vegetable Potstickers** — 17
Sriracha aioli, ginger soy dipping sauce
- gf Spinach Artichoke Dip** — 17
Corn tortillas
- gf Mac n' Cheese** — 17
Fontina, parmesan
- gf Korean Chicken Wings** — 20
Sweet chili glaze
- Chicken Matzo Ball Soup** — 14
- gf Tomato Soup** — 13
- gf Turkey Chili** — 14



SALADS

All salads naturally **gf**

- 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 **gf**

- 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

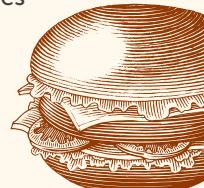


SANDWICHES & BURGERS

Extra toppings available for an additional charge.

gf 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 Swisswiche** — 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 Gruyere, 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 **gf**

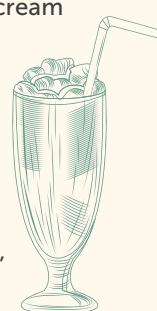
- Grain Bowl** — 20
Rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame lime vinaigrette
Add Tofu +4 / Chicken +8
Steak or Salmon +10
- Fried Chicken + Cheddar Waffle** — 35
Habanero honey
- Roasted Salmon** — 35
Mashed potatoes, seared spinach, Asian ginger jus
- Brick Chicken** — 34
Mashed potatoes, grilled asparagus



OUR FAMOUS MILKSHAKES — 20

All milkshakes naturally **gf**

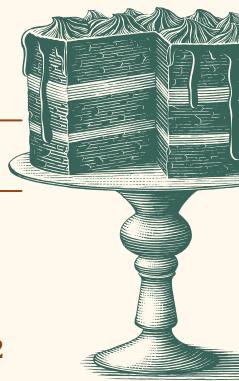
- Chocolate Fudge Brownie**
Chocolate, fudge, homemade brownie bites, whipped cream
- Mint Oreo**
Mint chip, oreos, fudge, whipped cream
- Vanilla S'mores**
Vanilla bean, fudge, chocolate chunks, graham cracker crumble, marshmallow cream



DESSERTS

All desserts naturally **gf**

- 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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