

FRIEDMANS

ALL DAY MENU

EARLY RISERS

- STEEL CUT OATMEAL** market fruit 10
- HOUSEMADE GRANOLA** greek yogurt, mixed berries, wildflower honey 12
- B.E.L.T.** thick cut bacon, over-easy egg, lettuce, tomato, herb aioli, sourdough 15
- AVOCADO TOAST** rustic bread, poached eggs, chili flakes, hemp seeds 17
- EGGS WITH STYLE** potato hash, wheat toast and one choice of:
bacon, chicken sausage, fruit 16 *substitute gluten-free bread +2*

CLASSICS

- FRENCH TOAST** berry compote 16
- EGG WHITE OMELETTE** market veggies, avocado, potato hash, toast 17
- PASTRAMI HASH** sunny-side eggs, whole wheat toast 18
- STEAK + EGGS** sunny-side eggs, jalapeño crema, herb fries 22
- NOVA BENNY** poached eggs, potato pancake, smoked salmon, hollandaise 18
- CHICKEN CHILAQUILES** sunny-side eggs, fried tortillas, tomatillo salsa, avocado, cotija cheese, red onion, sour cream 18
- WILD MUSHROOM TOAST** sunny-side egg, local burrata, spinach, truffle butter, toasted ciabatta 18

OUR FAMOUS PANCAKES

BLUEBERRY • PANCAKE OF THE DAY

17

SALADS

- GRILLED CHICKEN SALAD** mixed greens, dried cranberries, candied walnuts, bleu cheese, carrots, cherry tomatoes, balsamic vinaigrette 16
- SESAME SALMON SALAD** kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts, soy vinaigrette 19
- ASIAN CHICKEN SALAD 2.0** cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds, hoisin dressing 16
- COBB SALAD** grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, hard-boiled egg, buttermilk ranch dressing 18
- KALE SALAD** mint, dried cranberries, butternut squash, red onions, sunflower seeds, ricotta salata, lemon maple vinaigrette 14
add tofu +3 add chicken +5 add steak or salmon +7

SIDES

- THICK CUT BACON** 7
- FARM EGGS** 6
- POTATO PANCAKES** 8
- CHICKEN SAUSAGE** 7
- TOAST** 3
- MARKET FRUIT** 8
- POTATO HASH** 5
- AVOCADO** 5

JUICE

FRESH SQUEEZED

- ORANGE** 7
- GRAPEFRUIT** 7

COFFEE

BY LA COLOMBE

- DRIP** (regular or decaf) 5
- ESPRESSO** 3.5
- CAPPUCCINO/LATTE** 5
- COLD BREW** 5
- CHAI LATTE** 5
- DIRTY CHAI** 6
- HOT CHOCOLATE** 6
with fresh whip

TEA

BY HARNEY & SONS

- ENGLISH BREAKFAST** 4
- EARL GREY** 4
- GREEN** 4
- CHAMOMILE** 4
(caffeine free)
- MINT** (caffeine free) 4

99% of our menu can be prepared gluten-free. Notify your server if you have any food allergies.

Gluten-free dishes will be marked with a flag.

We are proud to serve pasture raised meats, free-range poultry, and produce from farmers we know.

FRIEDMANS

ALL DAY MENU

STARTERS

VEGETABLE POTSTICKERS sriracha aioli, ginger soy dipping sauce 10

SPINACH ARTICHOKE DIP corn tortillas 13

KOREAN CHICKEN WINGS sweet chili glaze 13

SANDWICHES

FRIEDMAN'S CLUB turkey, avocado, blt, pepperjack, red onion, cranberry aioli, multigrain, vinegar chips 17

OUR PASTRAMI REUBEN sauerkraut, gruyere, russian dressing, toasted rye, pickle, vinegar chips 19

GRILLED CHICKEN SWISSWICH bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries 17

BUTTERMILK FRIED CHICKEN boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun 17

GRILLED CHEESE smoked gouda, broccoli rabe, pickled onions, rustic bread 15 *add cup of tomato soup 3*

B.L.A.T. bacon, lettuce, avocado, tomato, herb aioli, sourdough, vinegar chips 16

TUNA MELT tomato, aged cheddar, toasted rye, vinegar chips 16

GARDEN VEGGIE hummus, cucumber, avocado, sprouts, carrots, lettuce, tomato, peppers, vinegar chips 16
add tofu +3 add chicken +5 add steak or salmon +7
substitute gluten-free bread +2

BURGERS

all our burgers are served with herb fries, pickle, on a brioche bun

FRIEDMAN'S BURGER all natural angus beef 18

TURKEY BURGER pepperjack, avocado aioli 16

FALAFEL BURGER tzatziki, tomato-mint relish 16
add cheese, caramelized onions, sautéed mushrooms +1
add avocado, sunny-side egg +2 add bacon +2.5
substitute gluten-free bun +2

ENTREES

FRIED CHICKEN + CHEDDAR WAFFLE habanero honey 26

FISH TACOS corn tortillas, citrus fennel slaw, tomatillo salsa, sriracha aioli, cilantro 18

GRAIN BOWL rice or quinoa, bok choy, japanese eggplant, carrots, bean sprouts, edamame, sesame-lime vinaigrette 15
add tofu +3 add avocado +3 add egg +3 add chicken +5 add steak or salmon +7

SOUPS

CHICKEN MATZO BALL

TOMATO SOUP

SOUP OF THE DAY

cup 6

bowl 8

8

SIDES

MARKET PLATE

choice of 3 sides 15

SWEET POTATO FRIES

blue cheese aioli

BRUSSELS SPROUTS

balsamic reduction, pecorino

MAC N' CHEESE

fontina, parmesan

HERB FRIES

rosemary, thyme, sage

SAUTÉED BROCCOLI

garlic, chili flakes

SAUTÉED SPINACH

raisins, pine nuts

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

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

DI MARIA PROSECCO, NV, ITALY

100% Glera, crisp and delicate with fruity hints of peach and green apple.

9|38

E&M BERGER

GRUNER VELTINER, AUSTRIA

Light refreshing white, pleasant acidity, palate of citrus and stone fruits, hints of mineral.

9|34

OSPREY DOMINION

CHARDONNAY, NORTH FORK, NY

Full flavored, well balanced, notes of pineapple & toasted coconuts.

9|29

DOMAINE D'UBY

SAUVIGNON BLANC, FRANCE

Fresh nose of citrus, crisp palate, elegant and complex.

9|38

RED

MONTEPULCIANO D'ABRUZZO, ITALY

Ruby red full bodied, prunes & violets on the nose. Dried fruit and hazelnut on palate, 85% montepulciano, 15% sangiovese.

9|38

CHATEAU LOUMELAT

MERLOT, CAB, FRANCE

Intense fruity nose, with blackcurrant and blackberry, vanilla notes, french oak. Well balanced, great length.

9|38

HERON, PINOT NOIR, CALIFORNIA

Soft bodied, elegant pinot noir with hints of berries. Tanins is medium to soft.

9|34

VINA IJALBA, TEMPRANILLO, SPAIN

Lively fruit balance, aromas of black plum and raspberry. Medium bodied, soft tanins.

9|35

DRAFT BEER

SEASONAL DRAFTS

Rotating taps. Ask your server what's on draft tonight!

7

BOTTLED BEER

BROOKLYN LAGER

Brooklyn Brewery, Brooklyn, NY

8

GLUTEN-FREE BOTTLE GLÜTINY PALE ALE

New Belgium Brewing Co., Fort Collins, CO

8

1911 HARD CIDER

Beak & Skiff Apple Orchard, Lafayette, NY

8

11

HOUSE COCKTAILS

HUDSON MARGARITA

Tequila, mango puree, muddled cucumber, agave, lime

LAVENDER BEE'S KNEES

Gin, lemon, lavender-honey syrup

HIGH FASHION

Bombay gin, pomegranate juice, lemon, rosemary, seltzer

KENTUCKY MULE

Bourbon, lime, maple syrup, ginger beer

MIMOSA 11
BLOODY MARY 12

BOYLAN'S SODA

SELTZER

3.5

GINGER ALE

3.5

ROOT BEER

3.5

BLACK CHERRY

3.5

DIET BLACK CHERRY

3.5

ICED TEA

BREWED WITH FRESH MINT

5

LEMONADE

HOUSE MADE

5

ARNOLD PALMER

5

LEMONADE OF THE DAY

6

CANNED SODA

COKE

2.5

DIET COKE

2.5

BOTTLED SODA

PELLEGRINO 1 LT

7