

FRIEDMANS

dinner menu

STARTERS

- frickles** sriracha aioli 9
- vegetable potstickers** sriracha aioli, ginger soy dipping sauce 10
- spinach artichoke dip** corn tortillas 13
- avocado mash** tostones, pickled pepper 14
- korean chicken wings** sweet chili glaze 13
- chilled shrimp cocktail** 4 jumbo shrimp, cocktail sauce 15
- tuna poke** brown rice, tobiko, scallions, nori 16

SALADS

- chopped chicken shawarma** romaine, tomato, onion, cucumber, radish, chick peas, yogurt vinaigrette 16
- sesame salmon salad** kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts 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, eggs, buttermilk ranch dressing 18
- kale salad** mint, dried cranberries, butternut squash, red onions, sunflower seeds, ricotta salata, lemon maple vinaigrette 14
- buttercrunch bibb** manchego, sunflower seeds, dill ranch 13

add tofu +3, add chicken +5, add steak or salmon +7

BURGERS

- served with herb fries, pickle, on a brioche bun*
- friedman's burger** all natural angus beef 18
- turkey burger** pepperjack, avocado aioli 16
- lamb burger** cucumber yogurt, pickled onion, feta, mint 19
- falafel burger** tzatziki, tomato-mint relish 16
- add cheese, caramelized onions, sautéed mushrooms +1.5*
add avocado + 3 add bacon + 2.5
substitute gluten-free bun +2

ENTREES

- brick chicken** spring bread salad, salsa verde 26
- fried chicken + cheddar waffle** habanero honey 26
- seared wild salmon** mashed potatoes, seared spinach, asian ginger jus 28
- hand cut pastrami on rye** mustard, pickle, vinegar chips 19
- our pastrami reuben** sauerkraut, swiss, toasted rye, pickle, vinegar chips 20
- chicken pot pie** root vegetables, green peas, black pepper puff pastry 25
- grilled steak tacos** avocado, jalapeno crema, scallions, queso fresco, crispy shallots 24
- skirt steak** pesto mashed potatoes, sautéed greens, onion rings, parmesan chimichurri 29
- fish tacos** corn tortillas, citrus fennel slaw, tomatillo salsa, sriracha aioli, cilantro 19
- grain bowl** rice or quinoa, bok choy, japanese eggplant, carrots, bean sprouts, edamame, sesame-lime vinaigrette 15
add tofu +3, add chicken +5, add steak or salmon +7

SOUPS

 8 each

- chicken matzo ball**
- tomato soup**
- soup of the day**

SIDES

 8 each

- market plate**
choice of 3 sides 19
- sweet potato fries**
blue cheese aioli
- sautéed spinach**
raisins, pine nuts
- grilled asparagus**
shaved parmesan
- charred snap peas**
mint, lemon
- crispy baby artichokes**
parmesan, horseradish aioli
- mac n' cheese**
fontina, parmesan
- herb fries**
rosemary, thyme, sage

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.

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.