

FRIEDMANS

dinner menu

STARTERS

- vegetable potstickers** sriracha aioli, ginger soy dipping sauce 10
- spinach artichoke dip** corn tortillas 13
- avocado mash** tostones, pickled pepper 13
- korean chicken wings** sweet chili glaze 13
- tuna poke** brown rice, tobiko, scallions, nori 13

SOUPS 9 each

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

SALADS

- chopped chicken shawarma** romaine, tomato, onion, cucumber, radish, chick peas, green tahini, yogurt vinaigrette 16
- sesame salmon salad** kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts, oregano 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

BURGERS

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

- friedman's burger** all natural angus beef 17
- turkey burger** pepperjack, avocado aioli 16
- lamb burger** cucumber yogurt, pickled onion, feta, mint 18
- falafel burger** tzatziki, tomato-mint relish 16

*add cheese, caramelized onions, sautéed mushrooms +1
add avocado + 2 add bacon + 2.5
substitute gluten-free bun +2 available on lettuce wraps*

ENTREES

- brick chicken** mashed potatoes, brussel sprouts, brown gravy 25
- baby back ribs** apple cider coleslaw, shoestring potatoes 26
- fried chicken + cheddar waffle** habanero honey 25
- wild ginger salmon** mashed potatoes, sautéed spinach 27
- our pastrami reuben** sauerkraut, gruyere, russian dressing, toasted rye, pickle, vinegar chips 19
- skirt steak** pesto mashed potatoes, sautéed greens, onion rings, parmesan chimichurri 29
- fish tacos** corn tortillas, citrus fennel slaw, tomatillo salsa, sriracha aioli, cilantro 20
- grilled steak tacos** avocado, jalapeño crema, scallions, queso fresco, crispy shallots 23
- grain bowl** rice or quinoa, bok choy, japanese eggplant, carrots, bean sprouts, edamame, sesame-lime vinaigrette 16
add tofu +3, add chicken +5, add steak or salmon +7

SIDES 8 each

- market plate**
choice of 3 sides 18
- sweet potato fries**
blue cheese aioli
- sautéed spinach**
raisins, pine nuts
- sautéed broccoli**
garlic, chili flakes
- roasted cauliflower**
sherry reduction, walnuts
- brussel sprouts**
balsamic reduction, pecorino
- 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.

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.