

# 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

## SOUPS

 9 each

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

## 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, 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
- 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
- fried chicken + cheddar waffle** habanero honey 25
- wild ginger salmon** mashed potatoes, sautéed spinach 27
- braised short ribs** pickled rainbow carrots, wilted spinach, parsnip puree, demi-glace 26
- 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
- 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.

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.