

FRIEDMAN'S
KITCHEN + BAR

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EARLY RISERS

STEEL CUT OATMEAL 10
market fruit

HOUSE MADE GRANOLA 10
yogurt, berries, honey

FRENCH TOAST 16
berry compote

COUNTRY BREAKFAST 16
eggs as you please, potato hash, cheddar biscuit,
choice of heritage ham, bacon or fruit

AVOCADO TOAST 11
chili flakes, cumin, rustic bread
add poached eggs +5, add smoked salmon +6

CLASSICS

CHEESE BLINTZ 18
ricotta filled crepes, strawberry compote

PASTRAMI HASH 18
sunny-side eggs, whole wheat toast

NOVA BENNY 22
poached eggs, potato pancake, smoked salmon, hollandaise

OATMEAL PANCAKES 16
berries and cream

CHICKEN CHILAQUILES 18
sunny-side eggs, fried tortillas, tomatillo salsa,
avocado, cotija cheese, red onion, sour cream

STEAK + EGGS 25
8oz sirloin, over easy eggs, yucca, jalapeño crema

EGG WHITE OMELETTE 19
market veggies, avocado, greens and fruit

SALADS & BOWLS

SESAME SALMON SALAD 18
kale, grains, mint, pickled beets, pickled carrots, avocado,
edamame, sprouts, sesame soy vinaigrette

CHICKEN TOSTADA BOWL 17
blackened chicken, red cabbage, watercress, tomato,
green beans, tortilla, corn, chipotle dressing, buttermilk dressing

GRILLED CHICKEN COBB 17
romaine, tomato, avocado, egg, blue cheese, bacon, buttermilk ranch

HARVEST BOWL 15
brussels sprouts, roasted sweet potato, apples, goat cheese,
candy walnuts, red wine dressing
add salmon or steak +7, add chicken +5, add tofu +3

SIDES

bacon 6
fruit bowl 10
toast 4
avocado 4
potato hash 5
potato pancakes 8
farm eggs 5

COFFEE

BY LA COLOMBE

DRIP (regular or decaf) 4
ESPRESSO 3
COLD BREW 5
CAPPUCCINO/LATTE 4
CHAI LATTE 5
DIRTY CHAI 6
HOT CHOCOLATE 5
with fresh whip

TEA

BY HARNEY & SONS

ENGLISH BREAKFAST 4
EARL GREY 4
ORGANIC GREEN 4
CHAMOMILE caffeine free 4
MINT caffeine free 4

COLD DRINKS

MINT ICED TEA 5
LEMONADE 5
ARNOLD PALMER 5
SODA 4
coke, diet coke, sprite, ginger ale
ORANGE JUICE 6
GRAPEFRUIT JUICE 6
GREEN JUICE 8
AÇAI SMOOTHIE 8

18% gratuity will be added to parties of eight or more.

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STARTERS

AVOCADO MASH 13

avocado, onions, jalapeño, cilantro, lime, tortilla

CRISPY CHICKEN WINGS 13

choice of Korean BBQ or house made hot sauce, pickles, scallions

MA'S OLD SCHOOL MEATBALLS 13

fennel tomato sauce, ricotta

VEGGIE POTSTICKERS 10

sriracha aioli, ginger soy dipping sauce

MAC AND CHEESE 10

BAKED CHEESE 11

thyme, rosemary, olives, toasted bread

SANDWICHES

gluten free breads are available, just ask!

PASTRAMI ON RYE 18

our signature pastrami on rye with spicy mustard, chips
make it a reuben with sauerkraut & swiss cheese +3

CHICKEN BÁNH MÌ 17

pickled veggies, cilantro, pepper dew aioli, baguette, chips

TUNA MELT 17

cheddar, tomato, rye, chips

GRILLED CHEESE 15

challah bread, aged cheddar, tomato, bacon, chips
add cup of tomato soup +3

BUTTERMILK FRIED CHICKEN SANDWICH 17

boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun, herb fries

BURGERS

gluten free breads are available, just ask!

GRASS FED BURGER 18

lettuce, tomato, onion, herb fries

BEC BURGER 21

bacon, egg & cheese on our natural beef burger, herb fries

TURKEY BURGER 18

pepperjack, avocado aioli

HOUSE FALAFEL BURGER 17

cucumber tzatziki, pico de gallo, herb fries

BURGER TOPPINGS +2

cheese • mushrooms • fried egg • avocado • grilled jalapeño • black forest ham • bacon

ENTRÉES

CHICKEN & CHEDDAR WAFFLE 25

fried half chicken, spicy honey

GRILLED FISH TACOS 19

napa slaw, salsa verde, avocado

GRAIN BOWL 15

rice or quinoa, japanese eggplant, edamame, bok choy,
bean sprouts, carrot shoestrings, sesame lime dressing
add salmon or steak +7, add chicken +5, add tofu +3

SOUPS 8

MARKET (DAILY)

MATZO BALL*

TOMATO

SIDES 8

hand cut fries

sweet potato fries

parmesan truffle fries

sautéed spinach

sautéed kale with garlic

sautéed brussels sprouts

\$20 BURGER & BEER



OUR FAMOUS GRASS FED
BURGER SERVED WITH
YOUR CHOICE OF ONE
OF OUR CRAFT BEER DRAFTS

Monday–Friday, 11am–4pm

*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.*

**Our matzo balls are not gluten free*

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WINES

RED WINES

PINOT NOIR Wild Hills, Oregon, 2017	12/48
CÔTES DU RHÔNE Château de Saint Cosme, France, 2018	13/52
SHIRAZ (ORGANIC) Yalumba, Australia, 2017	10/40
PINOTAGE Fleur du Cap, South Africa, 2016	12/48
CABERNET SAUVIGNON RESERVA Terrazas, Argentina	16/64

WHITE WINES

PINOT GRIGIO Donini 18, Italy	9/36
SAUVIGNON BLANC Babich Estate Black Label, New Zealand	10/40
ROSÉ Wither Hills, New Zealand	11/44
CHARDONNAY Sonoma-Cutrer, Sonoma	15/60

BUBBLES

PROSECCO Lamberti, Italy	10/40
CHAMPAGNE Laurent-Perrier (375 ml)	35
BELLINI OR MIMOSA	12

BEERS

DRAFTS

LA CHOUFFE Belgium Blonde, 8.0 abv, Belgium	10
VICTORY PRIMA PILS Pilsner, 5.3 abv, Pennsylvania	9
CIGAR CITY JAI ALAI IPA 7.5 abv, Florida	9
BROOKLYN LAGER Lager, 5.2 abv, Brooklyn, New York	9

ASK ABOUT SEASONAL SELECTION

CANS

BELL'S TWO HEARTED ALE American IPA, 7.0 abv, Michigan	6
GLUTENBERG BLONDE ALE Gluten-free Ale, 4.5 abv, Canada (16 oz)	8
FOUNDER'S ALL DAY Session Ale, 4.7 abv, Michigan	6
THREE'S BREWING VLIET Pilsner, 5.2 abv, New York (16 oz)	10
DOWN EAST CIDER (GLUTEN FREE) Massachusetts	9

BOTTLES

BITBURGER Pilsner, 4.8 abv, Germany	8
SWEET BABY JESUS DuClaw, Chocolate Peanut Butter Porter, 6.5 abv, Maryland	8
VICTORY BREWING CO. Golden Monkey, Belgian-style Tripel, 9.5 abv, Pennsylvania	10
WOLFFER ESTATE "NO. 139" ROSÉ CIDER (GLUTEN FREE) Long Island	10