

FRIEDMAN'S
KITCHEN + BAR

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

SALADS & BOWLS

- GRAIN BOWL** 17
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
- 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** 18
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 8

- hand cut fries parmesan truffle fries sweet potato fries
sautéed kale with garlic sautéed spinach sautéed brussels sprouts

ENTRÉES

- 12 OZ NY STRIP STEAK** 29
sautéed kale, choice of potato
- BRAISED SHORT RIB** 25
jalapeño-cheddar grits, roasted red pepper relish
- CHICKEN POT PIE** 25
flaky puff pastry
- OUR FAMOUS CHICKEN & CHEDDAR WAFFLE** 25
fried half chicken, spicy honey
- HOUSE RAVIOLI** 20
chef's choice
- CRISPY SALMON** 28
butternut squash, forest mushrooms, balsamic glaze
- GRILLED STEAK TACOS** 24
avocado, jalapeño crema, scallions, queso fresco, shallots
- GRILLED FISH TACOS** 22
napa slaw, salsa verde, avocado
- OUR BRICK CHICKEN** 26
mashed potatoes, sautéed brussels sprouts, au jus

SANDWICHES & BURGERS

gluten free breads are available on all sandwiches and burgers, 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
- 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*

FLATBREADS 15

- FOUR MUSHROOM
TOMATO MOZZARELLA**

SOUPS 8

- MARKET (DAILY)
MATZO BALL*
TOMATO**

DESSERTS 8

- CHEESECAKE
HANDWROUGHT
SEASONAL PIE
CHOCOLATE MOLTEN CAKE
FRESH FRUIT
SEASONAL ICE CREAMS
AND SORBETS**

\$20 BURGER & BEER



OUR FAMOUS GRASS FED
BURGER SERVED WITH
YOUR CHOICE OF ONE
OF OUR CRAFT BEER DRAFTS
Monday–Friday, 11am–4pm

18% gratuity will be added to parties of eight 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.

**Our matzo balls are not gluten free*

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

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	
GREEN JUICE	8

