

— GLUTEN-FREE PIONEERS —

EARLY RISERS

- HOUSEMADE GRANOLA** greek yogurt, mixed berries, wildflower honey 9
- BERRY FRENCH TOAST** berry compote, Vermont maple syrup 15
- B.E.L.T.** thick cut bacon, over-easy egg, lettuce, tomato, herb aioli, sourdough 13
- AVOCADO TOAST** poached eggs, chili flakes, hemp seeds 14
- BREAKFAST BURRITO** eggs, cheese, rice, beans, lettuce, sour cream 12
- BREAKFAST BOWL** sunny-side eggs, grains, seasonal vegetables, sesame soy vinaigrette 15
- EGGS WITH STYLE** two eggs, potato hash, toast, choice of bacon, fruit or Israeli salad 15

SIDES

- thick cut bacon 7 • farm eggs 5 • avocado 5
- potato latkes 8 • toast 3 • market fruit 8
- potato hash 5

FRESHLY SQUEEZED

- orange 6
- grapefruit 6

CLASSICS

- FARM EGG OMELETTE** market veggies, avocado, potato hash, whole wheat toast 15
- PASTRAMI HASH** sunny-side eggs, whole wheat toast 17
- STEAK + EGGS** skirt steak, sunny-side eggs, crispy yuca, jalapeño crema 19
- NOVA BENNY** poached eggs, potato latke, smoked salmon, hollandaise 17
- OATMEAL BANANA WALNUT PANCAKES** bananas, Vermont maple syrup 15
- CHICKEN CHILAQUILES** sunny-side eggs, tortilla, avocado, cotija cheese, red onion, sour cream, tomatillo salsa 17

SALADS

- GREEK CHOP** romaine, feta, tomato, cucumber, olives, red onion, oregano vinaigrette 13
 - SESAME SALMON SALAD** kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts, soy vinaigrette 18
 - 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 17
- add tofu, falafel or avocado +3 add chicken +5 add steak or salmon +7*

COFFEE

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|--------------------------------|---------------------|-----|------------------------|---|
| BY LA COLOMBE | COLD BREW | 4 | HOT CHOCOLATE | 5 |
| DRIP (regular or decaf) | CHAI LATTE | 4.5 | <i>with fresh whip</i> | |
| ESPRESSO | MATCHA LATTE | 5 | HOT TEA | 4 |
| CAPPUCCINO/LATTE | DIRTY CHAI | 5.5 | | |

SANDWICHES

gluten-free bread available

- HAND CUT PASTRAMI** mustard, pickle, rye bread, vinegar chips 19
Make it a Reuben with sauerkraut & swiss cheese +2
- GRILLED CHICKEN SWISSWICH** bacon jam, gruyere, lettuce, avocado aioli, ciabatta, herb fries 15
- BUTTERMILK FRIED CHICKEN** boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun, herb fries 16
- GRILLED CHEESE** smoked gouda, aged cheddar, tomato 14
- B.L.A.T.** bacon, lettuce, avocado, tomato, herb aioli, sourdough, vinegar chips 14
- TUNA MELT** tomato, aged cheddar, toasted rye, vinegar chips 14
- GARDEN VEGGIE** hummus, cucumber, avocado, sprouts, carrots, lettuce, tomato, peppers, sourdough, vinegar chips 14
- FRIEDMAN'S CLUB** turkey, avocado, blt, pepperjack, red onion, cranberry aioli, multigrain, vinegar chips 16
add cheese +2 add tofu +3 add chicken +5 add steak or salmon +7
add tofu, falafel or avocado +3

BURGERS

- FRIEDMAN'S BURGER** all natural angus beef, herb fries 17
- TURKEY BURGER** pepperjack, avocado aioli, herb fries 16
- STREET FALAFEL** tahini, Israeli salad, pickles, pita, mixed greens 14
- BURGER TOPPINGS+2**
cheese • mushrooms • fried egg • avocado • grilled jalapeño
caramelized onions • bacon

ENTREES

- FRIED CHICKEN + CHEDDAR WAFFLE** habanero honey 24
- FISH TACOS** corn tortillas, citrus fennel slaw, tomatillo salsa, sriracha aioli, cilantro 18
- 3 PIECE FRIED CHICKEN** choice of two sides 21
- GRAIN BOWL** brown rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette 15
add tofu, falafel or avocado +3 add chicken +5 add steak or salmon +7

SOFT DRINKS

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|----------------------|---|------------------------------|---|
| ICED TEA | 5 | LEMONADE | 5 |
| ARNOLD PALMER | 5 | LEMONADE OF DAY | 5 |
| | | SAN PELLEGRINO (1 lt) | 7 |

SOUP
CHICKEN
MATZO BALL
bowl 8

COCKTAILS

- MIMOSA** 12
prosecco, fresh squeezed orange juice
- PEACH BELLINI** 12
prosecco, peach purée
- SAKE BLOODY MARY** 11
housemade spicy mary mix
w/ organic tomato juice
- YUZU COCKTAIL** 13
refreshing citrus yuzu sake, prosecco
- SPIKED HOT CIDER** 10
sake, apple cider, cinnamon
- SANGRIA** 14
red or white w/ fresh fruit

8

SIDES

- MARKET PLATE**
(choose three sides 17)
- SWEET POTATO FRIES**
blue cheese aioli
- HERB FRIES**
rosemary, thyme, sage
- YUCA FRIES**
avocado aioli
- MAC N' CHEESE**
fontina, parmesan
- SAUTÉED BROCCOLI**
garlic & oil
- SAUTÉED KALE & CABBAGE**
toasted sesame seeds
- ISRAELI SALAD**
cucumbers, tomato, red onion,
parsley, lemon
- SAUTÉED STRING BEANS**
garlic butter

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| CANNED SODA | 2.5 |
| <i>(coke / diet / sprite / ginger ale / seltzer)</i> | |
| DR. BROWN'S (can) | 2.5 |
| <i>(cel-ray / cream / root beer / black cherry)</i> | |

Many of our dishes can be prepared gluten-free, however our kitchen is not a gluten-free facility, please notify your server of any food allergies. All gluten-free dishes will be marked with a flag.

We are proud to serve 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.