

EARLY RISERS

- HOUSEMADE GRANOLA** greek yogurt, mixed berries, wildflower honey 9
- CHURRO FRENCH TOAST** chocolate sauce, Vermont maple syrup 15
- B.E.L.T.** thick cut bacon, over-easy egg, lettuce, tomato, herb aioli, sourdough 13
- AVOCADO TOAST** rustic bread, poached eggs, chili flakes, hemp seeds 14
- BREAKFAST BURRITO** eggs, cheese, rice, beans, lettuce, sour cream 12
- EGGS WITH STYLE** potato hash, toast, choice of bacon, chicken sausage, fruit or Israeli salad 15

SIDES

- thick cut bacon 7 • farm eggs 5 • avocado 5
- potato latkes 8 • chicken sausage 6
- toast 3 • market fruit 8 • potato hash 5

FRESHLY SQUEEZED

- orange 6 • grapefruit 6
- green 6 • ginger shot 6

CLASSICS

- VEGETABLE OMELETTE** market veggies, avocado, potato hash, 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
- AUNT SALLY'S CHEESE BLINTZ** strawberry compote, sour cream 17
- OATMEAL BANANA WALNUT PANCAKES** bananas, Vermont maple syrup 15
- CHICKEN CHILAQUILES** sunny eggs, tortilla, avocado, cotija cheese, red onion, sour cream, tomatillo salsa 17

SALADS

- GREEK** 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
- HARVEST BOWL** roasted vegetables, apples, goat cheese, granola crunch, red wine dressing 13
add tofu or avocado +3 add falafel or chicken +5 add steak or salmon +7

COFFEE

- BY LA COLOMBE
- DRIP (regular or decaf) 4
- ESPRESSO 3
- CAPPUCCINO/LATTE 4.5

COLD BREW

- CHAI LATTE 4.5
- MATCHA LATTE 5
- DIRTY CHAI 5.5

HOT CHOCOLATE

- with fresh whip 5
- HOT TEA 4

SANDWICHES

add tomato soup to any sandwich +4

gluten-free bread available

- HAND CUT PASTRAMI** mustard, pickle, 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 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, 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

BURGERS

- FRIEDMAN'S BURGER** all natural angus beef, herb fries 17
- TURKEY BURGER** pepperjack, avocado aioli, herb fries 16
- IMPOSSIBLE BURGER** caramelized onions & mushrooms, herb fries 15
- 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
- ROASTED SALMON** mashed potatoes, seared spinach, asian ginger jus 27
- BRICK CHICKEN** sautéed kale, mashed potatoes 25
- 3 PIECE FRIED CHICKEN** choice of two sides 19
- STEAK OF THE DAY** seasonal vegetable, choice of potato 30
- GRAIN BOWL** 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

- ICED TEA 5
- LEMONADE 5

CANNED SODA

- (coke / diet / sprite / ginger ale / seltzer) 2.5
- SAN PELLEGRINO (1 lt) 7

DR. BROWN'S (can)

- (cel-ray / cream / root beer / black cherry) 2.5

STARTERS

- CHICKEN MATZO BALL SOUP** 8
- TOMATO SOUP** 8
- SOUP OF THE DAY** 8
- SPINACH ARTICHOKE DIP** 11
corn tortillas
- VEGETABLE POTSTICKERS** 8
sriracha aioli, ginger soy sauce
- KOREAN CHICKEN WINGS** 12
sweet chili glaze
- AVOCADO MASH** 11
tostones, pickled pepper

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
- ROASTED CAULIFLOWER**
green tahini
- SAUTÉED KALE & CABBAGE**
toasted sesame seeds
- ISRAELI SALAD**
cucumbers, tomato, red onion, parsley, lemon
- SAUTÉED STRING BEANS**
garlic butter

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.