

BREAKFAST

gf **Lemon Ricotta Pancakes** — 22
Fresh strawberries, whipped cream, lemon zest, Vermont maple syrup

Berry French Toast — 22
Strawberry compote, Vermont maple syrup

gf+ **Avocado Toast** — 21
Poached eggs, chili flakes, charred lemon

Add feta +2, smoked salmon +8

gf+ **Farm Egg Omelette** — 22
Spinach, zucchini, squash, mushroom, avocado, potato hash, toast

Sub egg whites +2

gf+ **Eggs with Style** — 22
Two eggs any style, potato hash, whole wheat toast, choice of bacon, turkey bacon, or fruit

gf **Nova Benny** — 24
Potato latke, smoked salmon, poached eggs, baby kale, hollandaise

Add avocado +3

gf **Housemade Granola** — 16
Greek yogurt, mixed berries, drizzled honey

gf+ **B.E.L.T.** — 21
Thick cut bacon, over-easy eggs, lettuce, tomato, herb aioli, sourdough, potato hash

Add cheese +2

gf+ **Pastrami Hash** — 23
Two sunny-side eggs, whole wheat toast

Add avocado +3

gf+ **Shakshuka** — 23
Sunny side eggs, tomato, peppers, olives, feta cheese, grilled ciabatta

gf **Homemade Banana Bread** — 16
Almond flour, warm strawberry compote

BREAKFAST SIDES

All items naturally **gf**

Thick Cut Bacon 8

Turkey Bacon 8

Farm Eggs 8

Avocado 6

Potato Latkes 9

Potato Hash 6

gf+ **Toast** 4

Market Fruit 10



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.

SOUPS & STARTERS

Chicken Matzo Ball Soup — 13
Add toast +3

gf **Tomato Soup** — 13
Add toast +3

gf **Vegetable Potstickers** — 13
Sriracha aioli, ginger soy sauce

gf **Chicken Wings** — 18
Famous Korean BBQ or Buffalo

gf **Mac n' Cheese** — 15
Cheddar & fontina

gf **Spinach Artichoke Dip** — 17

gf **Three Cheese Mac n' Cheese Bites (7 Pc)** — 12

gf **Chicken Fingers** — 15
Honey Dijon dipping sauce
Add Cajun Fries +5



SALADS All items naturally **gf**

Asian Chicken Salad 2.0 — 22
Cabbage, peppers, green beans, peanuts, scallion, cilantro, sesame seeds, rice noodles, hoisin dressing

Cobb Salad — 22
Grilled chicken, avocado, bacon, blue cheese, egg, tomato, buttermilk ranch

Sesame Salmon Salad — 25
Kale, wild rice, quinoa, pickled carrots & beets, avocado, edamame, soy vinaigrette

Greek Salad — 17
Romaine, feta, tomato, cucumber, olives, red onion, oregano vinaigrette

Add avocado +3, tofu +5, 2 eggs, grilled chicken, chicken fingers or salmon +8, steak +12

ENTRÉES All items naturally **gf**

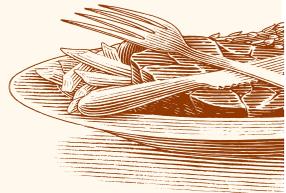
Fried Chicken & Cheddar Waffle — 29
Hot honey on the side

Buttermilk Fried Chicken Dinner — 30
3-piece fried chicken, choice of two sides

Crispy Fish Tacos — 25
Corn tortilla, cod, avocado mash, cabbage slaw, sriracha aioli, cilantro

Grain Bowl — 19
Choice of rice or quinoa, carrots, broccoli, bean sprouts, edamame, baby bok choy, sesame vinaigrette

Add avocado +3, tofu +5, 2 eggs, grilled chicken, chicken fingers or salmon +8, steak +12



SANDWICHES & BURGERS

All sandwiches served with Herb Fries. Add cup of any soup +5, **gf** bread available for any sandwich +2

Hand Cut Pastrami on Rye — 25
With mustard. Make it a Reuben with sauerkraut, Swiss cheese & Russian dressing +3

Grilled Cheese — 20
Aged cheddar, American, challah bread
Add bacon +3

Grilled Chicken Swisswich — 22
Bacon jam, gruyere, lettuce, avocado aioli, ciabatta

Tuna Melt — 22
Tomato, aged cheddar, rye

Our Famous Patty Melt — 25
Angus beef, caramelized onion, Swiss cheese, Russian dressing on sourdough

Pan-Seared Fish Sandwich — 25
Blackened branzino, arugula, pickled fennel, pickled red onion, dill-caper aioli, ciabatta

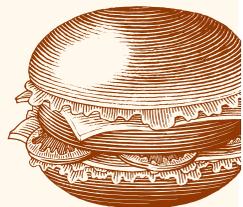
Buttermilk Fried Chicken Sandwich — 21
Chicken thigh, LTO, pickles, sriracha aioli, brioche bun

Classic B.L.A.T. — 19
Thick cut bacon, lettuce, avocado, tomato, herb aioli, sourdough
Add chicken +6

Broccoli Falafel Burger — 20
Feta, tzatiki, pico de gallo, pickled onion

Turkey Burger — 22
Pepperjack, avocado aioli, LTO, brioche bun

Friedmans Burger — 25
All natural angus beef, LTO, brioche bun



BURGER TOPPINGS

+2 each — Cheese / Mushrooms

Grilled Jalapeño / Caramelized Onions

+3 each — Avocado / Bacon / Turkey Bacon

+4 — Fried Egg

LUNCH SIDES — 10

All items naturally **gf**

Sweet Potato Fries Blue cheese aioli

Brussels Sprouts Sweet chilli glaze

Herb Fries Rosemary, thyme, sage

Cauliflower & Broccoli Tahini

Cajun Fries +2

DESSERTS

All items naturally **gf**

Desserts Available



Scan for our menu

COFFEE By La Colombe & Hot Beverages

Add vanilla or caramel +1.25

Drip — 5

Regular or decaf



Espresso — 4.5

Cappuccino/Latte — 6

Cold Brew — 5

Chai Latte — 6

Dirty Chai — 7

Hot Chocolate (Valrhona) — 7

Matcha Latte — 6

Matcha Float + 3

Affogato — 8.5

TEA

Hot Tea — 5

English Breakfast / Earl Grey
Chamomile / Mint / Green

Lemon Ginger Mint — 5.50

Hibiscus Iced Tea — 6

Mint Iced Tea — 5

SOFT DRINKS

Canned Soda — 3

Coke / Diet Coke / Sprite
Ginger Ale / Seltzer

Cold Pressed Apple Cider — 6

Cold / hot

FRESH JUICES

Orange — 6

Grapefruit — 6

Lemonade — 6

Seasonal flavors +1.50



DRAFT BEERS

Allagash White — 11

Montauk (NY) — 11

Lagunitas (CA) — 11

Brooklyn Lager (NY) — 11



BOTTLED BEERS

WÖLFFER Estate
Rose Cider (NY) — 12

Green's — 11

Glutenberg (BE) — 11

Stella (BE) — 9

SEASONAL WINE — 15 / 50

Cabernet Sauvignon

Smooth, full, grounded C.o., C.A.
2020

Pinot Noir

Light, fruity, Pojer E Sandri, Italy,
2021

Sancerre

Salty, dry, Jean Marc Brocard,
France, 2022

Chardonnay

Classic Cali, Presqu'île, Santa Barbra,
C.A., 2021

Prosecco

Sparkling Wine, Veneto,
DOC Brut, Italy

Rosé

Bieler, Sabine Aix- En,
France, 2021

30

BOTTLE SPECIAL

Ask your server.



CLASSIC COCKTAILS — 15

Little Italy Spritz

Herbal & effervescent — our spin on
classic "aperol spritz" with Prosecco

Red / White Sangria

Fresh berries & prosecco

Elderflower Spritz

Grapefruit, topped with prosecco,
rosemary sprig

Sake Bloody Mary

Housemade spicy Mary mix
with tomato juice

Tokyo 75

Refreshing citrus yuzu sake,
prosecco, mint

Spiked Hot Cider

Sake, cold pressed
apple cider, cinnamon

BRUNCH COCKTAILS — 15

Mimosa

Prosecco, orange juice

Apple Cider Bellini

Cold pressed apple cider,
brown sugar-honey rim

Spiked Lemonade

Fresh squeezed lemonade, sake
Seasonal flavors +1.50

Bellinis O' Day

Seasonal flavors +1.50



HAPPY HOUR

Daily 2pm - 6pm



Scan for our Happy
Hour menu

