

FRIEDMANS



Monday-Sunday | 5pm-8pm

Join us for an unforgettable experience.
Book online at [Resy](#)



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



Naturally
Gluten Free



Can be
prepared GF

BRUNCH

FRIEDMANS

JUICES — 8

Green
Orange
Grapefruit

COFFEE *By La Colombe*


Drip — 6
Regular or decaf
Espresso — 4

Cappuccino/Latte — 7
Cold Brew — 6
Chai Latte — 7
Dirty Chai — 8
Hot Chocolate — 7
With whipped cream

TEA — 5 *By Harney & Sons*

English Breakfast
Earl Grey
Organic Green
Chamomile
Caffeine free
Mint
Caffeine free

 Naturally
Gluten Free



 Can be
prepared GF


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.






EARLY RISERS *Served until 4pm*

 **Steel Cut Oatmeal — 15**
Market fruit
 **Breakfast Bowl — 20**
Sunny-side eggs, grains, seasonal vegetables, sesame soy vinaigrette

Bagel & Lox — 25
Cream cheese, tomato, onion, capers
 **B.E.L.T. — 19**
Thick cut bacon, over-easy egg, lettuce, tomato, herb aioli, toasted sourdough bread

CLASSICS *Served until 4pm*

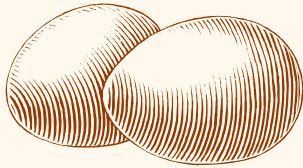
 **Housemade Granola — 16**
Greek yogurt, mixed berries, wildflower honey
 **Avocado Toast — 21**
Poached eggs, everything bagel crunch
 **Eggs With Style — 22**
Potato hash, toast, choice of bacon, turkey bacon or fruit
French Toast — 23
Berry compote, fresh strawberries

 **Pastrami Hash — 26**
Sunny-side eggs, whole wheat toast

 **Nova Benny — 25**
Poached eggs, potato pancake, smoked salmon, sautéed kale, hollandaise
 **Chicken Chilaquiles — 25**
Sunny side eggs, tortilla, avocado, cotija cheese, red onion, sour cream, tomatillo salsa
 **Shakshuka — 25**
Sunny side eggs, tomato, peppers, olives, feta cheese, grilled bread
 **Cheese Blintz — 25**
A delicate filled pancake of Ashkenazi Jewish origin, similar to a crepe or Russian blini. Stuffed with sweetened cheese, pan fried & served with berry compote


SIDES

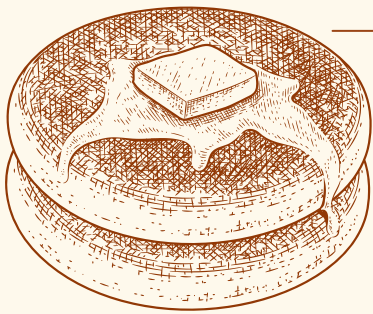
Sides naturally 
Thick Cut Bacon 9
Farm Eggs 8
Hanukkah Latkes 10
Turkey Bacon 10
 **Toast 8**
Market Fruit 12
Potato Hash 8
Avocado 8



OUR FAMOUS PANCAKES — 22

Served until 4pm

All pancakes naturally 



Blueberry | Chocolate Chip

SALADS *All salads naturally*

Sesame Salmon Salad — 25
Kale, quinoa, wild rice, beets, carrots, avocado, edamame, cilantro, sesame soy dressing

Asian Chicken Salad 2.0 — 22
Romaine, napa cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds, hoisin dressing

Cobb Salad — 25
Grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, hard-boiled egg, buttermilk ranch dressing



FRIEDMANS

STARTERS


 **Vegetable Potstickers** — 15
Sriracha aioli, ginger soy dipping sauce

 **Spinach Artichoke Dip** — 15
Corn tortillas

 **Mac n' Cheese** — 15
Fontina, parmesan

 **Korean Chicken Wings** — 16
Sweet chili glaze

Chicken Matzo Ball Soup — 13

 **Tomato Soup** — 13

 **Turkey Chili** — 14

SIDES — 12 All sides naturally

Sweet Potato Fries
Blue cheese aioli

Herb Fries
Rosemary, thyme, sage

Brussels Sprouts

Sautéed Spinach
Garlic & olive oil

Sautéed String Beans
Garlic & olive oil

Market Plate — 27
Choose three sides

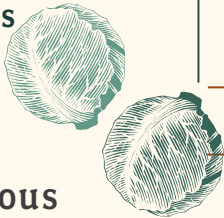
Our Famous MILKSHAKES — 18

All milkshakes naturally 

Chocolate Fudge Brownie
Chocolate, fudge, homemade brownie bites, whipped cream

Mint Oreo
Mint chip, oreos, fudge, whipped cream

Vanilla S'mores
Vanilla bean, fudge, chocolate chunks, graham cracker crumble, marshmallow cream



SANDWICHES & BURGERS

Extra toppings available for an additional charge.

 bread available for any sandwich +2

Hand Cut Pastrami on Rye — 24
Mustard, pickle, vinegar chips

Our Pastrami Reuben — 26
Sauerkraut, gruyere, toasted rye, pickle, vinegar chips

Friedman's Club — 22
Turkey, avocado, bacon, Pepper Jack cheese, LTO, cranberry aioli, vinegar chips

Blackened Fish Sandwich — 27
Arugula, tartar sauce and pickled fennel, herb fries

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

Buttermilk Fried Chicken — 22
Boneless thigh, lettuce, tomato, pickle, sriracha aioli, brioche bun, herb fries

Grilled Cheese — 24
American cheese & white cheddar on toasted challah. Served with vinegar chips & a cup of tomato soup

French Onion Steak Sandwich — 29
Grilled steak, caramelized onions, melted Gruyère, herb aioli & fries

B.L.A.T. — 19
Bacon, lettuce, avocado, tomato, herb aioli, sourdough, vinegar chips
Tuna Melt — 23
Tomato, aged cheddar, toasted rye, vinegar chips

Garden Veggie — 19
Hummus, cucumber, avocado, sprouts, carrots, lettuce, tomato, peppers, vinegar chips
*Add Tofu +4 / Chicken +8
Steak or Salmon +10*

Breakfast Burger — 28
All natural Angus beef, bacon, egg, cheese, potato hash, mixed greens

Friedmans Burger — 24
All natural Angus beef, herb fries

Turkey Burger — 20
Pepper Jack cheese, avocado aioli, LTO, brioche, herb fries

Impossible™ Burger — 20
Plant-based burger with caramelized onions & mushrooms, herb fries



ENTRÉES All entrées naturally

Grain Bowl — 18
Rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette
*Add Tofu +4 / Chicken +8
Steak or Salmon +10*

Fried Chicken + Cheddar Waffle — 33
Habanero honey

Roasted Salmon — 33
Mashed potatoes, seared spinach, asian ginger jus

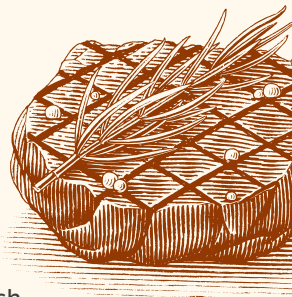
Brick Chicken — 32
Mashed potatoes, grilled asparagus

Filet Mignon — 48
8 oz Filet Mignon, red wine demi-glaze, potatoes au gratin, asparagus

Fish & Chips — 28
Beer battered, served with coleslaw & french fries

Steak Frites — 42
12 oz NY strip with parmesan truffle fries

Meatloaf — 31
Mashed potato, tomato relish, garlic string beans



DESSERTS All desserts naturally

Pecan Carrot Cake — 12

NY Style Cheesecake — 12

House-Made Cookie Plate — 10
Chocolate chip cookies with vanilla ice cream



FRIEDMANS


BEERS & CIDERS

Guinness — 10

 **Green's Beer** — 12
Rotating selection

 **Estrella Galicia Beer** — 9
Certified European Gluten-Free

 **DownEast Original Cider** — 8
Unfiltered

 **Original Sin Black Widow Cider** — 8
Blackberry & New York Apples

ON DRAFT — 9

Stella Artois Pilsner

Brooklyn Lager

Allagash White

Sloop Juice Bomb IPA

Rotating Tap
Ask your server



NA BEER & WINE

Athletic Run Wild — 8
Rotating Selection

Clausthauler Grapefruit Beer — 10

TOST Sparkling Rose — 8

MOCKTAILS — 12

Lavender Daydream
Lavender, NA sparkling rosé,
lemon, butterfly pea flower

Herbal Bloom
Cucumber, basil, rosemary,
lemon, hibiscus

Scarlet Sparkler
Pomegranate, cardamom,
NA sparkling rosé, blood orange

The Elphie & Galinda
Matcha lemonade topped with
hibiscus. Contains caffeine



WINE — 16 / 52

WHITE

Sauvignon Blanc
Jean-Marc Brocard,
France 2022
*Bright citrus & green apple
with a mineral finish*

Pinot Grigio
Fidora, DOC, Veneto,
Italy 2023
*Light & dry with vibrant acidity
& flavors of pear & citrus*

Chardonnay
Presqu'île, Santa Barbara,
CA 2023
*Elegant & creamy, balanced with a
hint of citrus & apricot*

SPARKLING

Prosecco
Di Maria, DOC Brut, Botter,
Veneto, Italy NV
*Crisp & light with subtle notes of
peach & green apple*

ROSÉ

Rosé
Sabine, Bieler Père et Fils,
Provence, France 2023
*Notes of peach & wild raspberry
balanced by floral aromas
& a dry finish*

RED

Pinot Noir
Pojer e Sandri, Italy 2023
*Light berry quality along with
zesty acidity & mild tannins*

Malbec
Reserva Valle de Uco, Finca El
Origen, Argentina 2023
*Medium bodied, dark fruits
with balanced acidity &
a bold finish*

Cabernet Sauvignon
Grounded, Josh Phelps,
California 2021
*Bold black fruit with soft tannins
& a smooth finish*



SIGNATURE COCKTAILS — 18

The Lady Grey
Earl Grey gin, bergamot, vanilla
*Sophisticated, tea-inspired, with citrusy
bergamot & a touch of creamy vanilla*

Spa Water
Organic vodka, cucumber, elderflower,
hibiscus, basil
*Light, refreshing blend of cool cucumber
with delicate herbal & floral notes*

Wake Up Call
Organic Madagascar vanilla vodka,
espresso liqueur, cold brew
*Rich & velvety, a twist on an espresso
martini with mellow notes of vanilla*

Morning Motivation
Bourbon, cold brew, brown sugar,
oat milk
*Silky smooth blend of coffee,
brown sugar, & bourbon*

SPARKLING COCKTAILS

Fleur 75 — 18
Prosecco, gin, lavender, butterfly pea flower
Fragrant, floral twist on a French 75

Kir Royale — 16
Prosecco, crème de Cassis
*Sweet, ripe berry pairs with crisp bubbles
in this elegant spritz*

Mimosa — 15
Prosecco & choice of:
Orange, mango, or pomegranate

Bellini — 15
Prosecco, peach

BRUNCH CLASSICS — 16

Friedman's Bloody Mary
Organic vodka, house-made mix,
everything bagel seasoning rim

Irish Coffee
Irish whiskey, Baileys, coffee,
whipped cream

