

FRIEDMANS

DINNER MENU

STARTERS

CHICKEN MATZO BALL SOUP	12
TOMATO SOUP	12
SPINACH ARTICHOKE DIP <i>corn tortillas</i>	15
VEGETABLE POTSTICKERS <i>sriracha aioli, ginger soy sauce</i>	12
KOREAN CHICKEN WINGS <i>sweet chili glaze</i>	16
BROCCOLI FALAFEL <i>tzatziki</i>	12
CRISPY RICE <i>spicy tuna, jalapeno, eel sauce, spicy mayo</i>	16
MAG N' CHEESE <i>fontina, parmesan</i>	15

SALADS

SESAME SALMON SALAD <i>kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts, soy vinaigrette</i>	23
ASIAN CHICKEN SALAD 2.0 <i>cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds, hoisin dressing, fried rice noodles</i>	19
COBB SALAD <i>grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, eggs, buttermilk ranch dressing</i>	20
GREEK CHOP <i>romaine, feta, tomato, cucumber, olives, red onion, pepperoncini, oregano vinaigrette</i>	16

COMMUNITY RICE BOWL

17
rice, bean sprouts, carrots, cucumber, radicchio, peanuts, cilantro, mint, sesame lime dressing
add tofu or avocado +4, falafel +6, chicken or salmon +8, steak +10

VEGETARIAN SANDWICHES

GRILLED CHEESE <i>smoked gouda, aged cheddar, tomato, challah bread</i> ADD A CUP OF TOMATO SOUP +5	17
BROCCOLI REUBEN <i>red kraut, swiss, russian dressing</i>	18
IMPOSSIBLE BURGER <i>caramelized onions & mushrooms</i>	19

SIDES 10

SWEET POTATO FRIES <i>blue cheese aioli</i>	YUCA FRIES <i>avocado aioli</i>	SAUTÉED BROCCOLI <i>garlic & oil</i>
HERB FRIES <i>rosemary, thyme, sage</i>	BRUSSELS SPROUTS <i>chili sesame</i>	SAUTÉED STRING BEANS <i>garlic butter</i>

MARKET PLATE *choose three sides* 22

ENTREES

FRIED CHICKEN + CHEDDAR WAFFLE <i>habanero honey</i>	28
3 PIECE FRIED CHICKEN <i>choice of two sides</i>	28
ROASTED SALMON <i>mashed potatoes, seared spinach, asian ginger jus</i>	29
MEATLOAF & MASH <i>warm tomato relish, mashed potatoes, sautéed string beans</i>	25
BRICK CHICKEN <i>brussels sprouts, mashed potatoes</i>	26
BRAISED SHORT RIBS <i>mashed potatoes, wilted spinach, carrots</i>	28
FISH & CHIPS <i>beer battered white fish, herb fries and coleslaw</i>	24
10 OZ STRIP STEAK <i>creamed spinach, french fries</i>	34
GRAIN BOWL <i>rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette</i> add tofu or avocado +4, falafel +6, chicken or salmon +8, steak +10	18

SANDWICHES & BURGERS

all sandwiches served with herb french fries
add cup of tomato soup to any sandwich +5 gluten-free bread +2

HAND CUT PASTRAMI <i>mustard, pickle</i> MAKE IT A REUBEN WITH RUSSIAN, SAUERKRAUT & SWISS CHEESE +2	22
GRILLED CHICKEN SWISSWICH <i>bacon jam, gruyere, avocado aioli, ciabatta</i>	20
BUTTERMILK FRIED CHICKEN <i>sriracha aioli, tomato, pickle, brioche bun</i>	20
B.L.A.T. <i>bacon, lettuce, avocado, tomato, herb aioli, sourdough bread</i>	18
TUNA MELT <i>tomato, aged cheddar, toasted rye</i>	18
FRIEDMAN'S CLUB <i>turkey, avocado, BLT, pepperjack, red onion, cranberry aioli</i>	19
FAMOUS FRENCH DIP <i>thinly sliced roasted prime rib on a baguette with Au jus</i>	27
SALMON BURGER <i>avocado aioli, LTO, brioche bun</i>	21
FRIEDMAN'S BURGER <i>all natural angus beef</i>	22
BURGER TOPPINGS +2 +2 each - cheese • mushrooms • grilled jalapeño • caramelized onions +3 each - fried egg • avocado • bacon • turkey bacon	

DESSERTS 10

NY STYLE CHEESECAKE
CRÈME BRÛLÉE with FRESH BERRIES
CHOCOLATE BABKA
(not gluten free)

FRIEDMANS

DRINKS

COFFEE by La Colombe

DRIP (regular or decaf)	5	CHAI LATTE	6
ESPRESSO	4	DIRTY CHAI	7
CAPPUCCINO/LATTE	6	HOT CHOCOLATE	6
COLD BREW	5	<i>with fresh whip</i>	
		HOT TEA	4.5

SOFT DRINKS

ICED TEA	6	SAN PELLEGRINO (1 lt)	7.5
LEMONADE	6	DR. BROWN'S (CAN)	3
CANNED SODA	3	<i>cel-ray / cream / root beer / black cherry</i>	
<i>coke / diet / sprite / ginger ale / seltzer</i>			

JUICES orange / grapefruit 6

15

CLASSIC COCKTAILS

MARGARITA ROCKS

tequila, Triple-Sec, lime

ELEVATED MANHATTAN

rye, Carpano Antica, cherry bitters, orange bitters

NEGRONI

gin, Campari, vermouth

BASIL GIMLET

vodka, chartreuse, basil, lime

SPRING FEVER

gin, St Germain, lemon juice, strawberry, rhubarb bitters, sparkling rose

ESPRESSO MARTINI

vodka, Kahlua, Simple, La Calombe Espresso

12

BRUNCH COCKTAILS

SEASONAL BELINI

MIMOSA

orange, grapefruit or apple cider

FRIEDMANS BLOODY MARY

house-made mix, everything bagel seasoning

15/50

WINE BAR SEASONAL LIST

PROSECCO

Mercat, Cava Brut, Spain
classis, crisp style of bubbles

SPARKLING ROSÉ

Parigot & Richard,
Cremant de Monochrome, France
organic dry rose from France

ROSÉ

Bieler, Sabine Aix-En, France 2021
French style, dry and refreshing, made for brunch

PINOT GRIGIO

Via Alpina, Italy 2022
clean and crisp

SANCERRE

Jean Marc Brocard, France 2022
salty and dry, perfect with just anything

WHITE BURGUNDY

Domain Merlin, France 2020
the best white wine in the world

CHARDONNAY

Presqu'ile, Santa Barbara, CA 2021
classic Cali Chard, just a little buttery

PINOT NOIR

Pojer E Sandri, Italy 2021
light and fruity, easy drinking

COTES DE RHONE

J.L. Chave Selections, France 2020
from a vinyard that's been family run since 1400, a rare find

CABERNET SAUVIGNON

Grounded Co., CA 2020
smooth and full California Cabernet

HAPPY HOUR

Daily from 3pm - 6:30pm

CRAFT COCKTAILS & GLASSES OF WINE

10

ROTATING SEASONAL BEER ON TAP

Pint \$8