

SOUPS & STARTERS

Chicken Matzo Ball Soup — 13

Add toast +3

Tomato Soup — 13

Add toast +3

Guacamole & Chips — 16

House-made guacamole topped with feta, jalapeño, cilantro, lime
4 crispy tostadas

Mac & Cheese Bites (7 Pc) — 13

3 cheeses mac and cheese balls

Chicken Fingers — 15

Honey Dijon dipping sauce
Add Cajun Fries +5

Chicken Wings — 18

Korean BBQ or Buffalo

Spinach Artichoke Dip — 17

Served with corn tortillas

Vegetable Potstickers — 13

Sriracha aioli, soy dipping sauce

Mac & Cheese — 15

Fontina, parmesan

Spicy Tuna Crispy Rice — 17

Jalapeño, eel sauce, spicy mayo

Avocado Crispy Rice — 16

Yuzu, shredded chilli, cilantro garnish



SALADS All items naturally

Asian Chicken Salad 2.0 — 22

Cabbage, peppers, green beans, peanuts, scallion, cilantro, sesame seeds, rice noodles, hoisin dressing

Sesame Salmon Salad — 25

Kale, wild rice, quinoa, pickled carrots & beets, avocado, edamame, soy vinaigrette



Cobb Salad — 22

Grilled chicken, avocado, bacon, blue cheese, egg, tomato, buttermilk ranch

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

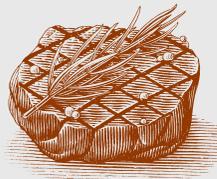
CLASSICS All items naturally

Roasted Salmon — 34

Mashed potatoes, seared spinach, Asian ginger jus

Hangar Steak — 34

Chimichurri, roasted fingerling potatoes, sauteed string beans



Braised Short Ribs — 29

Mashed potatoes, wilted spinach, rainbow carrots

Buttermilk Fried Chicken Dinner — 29

3 Pc fried chicken, choice of two sides

Brick Chicken — 29

Half chicken, brussels sprouts, mashed potatoes, gravy

Crispy Fish Tacos — 25

Corn tortilla, cod, avocado mash, cabbage slaw, sriracha aioli, pico de gallo, cilantro

Fried Chicken & Cheddar Waffle — 30

Hot honey on the side

Grain Bowl — 19

Rice or quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette

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

SIDES All items naturally

Herb Fries — 10

Rosemary, thyme, sage



Sweet Potato Fries — 10

Blue cheese aioli

Brussels Sprouts — 10

Sweet chilli glaze

Broccoli & Cauliflower — 10

Tahini

String Beans — 12

Sautéed with garlic

Mashed Potatoes with Gravy — 12

SANDWICHES & BURGERS

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

Hand Cut Pastrami — 25

Mustard, pastrami. Make it a Reuben with Russian, sauerkraut & Swiss cheese +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

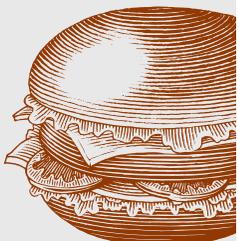
Feta, tzatiki, pico de gallo, pickled onion

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

DESSERTS

All items naturally 

Add 1 scoop vanilla bean ice cream +4, 2 scoops +7

NY Style Cheesecake — 14

With strawberry compote

Chocolate Lava Cake — 14

With vanilla ice cream

Chocolate Chip Cookies — 10

Homemade Banana Bread — 16

Almond flour, warm berry compote



 Naturally Gluten Free

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.



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