

EARLY RISERS

 **Steel Cut Oatmeal — 15**
Fresh berries, peanut butter,
coconut flakes, maple syrup

 **Banana Bread — 15**
Chocolate chips, served
with berries & Greek yogurt

Bagel & Lox — 21
Everything bagel
with the works

gf+ **B.E.L.T. — 20**
Thick cut bacon,
over-easy egg, lettuce,
tomato, herb aioli,
sourdough bread

gf+ **Avocado Toast — 20**
Poached eggs, chili flakes,
hemp seeds, sourdough

Breakfast Burrito — 19
Eggs, cheese, rice, beans, lettuce,
avocado, sour cream, pico

gf+ **Eggs With Style — 21**
Potato hash, toast, choice of
bacon, turkey bacon, or fruit



CLASSICS

gf+ **French Toast — 21**
Berry compote, real maple syrup

 **Lemon Ricotta Pancakes — 21**
Fresh berries, whipped cream,
candied lemon zest

gf+ **Farm Egg Omelette — 21**
Market veggies, avocado,
potato hash, toast

gf+ **Pastrami Hash — 22**
Sunny-side eggs,
whole wheat toast

 **Nova Benny — 22**
Poached eggs, potato latke,
smoked salmon, sautéed
greens, hollandaise

gf+ **Shakshuka — 22**
Sunnyside eggs, feta,
olives, french baguette

 **Chicken Chilaquiles — 21**
Sunny eggs, tortilla, avocado,
cotija cheese, red onion,
sour cream, tomatillo salsa



BREAKFAST SIDES

Thick Cut Bacon 9
Farm Eggs 8 / Avocado 6
Toast 4 / Potato Hash 7
Hanukkah Latkes 10
Turkey Bacon 9



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.

STARTERS

gf+ **Chicken Matzo Ball Soup — 14**

 **Tomato Soup — 14**

 **Spinach Artichoke Dip — 17**
Corn tortilla chips

 **Vegetable Potstickers — 14**
Sriracha aioli, sweet Thai chili sauce



 **Korean Chicken Wings — 18**
Sweet chili glaze

 **Broccoli Falafel — 14**
Tzatziki

 **Mac n' Cheese — 17**
Fontina, parmesan

SALADS *All items naturally*

Asian Chicken Salad 2.0 — 21
Cabbage, peppers, green beans,
peanuts, scallions, cilantro,
sesame seeds, hoisin dressing,
fried rice noodles

Sesame Salmon Salad — 24
Kale, grains, pickled beets,
pickled carrots, avocado,
edamame, sprouts,
soy vinaigrette

Cobb Salad — 22
Grilled chicken, avocado,
bacon, blue cheese,
cherry tomatoes, eggs,
buttermilk ranch dressing



Greek Chop — 18
Romaine, feta, tomato, cucumber,
olives, red onion, pepperoncini,
red wine vinaigrette

ENTRÉES *All items naturally*

**3 Piece Fried Chicken
+ Cheddar Waffle — 30**
Habanero honey

Fish & Chips — 26
Beer battered white fish, coleslaw,
tartar sauce, herb fries

Grain Bowl — 18
Rice or quinoa, bok choy, broccoli,
carrots, bean sprouts, edamame,
sesame-lime vinaigrette
*Add tofu or avocado +4, falafel +6,
chicken or salmon +8, steak +10*

Community Rice Bowl — 19
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*

SANDWICHES & BURGERS

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

Hand Cut Pastrami — 24
Mustard, pickle. *Make it a Reuben with
Russian, sauerkraut & Swiss cheese +2*

Grilled Chicken Swisswich — 22
Bacon jam, Gruyere,
avocado aioli, ciabatta

Buttermilk Fried Chicken — 22
Sriracha aioli, tomato, pickle,
brioche bun

B.L.A.T. — 20
Bacon, lettuce, avocado, tomato,
herb aioli, sourdough bread

Tuna Melt — 20
Tomato, aged cheddar, toasted rye

Friedmans Club — 21
Turkey, avocado, BLT, pepper jack,
red onion, cranberry aioli

Famous French Dip — 29
Thinly sliced roasted prime rib
on a baguette with au jus

Grilled Cheese — 19
Smoked gouda, aged cheddar,
tomato, challah bread
Add a cup of Tomato Soup +5

Broccoli Reuben — 20
Red kraut, Swiss, Russian dressing

Salmon Burger — 23
Avocado aioli, LTO, brioche bun

Friedmans Burger — 24
All natural Angus beef

Impossible™ Burger — 21
Caramelized onions
and mushrooms



BURGER TOPPINGS

*+2 each — Cheese / Mushrooms
Grilled Jalapeño / Caramelized Onions
+3 each — Fried Egg / Avocado
Bacon / Turkey Bacon*

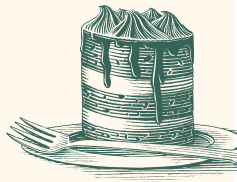
DESSERTS — 11

 **NY Style Cheesecake**

 **Crème Brûlée with
Fresh Berries**

Chocolate Babka

 **Seasonal Gelato & Sorbet**



LUNCH SIDES — 11 *All items naturally*

Sweet Potato Fries
Blue cheese aioli
Herb Fries
Rosemary, thyme, sage
Yuca Fries
Avocado aioli



Brussels Sprouts
Chili sesame
Sautéed Broccoli
Garlic & oil
Sautéed String Beans
Garlic butter

Market Plate — 23
Choose three sides