

BREAKFAST

gf **Lemon Ricotta Pancakes** — 21
Fresh strawberries, whipped cream,
lemon zest, Vermont maple syrup

Berry French Toast — 21
Strawberry compote,
Vermont maple syrup

gf+ **Avocado Toast** — 20
Poached eggs, chili flakes,
charred lemon

Add feta +2, smoked salmon +8

gf+ **Farm Egg Omelette** — 21
Spinach, zucchini, squash, mushroom,
avocado, potato hash, toast

Sub egg whites +2

gf+ **Eggs with Style** — 21
Two eggs any style, potato hash,
whole wheat toast, choice of bacon,
turkey bacon, or fruit

gf **Nova Benny** — 23
Potato latke, smoked salmon,
poached eggs, baby kale, hollandaise

Add avocado +3

gf **Housemade Granola** — 15
Greek yogurt, mixed berries,
drizzled honey

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

Add cheese +2

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

Add avocado +3

gf+ **Shakshuka** — 22
Sunny side eggs, tomato, peppers,
olives, feta cheese, grilled ciabatta

gf **Homemade Banana Bread** — 15
Almond flour, warm strawberry compote

BREAKFAST SIDES

All items naturally **gf**

Thick Cut Bacon 8

Turkey Bacon 8

Farm Eggs 8

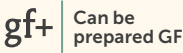
Avocado 6

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 — 12
Add toast +3

gf **Tomato Soup** — 12
Add toast +3

gf **Vegetable Potstickers** — 12
Sriracha aioli, ginger soy sauce

gf **Chicken Wings** — 17
Famous Korean BBQ or Buffalo

SALADS All items naturally **gf**

Asian Chicken Salad 2.0 — 21
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 — 24
Kale, wild rice, quinoa, pickled carrots
& beets, avocado, edamame, sprouts,
soy vinaigrette

Greek Salad — 16
Romaine, feta, tomato, cucumber, olives,
red onion, oregano vinaigrette
Add avocado +3, tofu +5, 2 eggs,
grilled chicken, or salmon +8, steak +12

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

gf **Spinach Artichoke Dip** — 16

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



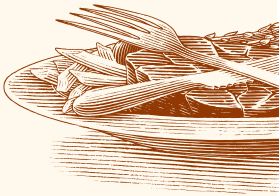
ENTRÉES All items naturally **gf**

Fried Chicken & Cheddar Waffle — 28
Hot honey on the side

Buttermilk Fried Chicken Dinner — 28
3-piece fried chicken, choice of two sides

Crispy Fish Tacos — 24
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, 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 — 24
With mustard. Make it a Reuben
with sauerkraut, Swiss cheese &
Russian dressing +3

Grilled Cheese — 19
Aged cheddar, American, challah bread
Add bacon +3

Grilled Chicken Swisswich — 21
Bacon jam, gruyere, lettuce,
avocado aioli, ciabatta

Tuna Melt — 21
Tomato, aged cheddar, rye

Our Famous Patty Melt — 24
Caramelized onion, Swiss cheese,
Russian dressing on sourdough

Pan-Seared Fish Sandwich — 24
Blackened branzino arugula,
pickled fennel, pickled red onion,
dill-caper aioli, ciabatta

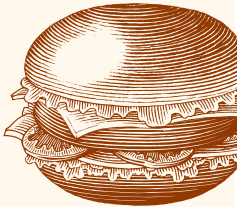
Buttermilk Fried Chicken Sandwich — 20
Chicken thigh, LTO, pickles,
sriracha aioli, brioche bun

Classic B.L.A.T. — 18
Thick cut bacon, lettuce, avocado,
tomato, herb aioli, sourdough
Add chicken +6

Broccoli Falafel Burger — 19
Feta, tzatiki, pico de gallo, pickled onion

Turkey Burger — 21
Pepperjack, avocado aioli,
LTO, brioche bun

Friedmans Burger — 24
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

DESSERTS

All items naturally **gf**

Desserts Available



Scan for our menu

SOUPS & STARTERS

Chicken Matzo Ball Soup — 12

Add toast +3

 Tomato Soup — 12

Add toast +3

 Guacamole & Chips — 15

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

 Mac & Cheese Bites (7 Pc) — 12

3 cheeses mac and cheese balls

 Chicken Wings — 17

Korean BBQ or Buffalo

 Spinach Artichoke Dip — 16

Served with corn tortillas

 Vegetable Potstickers — 12

Sriracha aioli, soy dipping sauce

 Mac & Cheese — 15

Fontina, parmesan

 Spicy Tuna Crispy Rice — 16

Jalapeño, eel sauce, spicy mayo

 Avocado Crispy Rice — 15

Yuzu, shredded chilli, cilantro garnish

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

DESSERTS

All items naturally 

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

NY Style Cheesecake — 12

With strawberry compote

Chocolate Brownie — 9

Chocolate Chip Cookies — 8

Homemade
Banana Bread — 15

Almond flour, warm
berry compote



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SALADS *All items naturally *

Asian Chicken Salad 2.0 — 21

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

Sesame Salmon Salad — 24

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

Cobb Salad — 22

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

Greek Salad — 16

Romaine, feta, tomato, cucumber, olives, red onion, oregano vinaigrette

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

CLASSICS *All items naturally *

Roasted Salmon — 32

Mashed potatoes, seared spinach, Asian ginger jus

Hangar Steak — 32

Chimichurri, roasted fingerling potatoes, sauteed string beans

Braised Short Ribs — 28

Mashed potatoes, wilted spinach, rainbow carrots

Buttermilk Fried
Chicken Dinner — 28

3 Pc fried chicken,
choice of **two sides**

Brick Chicken — 28

Half chicken, brussels sprouts, mashed potatoes, gravy

Crispy Fish Tacos — 24

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

Fried Chicken &
Cheddar Waffle — 28

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, or salmon +8, steak +12

SANDWICHES & BURGERS

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

Hand Cut Pastrami — 24

Mustard, pastrami. *Make it a Reuben with Russian, sauerkraut & Swiss cheese* +3

Grilled Cheese — 19

Aged Cheddar, American, challah bread

Add Bacon +3

Grilled Chicken Swisswich — 21

Bacon jam, gruyere, lettuce, avocado aioli, ciabatta

Tuna Melt — 21

Tomato, aged Cheddar, rye

Our Famous Patty Melt — 24

Caramelized onion, Swiss cheese, Russian dressing on sourdough

Pan-Seared Fish Sandwich — 24

Blackened branzino arugula, pickled fennel, pickled red onion, dill-caper aioli, ciabatta

Buttermilk Fried
Chicken Sandwich — 20

Chicken thigh, LTO, pickles,

sriracha aioli, brioche bun

Classic B.L.A.T — 18

Thick cut bacon, lettuce, avocado, tomato, herb aioli, sourdough

Add Chicken +6

Broccoli Falafel Burger — 19

Feta, tzatiki, pico de gallo, pickled onion

Turkey Burger — 21

Pepperjack, avocado aioli, LTO, brioche bun

Friedmans Burger — 24

All natural Angus beef, LTO, brioche bun

BURGER TOPPINGS

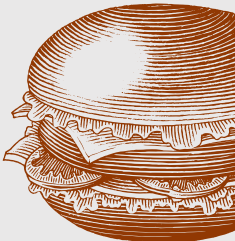
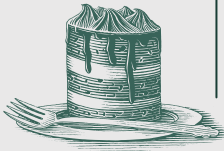
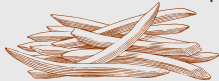
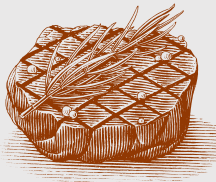
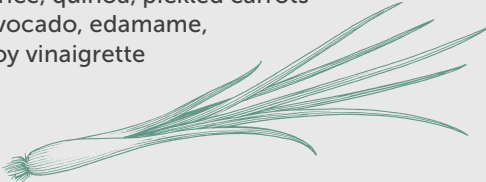
+2 *each* – Cheese / Mushrooms
Grilled Jalapeño / Caramelized Onions

+3 *each* – Avocado / Bacon / Turkey Bacon

+4 – Fried Egg



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

FRESHLY SQUEEZED

Orange — 6
Grapefruit — 6
Lemonade — 6
Seasonal flavors +1.50



DRAFT BEERS

Allagash White — 10
Montauk (NY) — 10
Lagunitas (CA) — 10
Brooklyn Lager (NY) — 10



BOTTLED BEERS

WÖLFFER Estate
Rose Cider (NY) — 12
gf Green's (500 ML) — 14
gf Glutenberg (BE) — 11
Stella (BE) — 8

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 Italian spritzes featuring
Cappelletti & 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