

FRIEDMANS

dinner menu

STARTERS

- onion dip** potato chips 8
- vegetable potstickers** sriracha aioli, ginger soy dipping sauce 8
- spinach artichoke dip** corn tortillas 11
- avocado mash** tostones, pickled pepper 11
- korean chicken wings** sweet chili glaze 10

SALADS

- chopped chicken shawarma** romaine, tomato, onion, cucumber, radish, chick peas, yogurt vinaigrette 16
- sesame salmon salad** kale, grains, pickled beets, pickled carrots, avocado, edamame, sprouts, soy vinaigrette 17
- asian chicken salad 2.0** cabbage, peppers, green beans, peanuts, scallions, cilantro, sesame seeds, hoisin dressing 16
- cobb salad** grilled chicken, avocado, bacon, blue cheese, cherry tomatoes, eggs, buttermilk ranch dressing 16
- kale salad** mint, dried cranberries, butternut squash, red onions, sunflower seeds, ricotta salata, lemon maple vinaigrette 12
add tofu +3, add chicken +5, add steak or salmon +7

BURGERS

- served with herb fries, pickle, on a brioche bun*
- friedman's burger** all natural angus beef 16
- turkey burger** pepperjack, avocado aioli 15
- falafel burger** tzatziki, tomato-mint relish 15
- salmon burger** lettuce, tomato, avocado aioli 17
add cheese, caramelized onions, sautéed mushrooms +1.5
add avocado + 3 add bacon + 2.5 substitute gluten-free bun +2
lettuce wrap available

ENTREES

- brick chicken** cauliflower pureé, brussel sprouts 23
- fried chicken + cheddar waffle** habanero honey 23
- meatloaf and mash** green beans, tomato relish 21
- hand cut pastrami on rye** mustard, pickle, vinegar chips 18
- our pastrami reuben** sauerkraut, swiss, toasted rye, pickle, vinegar chips 19
- roasted salmon** mashed potatoes, seared spinach, asian ginger jus 26
- fish tacos** corn tortillas, citrus fennel slaw, tomatillo salsa, sriracha aioli, cilantro 17
- steak of the day** chef's choice 27
- grain bowl** rice or quinoa, bok choy, japanese eggplant, carrots, bean sprouts, edamame, sesame-lime vinaigrette 14
add tofu +3, add chicken +5, add steak or salmon +7

SOUPS

 8 each

- chicken matzo ball**
- tomato soup**
- soup of the day**

SIDES

 7 each

- market plate**
choice of 3 sides 19
- sweet potato fries**
blue cheese aioli
- string beans**
garlic butter
- yuca fries**
avocado aioli
- roasted cauliflower**
walnuts, sherry reduction
- brussel sprouts**
balsamic reduction, pecorino
- mac n' cheese**
fontina, parmesan
- herb fries**
rosemary, thyme, sage
- steamed broccoli**
- sautéed spinach**
raisins, tomato

99% of our menu can be prepared gluten-free. Notify your server if you have any food allergies. Gluten-free dishes will be marked with a flag.

We are proud to serve pasture raised meats, free-range poultry, and produce from farmers we know.

18% gratuity will be added to parties of six or more.

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.