

FRIEDMAN'S



brunch menu

Friedman's specializes in gluten free dining, please notify us when placing your order if you require gluten free.

❖ Dotted items can be prepared gluten free. 2.25 extra for gluten free bread.

SOUPS cup — 4 bowl — 6

- ❖ Two-Bean Turkey Chili
- ❖ Tomato Soup
- ❖ Chicken Matzoh Ball
- ❖ Soup of the Day

EGGS

substitute tofu for eggs — no charge
substitute egg whites — 1.5
substitute gluten free toast — 2.25

- ❖ Eggs with Style — 12
two eggs any style, potato pancake, whole wheat toast
choice of bacon, chicken sausage, or fried green tomatoes
- ❖ Southern Breakfast — 14
two eggs any style, housemade biscuit, cheddar grits, fried green tomatoes
- ❖ Pastrami Hash — 14
sunny side eggs, whole wheat toast
- ❖ Chilaquiles — 14
sunny side eggs, shredded chicken, fried tortillas, tomatillo sauce,
avocado, cotija cheese, crema
- ❖ Egg White Scramble — 12
market veggies, avocado, potato hash, whole wheat toast
- ❖ Nova Benny — 14
poached eggs, smoked salmon, potato pancake, hollandaise
- ❖ Your Own Omelette — 13
potato hash, whole wheat toast
your choice of three:
caramelized onions, scallions, spinach, zucchini, bacon, chicken sausage,
pastrami, mushrooms, american cheese, white cheddar, gruyere

SANDWICHES

add sunny side egg — 2
add bacon — 2.5
add caramelized onions, avocado, sautéed mushrooms, cheese — 1 each
cheeses — american, white cheddar, gruyere, pepper jack, bleu cheese
substitute gluten free bun — 2.25

- ❖ B.E.L.T. — 10
bacon, over easy eggs, lettuce, tomato, herb aioli, toasted sourdough
- ❖ Friedman's Burger — 12
Creekstone Farms 100% ground beef brisket, herbed fries
- ❖ Garden Veggie Sandwich — 10
hummus, alfalfa sprouts, carrots, avocado, cucumber, lettuce, tomato
grilled sourdough
- ❖ Balsamic Chicken Sandwich — 10
grilled chicken, cucumber, lettuce, tomato, balsamic aioli, toasted ciabatta
- ❖ Grilled Pastrami Reuben — 14
sauerkraut, gruyere, russian dressing, rye bread
- ❖ NY State Lamb Burger — 14
locally raised lamb mixed with roasted garlic, caramelized onions, feta, & spices.
sundried tomato & roasted garlic aioli, baby spinach, red onion, herbed fries

BRUNCH COCKTAILS

- ❖ Mimosa — 10
sparkling wine, fresh squeezed orange juice
- ❖ Peach Bellini — 10
sparkling wine, peach purée
- ❖ Sake Bloody Mary — 10
housemade mary mix
- ❖ Shandy — 7
draft beer, pellegrino limonata

ENTRÉES

- substitute gluten free — 2.25
- ❖ Fried Chicken & Cheddar Waffle — 16
free range chicken, honey tabasco
- ❖ Pancakes — 12
chef's daily special, vermont maple syrup
- ❖ Smoked Salmon Platter — 12
mixed greens, tomatoes, red onions, caper, cream cheese, toasted bagel

ON THE LIGHTER SIDE

- ❖ Cobb Salad — 12.5
mixed greens, turkey, tomatoes, asparagus, bleu cheese, hard boiled egg,
bacon, avocado, lemon dijon vinaigrette
- ❖ Grilled Salmon Salad — 14
atlantic salmon, romaine, gigantes beans, kalamata olives, red onion,
cucumber, carrots, feta, creamy dill dressing
- ❖ Seasonal Fruit Bowl — 6
- ❖ Housemade Granola — 9
greek yogurt, mixed berries, wildflower honey

SIDES

- ❖ Two Eggs (Any Style) — 4
- ❖ Double Cut Bacon — 5
- ❖ Housemade Chicken Sausage — 5
- ❖ Housemade Biscuits & Jam — 4.5
- ❖ Herbed Fries — 4.5
- ❖ Potato Pancake — 4
- ❖ Cheddar Grits — 4
- ❖ Fried Green Tomatoes — 6
- ❖ Potato Hash — 3.5
- ❖ Whole Wheat Toast — 2

All gluten free breads available for sale. Please inquire if interested.
18% gratuity will be added for parties of 6 or more