

SHARES

- Whole Roasted Garlic *toasted focaccia*  6 —
- Fried Zucchini Chips *smoked paprika aioli* 10 —
- Salt & Pepper Eggplant *tzatziki* 12 —
- Grilled Haloumi *grapes & mint*  12 —
- Spiced Beet Dip *feta, sesame & pita* 13 —
- Roasted Cauliflower *creamy garlic dressing & capers*  14 —

MATZO BALL SOUP \$9



PERI-PERI CHICKEN WINGS \$12

FREDA'S LIVER & ONIONS \$13

KEFTA KEBAB \$15

Persian meatballs with Tahini and Pine Nuts

SALADS

add chicken skewer +\$8, add fish +\$9, add steak +\$10

- Greek Salad** 14 —
kale, cucumber, tomato, pickled red onions, salt-cured olives and feta
- House Salad** 15 —
butter lettuce, shaved radish & carrot, avocado, pea shoots, in tarragon vinaigrette
- Tuna Salad** 16 —
chopped tomatoes, avocado, red onions in a sweet soy balsamic dressing, served with arugula and sourdough

SANDWICHES

served with french fries or arugula salad

- Jack's Burger** 15 —
grilled tomato and fried onion 
- Prego Roll** 16 —
portuguese skirt steak sandwich with garlic butter 
- Chicken Prego** 14 —
grilled chicken breast with smoked paprika aioli & watercress
- Madame Freda** 18 —
pressed sandwich with duck prosciutto, cheddar béchamel, gruyere & a sunny side up egg 



JACK'S WIFE FREDA

ALL DAY CAFE — BREAKFAST — LUNCH — BRUNCH — DINNER

50 Carmine St, West Village • 224 Lafayette St, SoHo

ENTREES

- Durban Mussels** *with fennel, coriander curry served with fries*  23 —
- Peri-Peri Chicken** *with diced salad*  24 —
- Fish a la Plancha** *sesame soy glazed with sautéed kale and radish*  21 —
- Whole Fish** *head to tail, served w/ couscous & chopped salad* 29 —
- Sirloin Steak with Maître D** *butter & Fries* 33 —
- Spiced Rack of Lamb** *with herbed Israeli couscous*  30 —
- Chicken Schnitzel** *with mashed potatoes and diced salad* 22 —
- Daily Pasta**  16 —
- Vegetable Curry Bowl** *couscous and house chutney*  19 —

SIDES \$8

Sautéed Kale / French Fries / Chopped Salad / Arugula Salad

HOT SAUCE!

DESSERT \$9

- Flourless Chipotle Chocolate Cake** *with chocolate mousse* 
- Seasonal Baked Fruit Crisp** 
- Homemade Spiced Cheesecake** 
- Noam's Malva Pudding** 

@ JACKSWIFE FREDA

*20% gratuity will be added to parties of six or more

PLEASE ADVISE US OF ANY FOOD ALLERGIES

*Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

WINE

(bottle list available)

Glass / Carafe

- Fleur du Cap Sauvignon Blanc 10 — 26 —
- Schlumberger Pinot Blanc 11 — 29 —
- Château Auguste Rosé 11 — 29 —
- Six Hats Cabernet 10 — 26 —
- Delas Freres Cotes du Rhone 11 — 29 —
- Brut Reserva Cava Cava Bottle 10 — 38 —

BEER ON TAP

Half & Pint

- Stella Artois 5/8 Hoegaarden 5/8
- Goose Island IPA 5/8 Brooklyn Lager 5/8

COCKTAILS \$13

Jack's Manhattan *Michter's Bourbon, Sweet Vermouth, Bitters*

Freda's Negroni *Botanist Gin, Campari, Vermouth*

Margarita Rocks *El Jimador Tequila, Cointreau Noir, Lime*

Bootsy Collins *Stoli Vodka, Lillet Rouge, Lemon*

Pimm's Cup No.1 *Pimm's, lemonade, mint & ginger*

Vesper *Beefeater, Stoli, Lillet Blanc*

Hemingway's Daiquiri *Mount Gay Rum, Grapefruit, Maraschino Liqueur*

New York Sour *Bulleit Rye, Honey Syrup, Ruby Port*

French 75 *Hendricks Gin, Lemon, Cava*

DRINKS

- Mint Lemonade 7 — Fresh Cantaloupe 7 —

COFFEE & TEA

Stumptown

- Latte 5 — Espresso 4 —
- Cappuccino 5 — Cold Brew 5 —

HOUSE of WARIS

5 —

select teas

