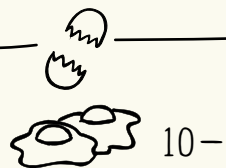


BREAKFAST

Grapefruit and Yogurt

grapefruit and mint, lebanese yogurt, granola and honey



10-

Rosewater Waffle

topped with lebanese yogurt, mixed berries and honey syrup



13-

Madame Freda

Pressed sandwich with duck prosciutto, cheddar béchamel, gruyere & a sunny side up egg

18-

Green Shakshuka

2 baked eggs in a green tomatillo shakshuka served with challah toast



12-

Mediterranean Breakfast

2 eggs any style, chopped salad, labne, avocado and pita bread

13-

Poached Eggs with Grilled Tomato and Haloumi

2 poached eggs, grilled tomato and haloumi, served with sourdough toast

14-

Maya's Breakfast Bowl

scrambled or poached eggs, red quinoa, kale, spaghetti squash, grilled tomato and avocado

17-

Jack's Breakfast

2 eggs (any style), grilled skirt steak, grilled tomato, fingerling potatoes and sourdough toast

23-

Toasted Baguette



butter and jam

5-

HOUSE CURED DUCK BACON

\$7



SALADS

Greek Salad

kale, cucumber, tomato, pickled red onions, salt-cured olives and feta
add chicken +\$8, add fish +\$9, add steak +\$10



14-

Tuna Salad

chopped tomatoes, avocado and red onions in a sweet soy balsamic dressing, served with arugula and sourdough

16-

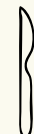
@ JACKSWIFEFREDA



JACK'S WIFE FREDA

ALL DAY CAFE - BREAKFAST - LUNCH - BRUNCH - DINNER

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



GRILLED HALOUMI \$12

PERI-PERI SWEETBREADS \$13

ENTREES

Chicken Kebab Peri-Peri marinated chicken with couscous and chopped salad 16-

Fish a la Plancha sesame soy glazed with sautéed kale and radish 21-



Mustard Seed Crusted Tofu with Spaghetti Squash 14-



FREDA'S MATZO BALL SOUP \$9



SANDWICHES

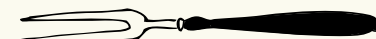
served with french fries or arugula salad

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



Grilled Eggplant Baguette 13-

roasted tomato, mozzarella, olive tapenade & pesto

Mashed Avocado on Seeded Bread 13-

cherry tomato jam, pickled carrots, and za'atar



SIDES \$8

Sautéed Kale / French Fries / Chopped Salad / Arugula Salad



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.

DESSERT \$9



Flourless Chipotle Chocolate Cake with chocolate mousse

Baked Fruit Crisp seasonal fruit

Homemade Spiced Cheesecake



Noam's Malva Pudding



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

Half & Pint

Stella Artois 5/8 Hoegaarden 5/8

Goose Island IPA 5/8 Brooklyn Lager 5/8V

Boddington in Can 6-

BOOTSY COLLINS \$13

Stoli Vodka, Lillet Rouge & lemon

PIMM'S CUP NO.1 \$13

Pimm's, lemonade, mint & ginger

CANTALOUPE MIMOSA \$12

BLOODY MARY \$13

DRINKS

Mint Lemonade 7- Fresh Cantaloupe Juice 7-

COFFEE & TEA

Stumptown

Bottomless Drip 4 - Cold Brew 5 -

Latte 5 - Nana Tea with fresh mint 5 -

Cappuccino 5 - House of Matcha Tea 6 -

HOUSE of WARIS 5 -

select teas

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

