

BREAKFAST

Soft Boiled Eggs with Soldiers 7 -
2 soft boiled eggs, with challah soldiers 

Grapefruit and Yogurt 8 -
grapefruit and mint, lebanese yogurt, granola and honey

Rosewater Waffle 10 -
topped with lebanese yogurt, mixed berries and honey syrup

Madame Freda 14 -
Pressed sandwich with duck prosciutto, cheddar béchamel, gruyere & a sunny side up egg

Green Shakshuka 12 -
2 baked eggs in a green shakshuka served with challah toast

Mediterranean Breakfast 13 -
2 eggs any style, chopped salad, labne, avocado and pita bread


Poached Eggs with Grilled Tomato and Haloumi 12 -
2 poached eggs, grilled tomato and haloumi, served with sourdough toast

Jack's Breakfast 19 -
2 eggs (any style), grilled skirt steak, grilled tomato, pickled red onions and sourdough toast

Toasted Baguette 5 -
butter and jam 

HOUSE CURED DUCK BACON \$6

Greek Salad 12 -
kale, cucumber, tomato, pickled red onions, salt-cured olives and feta
add chicken +\$7 

Tuna Salad 14 -
chopped tomatoes, avocado and red onions in a sweet soy balsamic dressing, served with arugula and sourdough 

SIDES \$6

Couscous / French Fries / Chopped Salad / Arugula Salad  



JACK'S WIFE FREDA

ALL DAY CAFE
BREAKFAST - LUNCH - BRUNCH - DINNER


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

GRILLED HALOUMI \$10

PERI-PERI SWEETBREADS \$12

ENTREES

Chicken Kebab 13 -
Peri-Peri marinated chicken with couscous and chopped salad

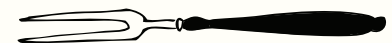
Fish a la Plancha 19 -
sesame soy glazed with sautéed kale and radish 

Mustard Seed Crusted Tofu with Spaghetti Squash 13 -



FREDA'S MATZO BALL SOUP \$7

SANDWICHES

served with french fries or arugula salad

Jack's Burger 13 -
grilled tomato and fried onion 

Prego Roll 15 -
Portuguese skirt steak sandwich with garlic butter

Chicken Prego 13 -
grilled chicken breast with smoked paprika aioli & watercress 

Grilled Eggplant Baguette 10 -
roasted tomato, mozzarella, olive tapenade & pesto 

Mashed Avocado on Seeded Bread 12 -
cherry tomato jam, pickled carrots, and za'atar

DESSERT \$7

Flourless Chipotle Chocolate Cake with chocolate mousse

Baked Fruit Crisp seasonal fruit

Homemade Spiced Cheesecake

Malva Pudding

WINE

(bottle list available)



Glass / Carafe

Fleur du Cap Chenin Blanc 8 - 21 -

Schlumberger Pinot Blanc 9 - 24 -

Lauren Miquel Rose' 9 - 24 -

Six Hats Pinotage 8 - 21 -

Delas Freres Cotes du Rhone 9 - 24 -

Sparkling Wine: Segura Viudas Brut Reserva Cava Bottle
9 - 34 -



BEER

Half & Pint

Stella Artois 5/8 Hoegaarden 5/8

Goose Island IPA 5/8 Guinness 6/9

Boddington in Can 6 -

BOOTSY COLLINS \$12

Tito's Vodka, Lillet Rouge & lemon

PIMM'S CUP NO.1 \$12

Pimm's, lemonade, mint & ginger

CANTALOUPE MIMOSA \$10

BLOODY MARY \$12



DRINKS

Mint Lemonade 5 - Fresh Cantaloupe Juice 5 -

COFFEE

Stumptown

Bottomless Drip 3 - Cold Brew 4 -

Espresso 3 - Nana Tea with fresh mint 4 -

Au Lait 3.5 -

Latte 4 -

Cappuccino 4 -

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

