

SHARES

Grilled Haloumi	10 -
Whole Roasted Garlic	5 -
Roasted Cauliflower	11 -
Fried Zucchini Chips	9 -
Salt & Pepper Eggplant	9 -
Spiced Beet Dip	10 -

MATZO BALL SOUP \$8

PERI-PERI CHICKEN WINGS \$10

FREDA'S LIVER & ONIONS \$12

SPICED LAMB TARTARE \$15

SALADS

Greek Salad <i>kale, cucumber, tomato, pickled red onions, salt-cured olives and feta add chicken skewer +\$7</i>	13 -
Tuna Salad <i>chopped tomatoes, avocado, red onions in a sweet balsamic dressing, served with arugula and sourdough</i>	15 -
House Salad <i>butter lettuce, shaved radish & carrot, avocado, pea shoots, in tarragon vinaigrette</i>	13 -

SANDWICHES

served with french fries or arugula salad

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



JACK'S WIFE FREDA

ALL DAY CAFE - BREAKFAST - LUNCH - BRUNCH - DINNER

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

ENTREES

Durban Mussels <i>with fennel, coriander curry served with fries</i>	21 -
Peri-Peri Chicken <i>with diced salad</i>	22 -
Fish a la Plancha <i>sesame soy glazed with kale and radish</i>	21 -
Whole Fish <i>head to tail</i>	27 -
Sirloin Steak with Maître D <i>butter & Fries</i>	29 -
Spiced Rack of Lamb <i>with herbed Israeli couscous</i>	28 -
Daily Pasta	16 -
Vegetable Curry Bowl <i>couscous and house chutney</i>	19 -

SIDES \$6

Couscous / French Fries / Chopped Salad / Arugula Salad

DESSERT \$8

Flourless Chipotle Chocolate Cake <i>with chocolate mousse</i>
Seasonal Baked Fruit Crisp
Homemade Spiced Cheesecake
Malva Pudding



JACKSWIFEFREDA

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

WINE

(bottle list available)

Glass / Carafe

Fleur du Cap Chenin Blanc	9 -	23 -
Schlumberger Pinot Blanc	10 -	26 -
DQ Douro White Blend	11 -	29 -
Laurent Miquel Rosé	10 -	26 -
Six Hats Pinotage	9 -	23 -
Delas Freres Cotes du Rhone	10 -	26 -
Chateau Loudenne "B"	11 -	29 -
Sparkling Wine: Segura Viudas Brut Reserva Cava	9 -	34 -

BEER ON TAP

Half & Pint

Stella Artois	5/8	Hoegaarden	5/8
Goose Island IPA	5/8	Newcastle Brown	6/9

COCKTAILS \$12

Jack's Manhattan Michter's Sour Mash, Sweet Vermouth, Bitters

Freda's Negroni Brooklyn Gin, Campari, Vermouth

Margarita Rocks Cabeza Tequila, Cointreau Noir, Lime

Bootsy Collins Tito's Vodka, Lillet Rouge, Lemon

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

Vesper Beefeater, Stoli, Lillet Blanc

Hemingway's Daiquiri Brugal Rum, Grapefruit, Maraschino Liqueur

New York Sour Bulleit Rye, Honey Syrup, Ruby Port

French 75 Hendricks Gin, Lemon, Cava

DRINKS

Mint Lemonade	5 -	Fresh Cantaloupe	5 -
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COFFEE

Stumptown

Latte	4.5 -	Espresso	3.5 -
Cappuccino	4.5 -	Cold Brew	4.5 -