

BREAKFAST

- Soft Boiled Eggs with Soldiers** 7 - 
- Grapefruit and Yogurt** 9 -
grapefruit and mint, lebanese yogurt, granola and honey
- Orange Blossom Pancakes** 11 -
with yogurt, orange marmalade and honey syrup
- Madame Freda** 15 -
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 - 
- Eggs Benny** 16 -
2 poached eggs over potato latkes, smoked salmon and beet hollandaise
- Jack's Breakfast** 20 -
2 eggs (any style), grilled skirt steak, grilled tomato, pickled red onions and sourdough toast

 **HOUSE CURED DUCK BACON \$6**

FREDA'S MATZO BALL SOUP \$8

SALADS

- Greek Salad** 13 - 
kale, cucumber, tomato, pickled red onions, salt-cured olives and feta, add chicken skewer +\$7
- Tuna Salad** 15 -
chopped tomatoes, avocado and red onions in a sweet soy balsamic dressing, served with arugula and sourdough
- House Salad** 13 - 
butter lettuce, shaved radish & carrot, avocado, pea shoots, in tarragon vinaigrette
- Maya's Grain Bowl** 14 - 
red quinoa, seasonal vegetables, boiled egg, add fish +\$8, add chicken \$7



JACK'S WIFE FREDA




ALL DAY CAFE - BREAKFAST - LUNCH - BRUNCH - DINNER

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

GRILLED HALOUMI \$10

PERI-PERI CHICKEN WINGS \$10

ENTREES

- Chicken Kebab** 14 - 
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 -

 **SMOKED SALMON AND AVOCADO TOAST \$15** 

SANDWICHES

served with french fries or arugula salad

- Jack's Burger** 14 - 
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
- Eggplant Baguette** 11 - 
roasted tomato, mozzarella, olive tapenade & pesto

 **SIDES \$6**  **TRY OUR HOT SAUCE!**

Couscous / French Fries / Chopped Salad / Arugula Salad

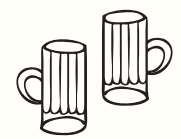
DESSERT \$8

- 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	9 -	23 -
Schlumberger Pinot Blanc	10 -	26 -
DQ Douro White Blend	11 -	29 -
Lauren 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		Bottle
	9 -	34 -



BEER ON TAP

Half & Pint

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



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 3.5 - Cold Brew 4.5 -
- Espresso 3.5 - Nana Tea with fresh mint 4.5 -
- Latte 4.5 -
- Cappuccino 4.5 -

 JACKSWIFEFREDA

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

