

SHARES

- Whole Roasted Garlic *toasted focaccia*  6 –
- Fried Zucchini Chips *smoked paprika aioli* 9 –
- Salt & Pepper Eggplant *tzatziki*  10 –
- Grilled Haloumi *grapes & mint* 11 –
- Spiced Beet Dip *feta, sesame & pita*  11 –
- Roasted Cauliflower *creamy garlic dressing & capers*  12 –

MATZO BALL SOUP \$8





PERI-PERI CHICKEN WINGS \$10

FREDA'S LIVER & ONIONS \$12

KEFTA KEBAB \$14

Persian meatballs with Tahini and Pine Nuts

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, 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

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  16 –
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*  21 –
- Peri-Peri Chicken *with diced salad*  23 –
- Fish a la Plancha *sesame soy glazed with sautéed kale and radish*  21 –
- Whole Fish *head to tail, served w/ couscous & chopped salad* 28 –
- Sirloin Steak with Maître D *butter & Fries* 30 –
- Spiced Rack of Lamb *with herbed Israeli couscous*  29 –
- Chicken Schnitzel *with mashed potatoes and diced salad* 20 –
- Daily Pasta  16 –
- Vegetable Curry Bowl *couscous and house chutney*  19 –

SIDES \$7

Sautéed Kale / French Fries / Chopped Salad / Arugula Salad

HOT SAUCE!

DESSERT \$8

- Flourless Chipotle Chocolate Cake *with chocolate mousse*  6 –
- Seasonal Baked Fruit Crisp  6 –
- Homemade Spiced Cheesecake  6 –
- Malva Pudding  6 –

@ JACKSWIFEFREDA

*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 9 – 23 –
- Schlumberger Pinot Blanc 10 – 26 –
- DQ Douro White Blend 11 – 29 –
- The Seeker Rosé 10 – 26 –
- Six Hats Cabernet 9 – 23 –
- Delas Freres Cotes du Rhone 10 – 26 –
- Alta Vista Malbec 11 – 29 –
- Sparkling Wine: Poema Cava *Cava* *Bottle* 9 – 34 –

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 6 – Fresh Cantaloupe 6 –

COFFEE

Stumptown

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