

BREAKFAST

- Grapefruit and Yogurt** 10 -
grapefruit and mint, lebanese yogurt, granola and honey
- Rosewater Waffle** 12 -
topped with lebanese yogurt, mixed berries and honey syrup
- Madame Freda** 16 -
Pressed sandwich with duck prosciutto, cheddar béchamel, gruyere & a sunny side up egg
- Green Shakshuka** 12 -
2 baked eggs in a green tomatillo 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** 13 -
- Eggs Benny** 16 -
2 poached eggs over potato latkes, smoked salmon and beet hollandaise
- Jack's Breakfast** 22 -
2 eggs (any style), grilled skirt steak, grilled tomato, fingerling potatoes 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** 15 -
red quinoa, seasonal vegetables, poached 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 \$11

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** 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
- Eggplant Baguette** 11 -
roasted tomato, mozzarella, olive tapenade & pesto

SIDES \$7

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 \$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 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

BOOTSY COLLINS \$13

Stoli Vodka, Lillet Rouge & lemon

PIMM'S CUP NO.1 \$13

Pimm's, lemonade, mint & ginger

CANTALOUPE MIMOSA \$12

BLOODY MARY \$12

DRINKS

Mint Lemonade 6- Fresh Cantaloupe Juice 6-

COFFEE

Stumptown

Bottomless Drip	3.5 -	Cold Brew	4.5 -
Espresso	3.5 -	Nana Tea with fresh mint	4.5 -
Latte	4.5 -	House of Matcha Ice Tea	6 -
Cappuccino	4.5 -	Hot Chocolate	6 -

@ JACKSWIFEFREDa

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