

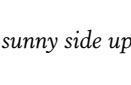





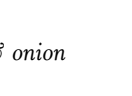







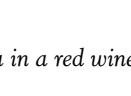
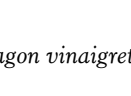

BREAKFAST

- Grapefruit and Yogurt**  13 —
grapefruit and mint, lebanese yogurt, granola and honey
- Rosewater Waffle**  17t —
topped with lebanese yogurt, mixed berries and honey syrup
- Madame Freda**  23 —
pressed sandwich with duck prosciutto, cheddar béchamel, gruyère & a sunny side up egg
- Green Shakshuka**  16 —
2 soft baked eggs in a green tomatillo shakshuka served with challah toast
- Mediterranean Breakfast**  17 —
2 eggs served any style, chopped salad, labne, avocado and pita bread
- Poached Eggs with Roasted Tomato and Haloumi**  18 —
2 poached eggs, roasted tomato, haloumi and gremolata, served with sourdough toast
- Maya's Breakfast Bowl** 24 —
scrambled or poached eggs, red quinoa, kale, spaghetti squash, roasted tomato, radish & avocado
- Jack's Breakfast**  29 —
grilled skirt steak, 2 eggs served any style, roasted tomato, fingerling potatoes, pickled onions & sourdough toast

SANDWICHES

- served with french fries or arugula salad
add avocado +\$4, add haloumi +\$4, add feta +\$3*
- Jack's Burger**  20 —
short rib beef burger with tomato and fried onion
 - Prego Roll**  23 —
portuguese skirt steak sandwich with garlic butter
 - Chicken Prego**  21 —
grilled chicken breast with smoked paprika aioli, watercress & onion
 - Mimi's Salmon Burger**  22 —
with pea shoots & chipotle aioli, served on a potato bun
 - Grilled Eggplant Baguette**  19 —
with roasted tomato, mozzarella, olive tapenade & pesto
 - Mashed Avocado on Seeded Bread**  18 —
with cherry tomato jam, pickled carrots, and za'atar
 - Duck Bacon, Egg and Cheese Sandwich**  21 —
with duck bacon, scrambled eggs, cheddar cheese, tomato jam

SALADS

- add tofu +\$9, add chicken skewer +\$10, add fish +\$11, add steak +\$13*
- Kale Greek Salad**  16 —
kale, cucumber, tomato, pickled red onions, salt-cured olives and feta in a red wine vinaigrette
 - House Salad**  18 —
butter lettuce, shaved radish & carrot, avocado, pea shoots, in tarragon vinaigrette
 - Tuna Salad**  19 —
with chopped tomatoes, avocado and red onions in a sweet soy balsamic dressing, served with arugula and sourdough toast







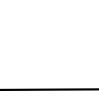
JACK'S WIFE FREDA

Soho • West Village • Chelsea • Williamsburg

ALL DAY CAFE — BREAKFAST — LUNCH — BRUNCH — DINNER
Served all day



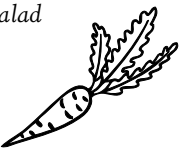






SHARES

- GRILLED HALOUMI \$16
- PERI-PERI CHICKEN WINGS \$16

- Fried Zucchini Chips**  with smoked paprika aioli 15 —
- Salt & Pepper Eggplant**  with tzatziki 15 —
- Spiced Beet Dip**  with feta, sesame & pita 16 —
- Roasted Cauliflower**  creamy garlic dressing & capers 17 —
- Kefta Kebab**  persian meatballs with tahini and pine nuts 19 —

FREDA'S MATZO BALL SOUP \$14



ENTREES

- Chicken Kebab**  peri peri marinated chicken with couscous & chopped salad 22 —
- Fish a la Plancha**  sesame soy glazed with sautéed kale & radish 26 —
- Peri-Peri Chicken**  with diced salad 29 —
- Whole Fish**  head to tail, served with couscous & chopped salad 38 —
- Sirloin Steak**  with maître d' butter & fries 40 —
- Bennie's Chicken Schnitzel**  with mashed potatoes & diced salad 26 —
- Spaghetti & Chicken Meatballs**  in Freda's tomato sauce 21/26 —
Your choice Spaghetti or Spaghetti Squash
- Vegetable Curry Bowl**  couscous & house chutney 24 —
- Mustard Seed Crusted Tofu**  with spaghetti squash 21 —

SIDES

- Arugula 7 • Chopped Salad 10 • Sautéed Kale 11 • Spaghetti Squash 12
- Fries 9 • Couscous 8 • Mashed Potatoes 10 • Fingerling Potatoes 9
- Duck Bacon 9 • Whole Roasted Garlic 8 • Fillet of Salmon 11
- Chicken Skewer 10 all natural freebird chicken • Prego Steak 13 • Tofu 9

DESSERT \$10

- Flourless Chipotle Chocolate Cake**  with chocolate mousse
- Homemade Spiced Cheesecake**
- Noam's Malva Pudding**  South African sponge cake

WINE

Bottle list available

	Glass	Carafe	Bottle
Muscadet	11 —	28 —	38 —
Sauvignon Blanc	13 —	32 —	42 —
Freda's SIGNATURE Rosé	13 —	32 —	42 —
Pinot Noir	11 —	28 —	38 —
Delas Frères Côtes-du-Rhône	13 —	32 —	42 —
Prosecco	13 —	— —	42 —

JACK'S WIFE FREDA'S SIGNATURE COCKTAILS \$15

- Pimm's Cup No.1** 
Pimm's, cucumber, lemonade, mint & ginger
- Margarita Rocks**
Tequila, Triple-Sec, lime
- Jack's Manhattan**
Bourbon, Sweet Vermouth, Bitters
- Violettes Aviation**
Gin, Luxardo, Violettes, lemon
- Freda's Negroni**
Gin, Campari, Vermouth
- Freda's Hot Toddy**
Bourbon, honey, lemon, star anise, orange peel
- Pink Guzzler Seasonal***
Tequila, watermelon, lime, simple syrup
- Espresso Martini**
- Bootsy Collins**
Vodka, Lillet Rouge, lemon, mint
- Sunshine on Carmine**
Gin, Cava, ginger, lemon, orange peel
- The Bianca**
White Rum, raspberry, lime, mint
- The Green Dean**
Gin, cucumber, lemon, mint
- La Vida Loca**
Mezcal, Triple-Sec, lime, honey
- Cantaloupe Mimosa**
Lillet Blanc, Prosecco, fresh cantaloupe
- Freda's Bloody Mary**
- Aperol Spritz**

BEER \$6/10

- Half & Pint*
- Stella Artois • Allagash White • Goose Island IPA

DRINKS

- Mint Lemonade 10 • Fresh Cantaloupe Juice 10

COFFEE & TEA

- Latte 6 —
- Cappuccino 6 —
- Matcha 7 —
- Bottomless drip till 4pm 5 —
- Nana Tea brewed with fresh mint 7 —
- Cold Brew 8 —
- HOUSE of WARIS select teas 7 —
- Hot Chocolate with whipped cream 10 —

NO SUBSTITUTIONS - 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. *20% gratuity will be added to parties of six or more.*