

BREAKFAST

- Grapefruit and Yogurt** 13 —
grapefruit and mint, lebanese yogurt, granola and honey
- Rosewater Waffle** 17 —
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 labne 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 • Union Square • 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 —
- Whole Roasted Garlic with toasted baguette** 8 —

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 & radish** 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 • 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

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

BEERS \$6/10

Half & Pint
Stella Artois • Kona Big Wave • Goose Island IPA

DRINKS

Mint Lemonade 10 • Fresh Cantaloupe Juice 10

COFFEE & TEA

Serving Caffé Vita

- Latte** 6—
- Cappuccino** 6—
- Matcha** 7—
- Bottomless drip till 4pm** 5—
- Nana Tea brewed with fresh mint** 8—
- Cold Brew** 8—
- HOUSE of WARIS select teas** 8—
- 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.*