

BREAKFAST

- Grapefruit and Yogurt** 14 —
grapefruit and mint, lebanese yogurt, granola and honey
- Rosewater Waffle** 18 —
topped with lebanese yogurt, mixed berries and honey syrup
- Madame Freda** 24 —
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** 18 —
2 eggs served any style, chopped salad, labne, avocado and pita bread
- Poached Eggs with Roasted Tomato and Haloumi** 19 —
2 poached eggs, roasted tomato, haloumi and gremolata, served with sourdough toast
- Maya's Breakfast Bowl** 25 —
scrambled or poached eggs, red quinoa, kale, spaghetti squash, roasted tomato, radish & avocado
- Jack's Breakfast** 30 —
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** 22 —
short rib beef burger with tomato and fried onion
- Prego Roll** 24 —
portuguese skirt steak sandwich with garlic butter
- Chicken Prego** 23 —
grilled chicken breast with smoked paprika aioli, watercress & onion
- Mimi's Salmon Burger** 23 —
with pea shoots, tomato & chipotle labne aioli, served on a potato bun
- Grilled Eggplant Baguette** 20 —
with roasted tomato, mozzarella, olive tapenade & pesto
- Mashed Avocado on Seeded Bread** 19 —
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 +\$12, add fish +\$13, add steak +\$14

- Kale Greek Salad** 17 —
kale, cucumber, tomato, pickled red onions, salt-cured olives & 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



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** 16 —
- Salt & Pepper Eggplant with tzatziki** 16 —
- Spiced Beet Dip with feta, sesame & pita** 16 —
- Roasted Cauliflower creamy garlic dressing & capers** 18 —
- Kefta Kebab persian meatballs with tahini and pine nuts** 19 —
- Whole Roasted Garlic with toasted baguette** 8 —

FREDA'S MATZO BALL SOUP \$16

ENTREES

- Chicken Kebab peri peri marinated chicken with couscous & chopped salad** 24 —
- Fish a la Plancha sesame soy glazed with sautéed kale & radish** 28 —
- Peri-Peri Chicken with diced salad** 30 —
- Whole Fish head to tail, served with couscous & chopped salad** 40 —
- Sirloin Steak with maître d' butter & fries** 44 —
- Bennie's Chicken Schnitzel with mashed potatoes & diced salad** 28 —
- Spaghetti & Chicken Meatballs in Freda's tomato sauce** 22/26 —
Your choice Spaghetti or Spaghetti Squash
- Vegetable Curry Bowl couscous & house chutney** 26 —
- Mustard Seed Crusted Tofu with spaghetti squash & radish** 22 —

SIDES

- Arugula 8 • Chopped Salad 10 • Sautéed Kale 12
- Spaghetti Squash 13 • Fries 10 • Couscous 8 • Mashed Potatoes 10
- Fingerling Potatoes 10 • Duck Bacon 10 • Fillet of Salmon 13
- Chicken Skewer 12 all natural freebird chicken • Prego Steak 14 • Tofu 9

DESSERT \$10

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

SIGNATURE WINES

	<i>Bottle list available</i>	Glass	Bottle
Chardonnay Cuvée JWF, France		12—	40—
Sauvignon Blanc Cuvée JWF, France		14—	44—
Rosé Sangiovese Toscana Rosato JWF, Italy		14—	44—
Pinot Noir Cuvée JWF, France		12—	40—
Côtes-du-Rhône Cuvée JWF, France		14—	44—
Cava		14—	44—

JACK'S WIFE FREDA SIGNATURE COCKTAILS \$16

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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, Cava, ginger, lemon, orange peel</i> |
| Jack's Manhattan
<i>Bourbon, Sweet Vermouth, Bitters</i> | The Bianca
<i>Vodka, 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, Cava, 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— | Nana Tea brewed with fresh mint 8— |
| Cappuccino 6— | Cold Brew 8— |
| Matcha 8— | HOUSE of WARIS select teas 8— |
| Bottomless drip till 4pm 5— | 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.*