

BREAKFAST

- Grapefruit and Yogurt 15 —
grapefruit and mint, lebanese yogurt, granola and honey
- Rosewater Waffle 19 —
topped with lebanese yogurt, mixed berries and honey syrup
- Madame Freda 25 —
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 26 —
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 +\$5, haloumi +\$4, feta +\$4, duck bacon +\$5*
- Jack's Burger 22 —
short rib beef burger with tomato and fried onion
 - Prego Roll 25 —
portuguese skirt steak sandwich with garlic butter
 - Chicken Prego 24 —
grilled chicken breast with smoked paprika aioli, watercress & onion
 - Mimi's Salmon Burger 24 —
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, chicken skewer +\$12, fish +\$13, steak +\$14*
- Kale Greek Salad 18 —
kale, cucumber, tomato, pickled red onions, salt-cured olives & feta in a red wine vinaigrette
 - House Salad 19 —
butter lettuce, shaved radish & carrot, avocado, pea shoots, in tarragon vinaigrette
 - Tuna Salad 20 —
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

SHARES

GRILLED HALOUMI \$16

PERI-PERI CHICKEN WINGS \$18

- Fried Zucchini Chips with smoked paprika aioli 17 —
- Salt & Pepper Eggplant with tzatziki 17 —
- Spiced Beet Dip with feta, sesame & pita 16 —
- Roasted Cauliflower creamy garlic dressing & capers 19 —
- Kefta Kebab persian meatballs with tahini and pine nuts 20 —
- Whole Roasted Garlic with toasted baguette 9 —

FREDA'S MATZO BALL SOUP \$17

ENTREES

- Chicken Kebab peri peri marinated chicken with couscous & chopped salad 24 —
- Salmon a la Plancha sesame soy glazed with sautéed kale & radish 29 —
- Peri-Peri Chicken with diced salad 32 —
- Branzino, Whole Fish or Fillet head to tail, served with couscous & chopped salad 40 —
- Steak Frites with maître d' butter & fries 46 —
- 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 14
Fries 10 • Couscous 8 • Mashed Potatoes 10 • Fingerling Potatoes 10 • Tofu 9
Fillet of Salmon 13 • Chicken Skewer 12 all natural freebird chicken • Prego Steak 14

DUCK BACON \$10

DESSERT \$12

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

SIGNATURE WINES

	Bottle list available	Glass	Bottle
Chardonnay Cuvée JWF, France		12—	40—
Sauvignon Blanc Cuvée JWF, France		14—	44—
Rosé JWF		14—	44—
Pinot Noir Cuvée JWF, France		12—	40—
Côtes-du-Rhône Cuvée JWF, France		14—	44—
JWF Sparkling		16—	48—
Love Conquers All Non-Alcoholic Sparkling Elixir, House of Waris		--	65—

JACK'S WIFE FREDA SIGNATURE COCKTAILS \$17

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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> |
| Jack's Manhattan
<i>Bourbon, Sweet Vermouth, Bitters</i> | Sunshine on Carmine
<i>Gin, JWF Sparkling, ginger, lemon, orange peel</i> |
| Freda's Negroni
<i>Gin, Campari, Vermouth</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> |
| Ziggy's Hot Toddy
<i>Bourbon, honey, lemon, star anise, orange peel</i> | La Vida Loca
<i>Mezcal, Triple-Sec, lime, honey</i> |
| Pink Guzzler Seasonal*
<i>Tequila, watermelon, lime, simple syrup</i> | Cantaloupe Mimosa
<i>Lillet Blanc, JWF Sparkling, fresh cantaloupe</i> |
| Espresso Martini
<i>Vodka, Khalua, Baileys, Espresso</i> | Freda's Bloody Mary |
| Margarita Rocks | Aperol Spritz |

DRAFT BEERS \$7/12

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

DRINKS

Mint Lemonade 10 • Fresh Cantaloupe Juice 10

COFFEE & TEA

- Serving Caffè Vita
- Latte 6—
 - Cappuccino 6—
 - Matcha 8—
 - 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.