

BREAKFAST

- Grapefruit and Yogurt

grapefruit and mint, lebanese yogurt, granola and honey

15

Rosewater Waffle

topped with lebanese yogurt, mixed berries and honey syrup

19

Madame Freda

pressed sandwich with duck prosciutto, cheddar béchamel, gruyère & a sunny side up egg

25

Green Shakshuka

2 soft baked eggs in a green tomatillo shakshuka served with challah toast

16

Mediterranean Breakfast

2 eggs served any style, chopped salad, labne, avocado and pita bread

18

Poached Eggs with Roasted Tomato and Haloumi

2 poached eggs, roasted tomato, haloumi and gremolata, served with sourdough toast

19

Maya's Breakfast Bowl

scrambled or poached eggs, red quinoa, kale, spaghetti squash, roasted tomato, radish & avocado

26

Jack's Breakfast

grilled skirt steak, 2 eggs served any style, roasted tomato, fingerling potatoes, pickled onions & sourdough toast

30

SANDWICHES

served with french fries or arugula salad

add: avocado +\$5, haloumi +\$4, feta +\$4, duck bacon +\$5

Jack's Burger

short rib beef burger with tomato and fried onion

22

Prego Roll

portuguese skirt steak sandwich with garlic butter

25

Chicken Prego

grilled chicken breast with smoked paprika aioli, watercress & onion

24

Salmon Burger

with pea shoots, tomato & chipotle labne aioli, served on a potato bun

24

Grilled Eggplant Baguette

with roasted tomato, mozzarella, olive tapenade & pesto

20

Mashed Avocado on Seeded Bread

with cherry tomato jam, pickled carrots, and za'atar

19

Duck Bacon, Egg and Cheese Sandwich

with duck bacon, scrambled eggs, cheddar cheese, tomato jam

21

SALADS

add: tofu +\$9, chicken skewer +\$12, fish +\$13, steak +\$14

Kale Greek Salad

kale, cucumber, tomato, pickled red onions, salt-cured olives & feta in a red wine vinaigrette

18

House Salad

butter lettuce, shaved radish & carrot, avocado, pea shoots, in tarragon vinaigrette

19

Tuna Salad

with chopped tomatoes, avocado and red onions in a sweet soy balsamic dressing, served with arugula and sourdough toast

20

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

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

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.

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

Pimm's Cup No.1

Pimm's, cucumber, lemonade, mint & ginger

Jack's Manhattan

Bourbon, Sweet Vermouth, Bitters

Freda's Negroni

Gin, Campari, Vermouth

Violettes Aviation

Gin, Luxardo, Violettes, lemon

Ziggy's Hot Toddy

Bourbon, honey, lemon, star anise, orange peel

Pink Guzzler Seasonal*

Tequila, watermelon, lime, simple syrup

Espresso Martini

Vodka, Khalua, Baileys, Espresso

Margarita Rocks

Bootsy Collins

Vodka, Lillet Rouge, lemon, mint

Sunshine on Carmine

Gin, JWF Sparkling, ginger, lemon, orange peel

The Bianca

Vodka, raspberry, lemon, mint

The Green Dean

Gin, cucumber, lemon, mint

La Vida Loca

Mezcal, Triple-Sec, lime, honey

Cantaloupe Mimosa

Lillet Blanc, JWF Sparkling, fresh cantaloupe

Freda's Bloody Mary

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 Caffé Vita	
Latte/Cappuccino	6—	Nana Tea brewed with fresh mint 8—
Cold Brew	8—	Matcha 8—
Bottomless drip till 4pm	5—	Hot Chocolate with whipped cream 10—

HOUSE OF WARIS SELECT TEAS \$8

HOW X FREDA'S BLOOD ORANGE ROOIBOS BLEND

Jasmine • English Breakfast • Earl Grey • Lemon Ginger

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CATERING

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