BREAKFAST		
וכאוואזאע		
Soft Boiled Eggs with Soldiers	7 –	
2 soft boiled eggs, with challah soldiers		
Grapefruit and Yogurt	9 —	
grapefruit and mint, lebanese yogurt, granola and honey		
	11	
Rosewater Waffle	11—	
topped with lebanese yogurt, mixed berries and honey syrup		
Madame Freda	15-	
Pressed sandwich with duck prosciutto, cheddar béchamel,		
gruyere & a sunny side up egg		
Green Shakshuka	12 -	
2 baked eggs in a green shakshuka served with challah toast		
	10	
Mediterranean Breakfast	13 –	
2 eggs any style, chopped salad, labne, avocado and pita bread		
Poached Eggs with Grilled Tomato and Haloumi	12 —	
2 poached eggs, grilled tomato and haloumi, served with sourdough toast		

Jack's Breakfast

scrambled or poached eggs, red quinoa, kale, spaghetti squash,

2 eggs (any style), grilled skirt steak, grilled tomato, pickled red onions and sourdough toast

Toasted Baguette butter and jam

Breakfast Bowl

Greek Salad

grilled tomato and avocado







16 -

20 -

13 -

HOUSE CURED DUCK BACON \$63



kale, cucumber, tomato, pickled red onions, salt-cured olives and feta add chicken +\$7

15 — Tuna Salad

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





ALL DAY CAFE - BREAKFAST - LUNCH - BRUNCH - DINNER 224 Lafayette St, SoHo • 50 Carmine St, West Village

GRILLED HALOUMI \$10

PERI-PERI SWEETBREADS \$12

19 —

13 -

14 —

16 -

14 –

11 -

13 -

ENTREES

14 -Chicken Kebab Peri-Peri marinated chicken with couscous and chopped salad



sesame soy glazed with sautéed kale and radish

Mustard Seed Crusted Tofu with Spaghetti Squash



FREDA'S MATZO BALL SOUP \$8

SANDWICHES

served with french fries or arugula salad

Jack's Burger grilled tomato and fried onion



Portuguese skirt steak sandwich with garlic butter

Chicken Prego

grilled chicken breast with smoked paprika aioli & watercress

Grilled Eggplant Baguette

roasted tomato, mozzarella, olive tapenade & pesto

Mashed Avocado on Seeded Bread

cherry tomato jam, pickled carrots, and za'atar



SIDES \$6

Couscous / French Fries / Chopped Salad / Arugula Salad



Flourless Chipotle Chocolate Cake with chocolate mousse

Baked Fruit Crisp seasonal fruit

Homemade Spiced Cheesecake

Malva Pudding





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(bottle list available	Glass /	Carafe
Fleur du Cap Chenin Blanc	9 —	23 -
Schlumberger Pinot Blanc	10 —	26 —
Lauren Miquel Rose'	10 —	26 —
Six Hats Pinotage	9 —	23 —
Delas Freres Cotes du Rhone	10 —	26 —
Sparkling Wine: Segura Viudas Brut Res	serva Cava	Bottle

Half & Pint

5/8 Stella Artois Hoegaarden 5/8 Goose Island IPA Guinness

6-Boddington in Can



BOOTSY COLLINS \$12

Tito's Vodka, Lillet Rouge & lemor PIMM'S CUP NO.1 \$12

Pimm's, lemonade, mint & ginger

CANTALOUPE MIMOSA \$10 BLOODY MARY \$12



5/8

DRINKS

Mint Lemonade

Bottomless Drip

5 - Fresh Cantaloupe Juice 5-



Stumptown



3.5 - Nana Tea with fresh mint

4.5 -Latte Cappuccino

JACKSWIFEFREDA

*20% gratuity will be added to parties of six or more



Espresso