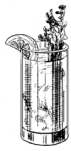




COFFEE & DONUTS

old-fashioned cinnamon donuts & warm coffee anglaise

Two 9. | Four 18. | Six 24.



BLOODY MARY CART

build a bloody mary tableside with a our selection of spirits, & seasonal garnishes

20.



BRUNCH COCKTAILS

Wood-Fired Bloody Mary plum tomatoes, wheated vodka, calabrian peppers

19.

Gin & Tonic

gin, elderflower tonic, dried grapefruit

20.

Espresso Martini

Afficionado espresso wheated vodka, vanilla simple

12.

Breakfast in Bed

sweet vermouth, marmalade, amaro, mint, lemon

19.

It's All Greek To Me

gin, greek yogurt, honey, lemon, blueberry

21.

COFFEE & JUICE

Now Serving Afficionado Coffee!

- Espresso 5.5.
Americano 6.
Cappuccino 6.5.
Café Latte 6.5.
Fresh Squeezed Orange Juice 5.5.

TO START

- Chopped Tuna avocado, radishes, cucumber, spicy ginger dressing, seaweed cracker 28.
Colossal Shrimp Cocktail classic cocktail sauce, yuzu-chili aioli 28.
PF Island Creek Oysters 1/2 dozen cracked pepper-shallot mignonette. 26.

BRUNCH CLASSICS

- PF Smoked Salmon & Avocado Toast Pugliese bread, cucumber, radish, pickled red onion 25.
ADD POACHED EGGS, 4.
PF Eggs Benedict griddled corned beef, breakfast potatoes & mustard hollandaise 23.
PF Chocolate Babka French Toast whipped cheesecake, berry compote, Berkshire maple syrup 24.
Baked Omelette manchego cheese, baby spinach, artichokes & toasted breadcrumbs 25.
PF Jack's Stacks sour cream & buttermilk pancakes, warm blueberry sauce & salted butter. 23.
Vanilla Bean Buttermilk Waffle mixed berries, whipped lemon curd, Berkshire maple syrup 20.

SALADS & SANDWICHES

- PF Simple Salad shaved vegetable crudités, mixed greens, sherry vinaigrette 21.
Brick Chicken Caesar roasted half chicken, creamy parmesan dressing, toasted breadcrumbs 35.
PF Prime Rib Panini "French Dip" four cheeses, caramelized onions, au jus & fries 32.
Bacon Cheeseburger 8oz prime beef, tomato, gem lettuce, cheddar, red onion, thick-cut bacon. 30.
ADD A FRIED EGG, 2.
PF Turkey Club house turkey, smoked ham, swiss, bacon, pickles, spicy club sauce, herb mayo & chips 27.

SIDES

- Seven-Grain Toast berry jam, salted butter 8.
Breakfast Potatoes 10.
Thick-Cut Maple Bacon. 14.
Chicken Apple Sausage Patty house recipe, 2 pieces. 14.
Smoked Salmon 22.
Half Avocado. 8.
Rosemary-Parmesan Fries 15.
French Fry Piggybacks \$3 each or all three for \$8
black truffle aioli, Thousand Island, peppercorn sauce

BRUNCH PRIX FIXE

Sparkling Flight traditional mimosa peach bellini & elderflower spritz substitute any for an espresso martini +\$8
or
NA Curious Sparking Flight pomegranate sbagliato sicilian bloode orange choice of mocktail
Donuts for the Table old fashioned cinnamon donuts & warm coffee anglaise
FOLLOWED BY CHOICE OF Any entree marked with PF
\$48 PER PERSON

Chef/Partner - Ed Cotton ~ @jackandcharlies118
General Manager/Partner - Craig Hutson 118 Greenwich Ave. New York, NY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# JACK & CHARLIE'S

Est. 2021