



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

Stumptown hair bender,
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

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

TO START

Chopped Tuna <i>avocado, radishes, cucumber, spicy ginger dressing, seaweed cracker</i>	28.
Colossal Shrimp Cocktail <i>classic cocktail sauce, yuzu-chili aioli</i>	28.
PF Island Creek Oysters <i>½ dozen cracked pepper-shallot mignonette</i>	26.

BRUNCH CLASSICS

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

SALADS & SANDWICHES

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

SIDES

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

BRUNCH PRIX FIXE

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

\$48 PER PERSON

Chef/Partner - Ed Cotton
General Manager/Partner - Craig Hutson

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

JACQUES

Est. 2021