



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 coffee,
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 avocado, radishes, cucumber, spicy ginger dressing, seaweed cracker	28.
Colossal Shrimp Cocktail classic cocktail sauce, yuzu-chili aioli	28.
PF Island Creek Oysters ½ 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	

Sparkling Flight
traditional mimosa
peach bellini
& Italicus spritz
substitute any for an espresso martini +\$8

or

NA Curious
Sparkling 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
General Manager/Partner - Craig Hutson

~
118 Greenwich Ave. New York, NY

@jackandcharlies118

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



JACK & CHARLIE'S

Est. 2021