



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 black truffle aioli, dijonnaise dip, au poivre sauce</i>	

BRUNCH PRIX FIXE

Sparkling Flight
*traditional mimosa, peach bellini
& Italicus spritz
substitutue for an espresso martini +\$8*

Donuts for the Table
*old fashioned cinnamon donuts
& warm coffee anglaise*

FOLLOWED BY CHOICE OF
Any entree marked with **PF**

\$48 PER PERSON

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

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



JACK & CHARLIE'S



Est. 2021