

A P P E T I Z E R S

TUNA TARTARE 20

Red chili aioli, chives, tomato, avocado, soy-ginger oil, cucumber carpaccio

ARANCINIS 17

Prosciutto, peas, mozzarella, roasted tomato aioli

OYSTER ON THE HALF SHELL 18

Half a dozen oysters served with cocktail sauce and mignonette

SEARED SCALLOPS 20

Riesling poached pear, honey gastrique, endive salad

BUTTERNUT SQUASH RISOTTO 16

Spiced ricotta, sage, roasted chestnuts

FRIED CALAMARI 19

Tomato and basil, cocktail sauce

ROASTED HEN OF THE WOODS MUSHROOMS 14

Arugula, shaved parmesan, balsamic glaze

POMMES FRITES 10/12

Classic or truffle and parmesan

S A L A D S

Add grilled chicken breast 7/ shrimp 8/
grilled salmon 9/ filet medallion 10

FREDS WEDGE 13

A wedge of romaine lettuce, mighty vine tomatoes, sliced red onions, crumbled bleu cheese, bacon, bleu cheese vinaigrette

CAESAR SALAD 14

Classic Caesar salad with Parmesan cheese, croutons

ROASTED PUMPKIN 20

Mixed greens, pepitas, roasted baby beets, goat cheese, sundried cherries, pumpkin vinaigrette

MARK’S MADISON AVENUE SALAD 24

The ultimate chopped salad with 17 different ingredients & Italian tuna in every bite

FREDS CHICKEN CHOPPED SALAD 24

A bed of mixed greens topped with avocado, tomato, haricots verts, pea shoots & shredded organic chicken, balsamic vinaigrette

F R E D S P A S T A

PULLED CHICKEN CANNELLONI 24

Parmesan cream, roasted garlic, confit tomatoes

FREDS SPAGHETTI 23

Shiitake mushrooms, asparagus, sun-dried tomatoes, pesto

LOBSTER RISOTTO 38

Tristan lobster tail, parmesan, asparagus, truffle oil, sundried tomatoes

LAMB ORECCHIETTE 25

Braised lamb, spinach, mushrooms, Marsala cream sauce, ricotta cheese

TRADITIONAL PAPPARDELLE BOLOGNESE 25

Local beef, pork & veal braised with red wine & San Marzano tomatoes with house-made pappardelle, parmesan cheese

SPAGHETTI & MEATBALLS 24

Savory blend of pork, veal & beef meatballs, slow cooked in Freds’ marinara sauce

A R T I S A N P I Z Z A

MARGHERITA 20

Tomato sauce, mozzarella, basil, olive oil

WISE GUY 22

Mozzarella, tomato sauce, roasted peppers & italian hot, sweet sausage

EMILIA ROMAGNA 21

Mozzarella and Parmesan cheeses, Drizzled with 12-year aged aceto balsamico

PROSCIUTTO WITH ARUGULA 25

Thinly-sliced prosciutto di Parma, mozzarella, arugula

FUNGHI 22

Portobello, cremini, & shiitake mushrooms with roasted garlic, onion, fresh herbs

Made from 100% Spigadoro flour.
Our dough is fermented and kneaded in the true Neapolitan style.
Our tomato sauce is imported directly from Italy's San Marzano Valley. The olive oil is Monini, made from organic 100% Italian olives from Spoleto, Italy. We offer gluten-free crust upon request for an additional cost.

F I S H A N D C R U S T A C E A N S

ALMOND CRUSTED WHITEFISH 26

Farro, butternut squash, pearl onion, spinach, cherry cream sauce

PAN SEARED SALMON 30

Charred brussels sprouts, shallots, pumpkin, roasted peppers, maple butter

BALTIMORE JUMBO LUMP CRAB CAKES 36

Cole Slaw, rémoulade sauce & Belgium pommes frites

B U T C H E R Y

GREEN CIRCLE CHICKEN BREAST 24

Sweet potato puree, spinach, sage demi- glace

BRAISED LAMB SHANK 34

Mushroom risotto, lamb jus

STEAK AND FRITES 32

Two 3oz filet medallions topped lobster butter and served with truffle fries

BISON BURGER 22

Crispy leeks, Marsala braised mushrooms, gruyere cheese, fall greens

18 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
PLEASE NOTE: WE USE PEANUT OIL IN OUR DEEP FRYER

DINNER MENU

FREDS
AT BARNEYS NEW YORK

MON - THU, 4PM - 9PM

FRI - SAT, 4PM - 10PM

All of our menu items are available for take-out

FREDS IS AVAILABLE FOR
PRIVATE OR SEMI-PRIVATE EVENTS

KEVIN SMITH *Executive Chef*

CARLOS NAVARRETE *General Manager*