

A P P E T I Z E R

ESTELLE'S CHICKEN SOUP 12

Grandma's recipe to cure colds & stay thin

ARANCINIS 17

Prosciutto, peas, mozzarella, roasted tomato aioli

SEARED SCALLOPS 20

Riesling poached pear, honey gastrique, endive salad

TUNA TARTARE 20

Spicy aioli sauce, chives, tomato, avocado, soy ginger oil, cucumber carpaccio

ROASTED HEN OF THE WOODS MUSHROOMS 14

Arugula, shaved Parmesan, balsamic glaze

FRIED CALAMARI 19

Lightly breaded calamari, tomato, basil, cocktail sauce

OYSTER ON THE HALF SHELL 18

Half dozen oysters served with cocktail sauce and mignonette

BUTTERNUT SQUASH RISOTTO 16

Spiced ricotta, sage, roasted chestnuts

POMMES FRITES 10/12

Classic or truffle & Parmesan

S A L A D S

CLUB SALAD 23

House-roasted turkey, smoked bacon, tomato, crumbled bleu cheese, mixed greens, club dressing

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

OAK STREET SALAD 32

Poached lobster, shrimp and crab with tomatoes on a bed of mesclun greens, Green Goddess dressing

FREDS NIÇOISE SALAD 26

Grilled sushi-grade Ahi tuna, mixed greens, cucumber, olives, anchovy, tomato, haricots verts, potatoes and sliced hard-boiled farm eggs, mustard-shallot vinaigrette

CAESAR SALAD 14

*Classic Caesar salad with Parmesan cheese, croutons
Add grilled chicken breast 7/shrimp 8/grilled salmon 9/steak 10*

ROASTED PUMPKIN 20

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

HONEY GLAZED SALMON 25

Mixed greens, radish, cucumber, orange, cherry tomatoes, citrus vinaigrette

F R E S H & D R I E D P A S T A S

FREDS SPAGHETTI 23

Shiitake mushrooms, asparagus, sun-dried tomatoes, pesto

SPAGHETTI & MEATBALLS 24

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

LAMB ORECCHIETTE 25

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

TRADITIONAL PAPPARDELLE BOLOGNESE 25

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

LOBSTER RISOTTO 38

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

PULLED CHICKEN CANNELLONI 24

Parmesan cream, roasted garlic, confit tomatoes

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,
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 (00) 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.

M A I N C O U R S E S

"LA DOLCE VITA" CHICKEN 22

60's Roman-style breast of chicken sautéed in Parmesan cheese batter, roasted root vegetable, white wine sauces

BALTIMORE JUMBO LUMP CRAB CAKES 36

Coleslaw, rémoulade sauce & Belgian pommes frites

PAN SEARED FAROE ISLAND SALMON 30

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

ALMOND CRUSTED WHITEFISH 26

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

STEAK AND FRITES 32

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

S A N D W I C H E S

All Sandwiches served with Belgian frites

TURKEY CLUB 21

House-roasted turkey, applewood smoked bacon, with mayonnaise, shredded romaine lettuce & tomato on white toast

BLTA 15

Bacon, lettuce, tomato and avocado on toasted multigrain with basil aioli

FREDS MEATBALL 18

Toasted garlic baguette with marinara, mozzarella and sliced meatballs

TURKEY BURGER 18

Cranberry and bacon jam, fresh spinach, white cheddar, fried leek, brioche bun served with fries

VEGGIE BURGER 16

Black bean and sweet corn, roasted red peppers sauce, mixed greens, feta, ciabatta bread

BISON BURGER 22

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

FREDS CHICAGO HAMBURGER 20

*All natural angus beef patty on a ciabatta bun with red onion, lettuce & tomato
Add cheese, bacon or avocado, each 2*

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

PLEASE NOTE: WE USE PEANUT OIL IN OUR DEEP FRYER

LUNCH MENU

FREDS

AT BARNEYS NEW YORK

MON-FRI, 11:30 AM - 4 PM

SAT, 11 AM - 4 PM

SUN, 11 AM - 5 PM

All of our menu items are available for take-out

**FREDS IS AVAILABLE FOR
PRIVATE OR SEMI-PRIVATE EVENTS**

**CONTACT: CNAVARRETE@BARNEYS.COM OR
CALL 312-596-1111**

KEVIN SMITH *Executive Chef*

CARLOS NAVARRETE *General Manager*