

FREDS
AT BARNEYS NEW YORK

MON - SAT, 11AM - 7PM

SUN, 11AM - 6PM

Executive Chef – Emmanuel Pradet
Managing Director – Mark Strausman

A P P E T I Z E R S

Avocado Toast \$19

cumin-buttered spelt toast, avocado, sunflower sprouts and pico di gallo

Burrata and Local Tomatoes \$19

Tuscan extra virgin olive oil & basil

Autumn Salad \$18

brussels sprouts, butternut squash, baby beets, cranberries, radicchio, Belgian endive, arugula, goat cheese,, tossed in red wine vinaigrette

Tuna Tartare \$24

cucumber carpaccio and pickled ginger with sesame bagel chips

Roasted Asparagus \$17

parmesan cheese and aged balsamic vinegar

Grilled Shrimp with Lime and Ginger \$22

served with a mixed grain salad

S O U P

Estelle's Chicken Soup \$14

French Onion Soup \$15

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

Margherita \$21

tomato, basil and mozzarella

Wise Guy \$24

mozzarella, tomato, freshly-ground farm-raised Berkshire hot and sweet sausage and roasted peppers

Emilia Romagna \$26

white pizza with mozzarella, parmesan and pecorino cheeses, drizzled with 12-year-old Aceto Balsamico

Kale and Pesto \$23

*mozzarella chesse and house made kale pesto
Kale pesto does contain pecans*

Prosciutto \$27

prosciutto, arugula, shaved parmesan, drizzled with a balsamic glaze

Robiola with Truffle Oil \$27

Freds' famous focaccia with Italian cream cheese and truffle oil

P A S T A

Mushroom Pappardelle \$26

*seasonal mixed mushroom, ricotta and walnuts
drizzled with honey and fresh thyme*

Rigatoni with Brisket Ragù \$27

*beef brisket braised in red wine, tomato and herbs
until fork tender then pulled and tossed with rigatoni pasta*

Linguine alle Vongole \$28

baby clams, olive oil, garlic, and a touch of tomato

Rigatoni "Buttera Style" \$27

*hot and sweet Italian sausage, fresh peas, tomato, touch of cream,
sprinkled with parmesan*

Heirloom Tomato Spaghetti \$25

heirloom cherry tomatoes, olive oil & fresh basil

Freds Spaghetti \$25

shitake mushrooms, asparagus, sun dried tomatoes and pesto sauce

S A L A D S

Also available with Mark's no-fat mustard dressing

Club Salad \$26

*turkey, smoked bacon, tomato, Point Reyes blue cheese crumbles,
red onions, mixed greens, tossed in French mustard dressing*

Mark's Madison Avenue Salad \$28

*chopped salad with a dozen vegetables and local salad greens,
topped with imported Italian tuna*

Freds Chopped Chicken Salad \$26

*bibb lettuce, avocado, onions, tomatoes, string beans and
pears, tossed with a Dijon mustard balsamic dressing*

Asian Chicken Salad \$28

*fresh-roasted, shredded Mary's chicken breast, julienned
napa cabbage, chopped romaine, toasted cashews,
scallions, daikon radish, snow peas, sunflower sprouts, carrots,
wonton and crispy rice noodle tossed with Freds Asian dressing*

Palm Springs Shrimp Salad \$32

*mixed greens, hearts of palm, avocado, tomatoes and
hard boiled eggs, tossed in Green Goddess dressing*

Mediterranean Salad \$25

*romaine lettuce, tomato, cucumber, feta cheese,
olives, red onion and pita bread. served atop of house made hummus
Tossed in a lemon vinaigrette*

Freds Vegan Salad \$25

*mix of heirloom beans, garbanzos, tri-colored quinoa, and
brunoise of carrot, celery, and onion over kale, topped with chopped
avocado and tossed with salsa verde vinaigrette*

M A I N C O U R S E S

Turkey Burger \$25

*avocado, sunflower sprouts, tomato,
havarti cheese, pesto aioli, on a brioche bun*

Local Grass-Fed Angus Beef Burger \$25

*grass-fed angus beef, cheddar cheese, homemade relish,
onion marmalade and Sriracha aioli
served with Belgian pommes frites*

Turkey Sandwich \$22

*thick slices of freshly roasted turkey
with homemade cole slaw and Russian dressing,
on sourdough or whole grain spelt bread*

Open-Faced New York Steak Sandwich \$27

*arugula, tomato, caramelized onions, whole grain mustard
served with house made potato chips*

Beverly Hills Club Sandwich \$32

*chunks of shrimp, crab and avocado with bacon,
lettuce, tomato and garlic aioli
on seven-grain bread, served with homemade potato chips*

Nova Salmon Plate with Bagel \$26

tomato, red onion with a toasted bagel & cream cheese

Pan Seared Wild Salmon \$32

local baby vegetables, celery root puree with a creamy sorrel sauce

Chicken Paillard \$26

*thinly pounded chicken breast topped with
tomato, arugula and red onion salad*

S I D E D I S H E S

Belgian Pommes Frites \$10

Sautéed Broccoli \$10