

D I N N E R

**F R E D S**

AT BARNEYS NEW YORK

DINNER SERVED FROM  
5:30PM - 9:00PM

All of our menu items are  
available for take-out or delivery through  
Freds Room Service

Mark Strausman – Managing Director  
Barney Brown – Executive Chef

Freds at Barneys New York is available for private parties

## APPETIZERS

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**Estelle's Chicken Soup \$14**

Grandma's recipe to cure colds and stay thin

**Avocado-Ricotta Toast \$16**

Housemade ricotta, baby greens, micro herbs, California Olive Ranch Arbequina olive oil

**Arancini \$19**

Mozzarella filled saffron risotto balls, tomato sauce, arugula, Parmesan

**Compressed Watermelon \$19**

Cotija cheese, pumpkin seeds, chive blossoms, micro herbs, lime, olive oil

**Oregon Dungeness Crab Cake \$21**

Sweet corn, roasted red bell pepper sauce

## PIZZA

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**Margherita \$23**

Tomato, mozzarella, basil, Monini olive oil

**Verdura \$25**

Tuscan kale, broccoli, edamame, garlic, goat cheese, Provolone, Parmesan

**Wise guy \$26**

Mozzarella, tomato, roasted peppers and freshly-ground local hot and sweet sausage

**Emilia Romagna \$28**

White pizza with mozzarella, Parmesan and Pecorino cheeses  
drizzled with 12-year-old aceto balsamico

**Mission \$28**

Chorizo sausage, jalapeno peppers, Cotija cheese,  
mozzarella, chipotle tomato sauce, cilantro

## PASTA

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### **Cacio e Pepe \$21**

Rustichella Spaghetti, olive oil, sweet butter,  
fresh ground black pepper, sea salt, Parmesan

### **Creamy Vegan Alfredo \$26**

whole-wheat penne pasta, broccoli Romanesco, edamame, basil

### **Penne al'Arrabbiata \$24**

Mark's spicy garlicky tomato sauce

### **Freds Spaghetti \$27**

Freds spaghetti with portobella mushrooms, asparagus,  
sun-dried tomatoes, pesto sauce

### **Campanelle alla Contadina \$28**

“Little bell” pasta, Brussels sprouts, squash, mushrooms, local Italian hot and  
sweet sausage, olive oil, garlic, Parmesan cheese

## SALADS

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### **California Wedge Salad \$23**

Petite iceberg lettuce wedges, Cotija cheese, pork cracklins, organic cherry tomatoes, habanero pickled red onions, avocado, radish, Catalina dressing

### **Asian Chicken Salad \$26**

Ginger-poached chicken breast, mixed greens, Napa cabbage, crispy rice noodles, bean sprouts, cucumber, sugar snap peas, orange, sesame-soy vinaigrette

### **Mediterranean Chicken Salad \$26**

Marinated roasted chicken, couscous, mixed greens, arugula, tomato, cucumber, roasted peppers, olives, capers, feta, lemon, basil, olive oil

### **Mark's Madison Avenue Salad \$28**

Mixed greens, baby beets, cucumber, tomato, radish, roasted chick peas, olive oil-poached ahi tuna, Golden Balsamic vinaigrette

### **Ahi Tuna Nicoise \$29**

Seared rare ahi tuna, mixed greens, olives, anchovies, tomatoes, haricots verts, potatoes, eggs, lemon basil vinaigrette

### **Warm Scallop Salad \$36**

Sautéed day boat sea scallops, herb glaze, Treviso, Belgian endive, arugula, organic cherry tomatoes, lemon, olive oil

### **Palm Springs Salad \$36**

Butterflied prawns, mixed greens, hearts of palm, tomato, avocado, egg, green goddess dressing

## MAINS

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**Roast Turkey Cobb Sandwich \$24**

Sliced roast turkey breast, Point Reyes blue cheese mayo, bacon, egg, lettuce, tomato, Italian bun, homemade taro chips

**The SF Club \$32**

Dungeness crab-Oregon bay shrimp salad, bacon, lettuce, tomato, garlic mayo, toasted Pain de Mie, homemade taro chips

**Cheeseburger Deluxe \$25**

Creekstone Farms Angus beef patty, Fiscalini smoked cheddar, sliced tomato, lettuce, red onion marmalade, Sriracha mayo, Belgian pommes frites

**Impossible Burger \$25**

Burger patty made from plants, Provolone, grilled onions, whole grain mustard, lettuce, tomato, Belgian pommes frites

**Herb Roasted Chicken Breast \$28**

Warm baby kale-caramelized mushroom salad, goat cheese, Spanish Sherry-Dijon mustard vinaigrette

**Peruvian Beef Tenderloin Stir Fry \$39**

Bell peppers, red onions, organic cherry tomatoes, potatoes, black pepper-soy sauce, steamed Jasmine rice

## SIDES \$10

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Belgian Pommes Frites

Sautéed Broccoli

Firecracker Corn

## BEVERAGES

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**Roast Turkey Cobb Sandwich   Solé Sparkling Mineral Water   8**

**Evian Still Water   \$8**

**Kollo Cold Brewed Iced Teas   \$8**  
**(Black, Green, Oolong)**

**Hibiscus Berry Iced Tea   \$5**

**Lemonade   \$5**

**Fresh Squeezed Seasonal Juices   \$7**  
**(Orange or Grapefruit)**

**Assorted Soft Drinks   \$3.50**

**Mexican Coke   \$7.50**

## COFFEE & TEA

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**Regular or Decaffeinated Coffee   \$4.50**

**Americano   \$5**

**Espresso   \$5**

**Cappuccino   \$5.50**

**Macchiato   \$7**

**Latte   \$5.50**

**Select Hot Teas   \$5**  
**(Bombay Chai, Emerald Matcha, Turmeric Ginger, Mint,  
Earl Grey, Breakfast, Tropical Green, Chamomile Citrus)**

**La Colombe Iced Coffees   \$7**  
**(Pure Black, Vanilla Latte, Triple Draft)**

