

F R E D S
AT BARNEYS NEW YORK

Mark Strausman - Managing Director
Barney Brown - Executive Chef

WINES BY THE GLASS

SPARKLING

Taittinger – Brut la Française

(Reims, NV) \$26

Prosecco – Nino Franco “Rustico”

(Reneto, IT) \$21

WHITE WINES

Sauvignon Blanc – Craggy Range 2017

(Martinborough, NZ) \$14

Chardonnay – Au Bon Climat 2016

(Santa Barbara, CA) \$16

Chardonnay – Domaine Chanson 2013

(Bourgogne, FR) \$18

White Rhone 2017

(Val Rossi Hommage Blanc) \$14

ROSÉ

Grenache-Syrah 2016

(Château la Sauvageonne Volcanic Rosé) \$14

Margerum ‘Riviera’ Rose 2017

(Santa Barbara County) \$18

RED

Rosso di Montepulciano Poliziano 2016 \$14

Pinot Noir – A to Z 2014

(Oregon) \$16

Cabernet-Merlot, Chateau du Raux

Haut-Médoc Cru Bourgeois 2014

(Bordeaux, FR) \$15

Cabernet Sauvignon

Sixteen Sixty Severson 2015

(Somoma) \$19

Sangiovese, Castello di Ama,

Chianti Classico 2015 \$19

Dolcetto D’ Alba

Bruno Giacosa Alba 2015 \$20

APPETIZERS

Avocado Toast \$16

Cumin-buttered walnut and raisin Acme bread, avocado, and pico di gallo

Roasted Asparagus \$18

Roasted with Parmesan cheese and black pepper, drizzled with aged balsamic

Ceviche Pescatora-Style \$24

Raw minced scallops cured in fresh lime, cilantro, jalapeño and pico di gallo mixed with minced roasted shrimp, squid and octopus, topped with avocado and served with homemade corn chips

Roasted Hen Of The Woods Mushrooms \$24

In a balsamic glaze with arugula and sliced parmesan cheese on a bed of sweet La Quercia coppa

Eggplant Parmesan \$19.50

Traditional-style, drizzled with pesto

Estelle’s Chicken Soup \$14

Grandma’s recipe to cure colds and stay thin

PASTA

Orecchiette alla Contadina \$26

Imported pasta tossed with baby Brussels sprouts, squash, mushrooms, local Italian hot and sweet sausage, sautéed with olive oil, garlic, and Parmesan cheese

Penne al’Arrabbiata \$24

Mark’s spicy garlicky tomato sauce

Freds Spaghetti \$27

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

Vegan Pasta \$28

Whole-wheat penne with spicy garlic and olive oil roasted cauliflower, broccoli, and romanesco, topped with seasoned toasted breadcrumbs

PIZZA

Margherita \$23

Tomato, mozzarella, basil, Monini olive oil

Wise guy \$26

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

Emilia Romagna \$28

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

Speck, Arugula and Parmesan \$27

Sliced Le Quercia speck, arugula and shaved Parmesan cheese

SALADS

Mark's Madison Avenue Salad \$28

The ultimate chopped salad, topped with imported Italian tuna

Club Salad \$27

Turkey, Nueske's bacon, tomato, crumbled Point Reyes bleu cheese, red onions, mixed greens, and club dressing

Freds Chopped Chicken Salad \$29

Bibb lettuce, avocado, onions, tomatoes, string beans, and pears tossed with Dijon mustard balsamic dressing with roasted and pulled all-natural chicken

The Freds Wedge \$23

Wedge of local romaine lettuce with vine ripe tomatoes, local onions, crumbled Point Reyes bleu cheese, and crushed black pepper vinaigrette

Local Albacore Tuna Nicoise \$26

Olive oil poached local albacore tuna with baby lettuce, cucumbers, olives, anchovies, tomatoes, haricots verts, potatoes, and boiled eggs tossed in a mustard-lemon dressing

MAIN COURSES

Freds Daily Farm Egg Omelette & Salad \$26

Daily omelette made from humanely-raised farm eggs accompanied by lightly-dressed mesclun greens

Cheeseburger Deluxe \$25

Niman Ranch Angus beef patty, topped with white cheddar, with sliced tomato, homemade relish, onion marmalade, and Sriracha mayo served with Belgian pommes frites

Chicken Paillard \$28

Thin herb-seared chicken breast served with a tomato, arugula, and red onion salad

The SF Club \$32

Chunks of Dungeness crab and Oregon baby shrimp with Nueske's bacon, lettuce, and sliced tomato with garlic mayo on seven-grain bread, served with Belgian pommes frites

Niman Ranch Angus Steak \$39

Sliced and served on a bed of arugula, red onion, shaved Parmesan, and tomato, with balsamic vinegar and Monini extra-virgin olive oil

Artisan Grilled Cheese \$21

Chef's blend of white cheddar and local Alpine-style cheeses on Acme Pain de Mie with red onion marmalade and sliced heirloom tomatoes

Oregon Dungeness Crab Cakes \$37

With coleslaw, remoulade sauce and Belgian pommes frites

The Jewish Boy From Queens \$24

Daily-carved roasted turkey on an Acme sour dough roll with local sliced tomatoes, little Gem lettuce, Marilyn's coleslaw and Russian dressing, served with pickles, sliced onion, and homemade potato chips

SIDE DISHES \$10

Belgian Pommes Frites

Sautéed Broccoli