

SIDE DISHES 10

Sautéed Garlic Kale

Sautéed Garlic Spinach

Sautéed Garlic Broccoli

Braised Baby Artichokes

Belgian Pommes Frites

Parmesan Belgian Pommes Frites 11

Thyme, shallots and parmesan

Truffle Belgian Pommes Frites 12

F R E D S

AT BARNEYS NEW YORK

MON - SAT, 11AM - 7PM

SUN, 11AM - 6PM

A P P E T I Z E R S

Avocado Toast \$19

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

Farmers Market Heirloom Tomato & Buratta \$19

*cucumber, fennel, basil cress, purple basil and red sorrel
Served over a fresh watermelon gazpacho*

Green Summer Salad \$18

*kale, dandelion greens, English peas, asparagus, snow peas,
sunflower sprouts and haricot vert, tossed in virgin mojito dressing*

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 \$15

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

Margherita \$22

tomato, basil and mozzarella

Wise Guy \$24

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

Emilia Romagna \$25

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

Nova Salmon \$27

fried capers, red onions, lemon confit and robiola cheese

Prosciutto \$26

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

Orecchiette \$26

*kale, asparagus, tomatoes and white mushrooms
With a light tomato sauce*

Rigatoni with Brisket Ragu \$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

Club Salad \$27

*roasted turkey, smoked bacon, tomato, red onions,
Point Reyes blue cheese crumbles, 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 \$28

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

Asian Chicken Salad \$29

*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 over 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*

Kale Caesar Salad \$25

*Belgium endives, frisee, roasted red bell peppers and focaccia croutons
Add grilled chicken 7/ grilled shrimp 11/ grilled salmon 12*

M A I N C O U R S E S

Turkey Burger \$25

*avocado, sunflower sprouts, tomato, havarti cheese and pesto aioli
served with Belgian pommes frites*

Local Grass-Fed Angus Burger \$25

*cheddar cheese, homemade relish, onion marmalade and Sriracha aioli
served with Belgian pommes frites*

King Salmon Burger \$27

*crunchy cucumbers, avocado and wasabi aioli
served with Belgian pommes frites*

Turkey Sandwich \$22

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

Grilled New York Steak and Frites \$29

served with café de Paris butter

Beverly Hills Club Sandwich \$32

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

Nova Salmon Plate with Bagel \$26

tomato, red onion with a toasted bagel & cream cheese

Pan Seared Wild Salmon \$32

braised baby artichokes, mixed baby carrots, olives and lemon confit

Chicken Paillard \$26

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