

F R E D S  
F E A T U R E S  
+  
B R U N C H

**COCKTAIL & ROSE  
SPECIALS**

**MEXICAN ICED COFFEE**

Tequila (anejo). coffee  
concentrate, simple  
syrup, cream, bitters

**SPARKLING CIDER**

Prosecco, apple cider

**WHITES**

Lafage Miraflores Blanc 2016  
(Cotes Catalanes, France)  
11/45.

Nortico Alvarinho 2016  
(Jumilla, SPAIN)  
12/48

**STILL ROSES**

Domaine Montrose Rose 2016  
(Cotes de Thongue, France)  
11/45.

**SPARKLING ROSES**

Col De' Salici Rose De' Salici  
Spumante Brut  
(Veneto, Italy)  
11/45.

Vigne Regali 'Rosa Regale'  
Spumante  
(Piedmont, Italy)  
14/55.

Fratelli Lunelli Ferrari Metodo  
Classico Rose Trento. (Trentino-  
Alto Adige, Italy)  
Half Bottle 35.

**FREDS BRUNCH**

Seasonal Fruit 7 / Berries 12

Yogurt & Quinoa Granola 15

Greek yogurt, house-made quinoa granola & mixed berries

Caprese Salad 18

Mighty vine tomatoes, gotham green basil, EVOO, smoked pecorino crema

Oysters on the Half Shell 18

Half a dozen oysters, served with cocktail sauce and mignonette

House Cured Salmon Platter 20

Citrus cured Faroe Island salmon, toasted bagel, caper and dill cream  
cheese, cucumber, radish, shaved onion, mighty vine tomatoes

Lobster Roll 22

Poached maine lobster, bibb lettuce, basil aioli served with hand cut fries

Croque Madame 19

Marcoat alpine cheese & smoked ham grilled on brioche  
topped with béchamel & a sunny side up egg served with petit salad

Quiche Du Jour 18

Chef's choice of filling with a flaky pastry crust, served with a mixed greens  
salad

Caramel Apple French Toast 19

Local honeycrisp apples, candied pecans, whipped mascarpone

Carbonara Pasta 18

Traditional egg, bacon, and parmesan cheese tossed with spaghetti

Biscuits and Gravy 17

Two buttermilk biscuits, two eggs with a sausage and mushroom gravy

Brunch Pizza 23

Brie cheese, fried eggs, prosciutto, mozzarella, tomato sauce

**BENEDICTS**

*All benedicts served with breakfast potatoes*

Classic- ham, english muffin, hollandaise 15

Fred's- asparagus, bacon, brioche, truffled hollandaise 17

Steak- two filet medallions, english muffin, hollandaise 22

Crab Cake- one poached egg, hollandaise 20

**E G G S**

*All eggs served with breakfast potatoes and wheat toast*

Three Egg Omelet 17

Pick two: cheddar, swiss, parmesan, mushrooms, peppers, spinach, onions,  
olives, artichokes, tomatoes, bacon, sausage, prosciutto

Additions: \$1 each

Two Eggs 14

Two eggs served any style, choice of bacon, sausage or grilled ham,

Steak and Eggs

Two eggs served and style and your choice of an Allen Brother's Steak  
Two 3oz Filet Medallions 32 / 8oz Prime Strip 34

## A P P E T I Z E R

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### 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

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### 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

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### 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

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### 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

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### "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

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*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](mailto:CNAVARRETE@BARNEYS.COM) OR  
CALL 312-596-1111

**KEVIN SMITH** *Executive Chef*

**CARLOS NAVARRETE** *General Manager*

## A P P E T I Z E R S

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### TUNA TARTARE 20

Red chili aioli, chives, tomato, avocado, soy-ginger oil, cucumber carpaccio

### ARANCINIS 17

Prosciutto, peas, mozzarella, roasted tomato aioli

### OYSTER ON THE HALF SHELL 18

Half a dozen oysters served with cocktail sauce and mignonette

### SEARED SCALLOPS 20

Riesling poached pear, honey gastrique, endive salad

### BUTTERNUT SQUASH RISOTTO 16

Spiced ricotta, sage, roasted chestnuts

### FRIED CALAMARI 19

Tomato and basil, cocktail sauce

### ROASTED HEN OF THE WOODS MUSHROOMS 14

Arugula, shaved parmesan, balsamic glaze

### POMMES FRITES 10/12

Classic or truffle and parmesan

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## S A L A D S

Add grilled chicken breast 7/ shrimp 8/  
grilled salmon 9/ filet medallion 10

### FREDS WEDGE 13

A wedge of romaine lettuce, mighty vine tomatoes, sliced red onions, crumbled bleu cheese, bacon, bleu cheese vinaigrette

### CAESAR SALAD 14

Classic Caesar salad with Parmesan cheese, croutons

### ROASTED PUMPKIN 20

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

### 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

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## F R E D S P A S T A

### PULLED CHICKEN CANNELLONI 24

Parmesan cream, roasted garlic, confit tomatoes

### FREDS SPAGHETTI 23

Shiitake mushrooms, asparagus, sun-dried tomatoes, pesto

### LOBSTER RISOTTO 38

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

### LAMB ORECCHIETTE 25

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

### TRADITIONAL PAPPARDELLE BOLOGNESE 25

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

### SPAGHETTI & MEATBALLS 24

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

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

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### 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, Drizzled with 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 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.

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## F I S H A N D C R U S T A C E A N S

### ALMOND CRUSTED WHITEFISH 26

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

### PAN SEARED SALMON 30

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

### BALTIMORE JUMBO LUMP CRAB CAKES 36

Cole Slaw, rémoulade sauce & Belgium pommes frites

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## B U T C H E R Y

### GREEN CIRCLE CHICKEN BREAST 24

Sweet potato puree, spinach, sage demi- glaze

### BRAISED LAMB SHANK 34

Mushroom risotto, lamb jus

### STEAK AND FRITES 32

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

### BISON BURGER 22

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

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE  
PLEASE NOTE: WE USE PEANUT OIL IN OUR DEEP FRYER

**DINNER MENU**

**FREDS**  
**AT BARNEYS NEW YORK**

**MON - THU, 4 PM - 9 PM**

**FRI - SAT, 4 PM - 10 PM**

*All of our menu items are available for take-out*

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

**KEVIN SMITH** *Executive Chef*

**CARLOS NAVARRETE** *General Manager*

**SPIRITS  
&  
DESSERTS**

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**COGNAC**

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Courvoisier VSOP	15
Hennessy VSOP	15
Hennessy XO	24
Remy Martin XO	26
Martel Cordon Bleu	26

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**Louis XIII**

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**ONE CENTURY IN A BOTTLE**

*Each decanter takes four generations of cellar masters over one hundred years to craft. A firework of aromas, Louis XIII has unparalleled complexity and an extremely long finish.*

ONE HALF ounce	90
ONE ounce	180
TWO ounces	360

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**Hennessy Paradis Imperial**

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*\*Hennessy Paradis Imperial embodies the pinnacle of the art of selection. From any harvest, the average number of eaux-de-vie with the potential to join this blend are a rare few: only 10 out of 10 000.*

ONE HALF ounce	85
ONE ounce	170
TWO ounces	340

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**DIGESTIFS**

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Rare Wine Company "New York Malmsey" (Madeira, POR)	12
Michele Chiarlo "Nivole" Moscato d'Asti Grappa (Piedmont, ITA)	13
Taylor Fladgate 20 Year Old Tawny (Gaia, POR)	15
Fonseca Bin 27 Ruby Porto (POR)	15

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**SINGLE MALT SCOTCH**

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Glenmorangie 10 Year	13
Talisker 10 Year	13
Glenlivet 12 Year	14
Glenfiddich 12 Year	14
Macallan 12 Year	15
Oban 14 Year	18
Macallan 18 Year	25
Macallan 25 Year	85
Macallan Rare Cask	90

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**BOURBON**

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Barton's	12
W. L. Weller	12
Old Forrester	13
Makers Mark	14
Eagle Rare	15
Basil Hayden	16
Bakers 7 Year	16
Woodford Reserve	16
Angel's Envy	17
Hudson Baby	18
Blanton's	18
Rip van Winkle	25



## DESSERT

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10.

### **Butterscotch Budino**

Butterscotch custard, lady fingers,  
pistachio, caramelized pineapple

### **Butternut Squash Crème Brulee**

Berry salad, whipped cream

### **Rosemary Olive Oil Cake**

Lemon glaze, blood orange sorbet

### **Chocolate Chip Cookie Sundae**

Fresh baked cookies with hot  
fudge, vanilla gelato, and  
whipped cream

### **Pumpkin Cannoli**

Sweet pumpkin cream, chocolate  
chips, candied pepitas

### **Gelato & Sorbet**

1 boule 3.

3 boules 8.

### **Symphony of Dessert**

A sampling of desserts to share  
with the table 25./35.

***Tuesday Nights are  
Industry Nights  
here at Fred's.  
Enjoy 25% off your  
entire bill and  
bring your family  
and friends.***

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**CLASE AZUL TEQUILA *Collection***

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Plata	18
Reposado	28
20th Anniversary Reposado	35
Mezcal	45
Anejo	60

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**LOCAL SPIRITS**

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**Koval Distillery**

Koval Dry Gin	12.
Koval Barrel Aged Gin	13.
Koval Millet	14.
Koval Bourbon	15.
Koval Rye	13.

**Fox River Distilling Company**

“Michaelangelo” Limoncello	13.
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**COFFEE**

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## La Colombe

Cappuccino	5.50
Coffee	5
Espresso	4.5

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**TEA**

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*Provided by Rare Tea Cellar*

Regal English Breakfast

Regal Earl Grey

Emperor’s Dragonwell

Emperor’s Jasmine Pearls

Emperor’s Mint Meritage

Emperor’s Chamomile

Lemon Berry Meritage

Rose Noir

Sicilian Blood Orange Green

Sakura Kyoto Cherry Blossom

Mallorca Melon

Bourbon Vanilla Chai