

D I N N E R

F R E D S

AT BARNEYS NEW YORK

D I N N E R S E R V E D F R O M

5 : 3 0 P M - 9 : 0 0 P M

Mark Strausman – Managing Director
Alfredo Escobar – Executive Chef

Freds at Barneys New York is available for private parties.
All of our menu items are available for
take-out or delivery through Freds Room Service.

FREDS CLASSICS

APPETIZERS

Grilled Hen of the Wood Mushrooms \$24

With arugula and sliced Parmesan in a balsamic glaze

Tuna Tartare \$26**

Served with cucumbers, ginger and crostini

Grilled Calamari \$21

Local calamari lightly breaded and served with a tomato salad

Warm Provencale Coach Farm Goat Cheese Salad \$24

With potatoes, beets and French string beans tossed with a French mustard dressing

Estelle's Chicken Soup \$14

Grandma's recipe to cure colds and stay thin

The Freds Wedge \$25

Wedge of romaine lettuce with beefsteak tomatoes, onions, crumbled Maytag Blue cheese, and crushed black pepper vinaigrette

Roasted Asparagus \$21

Aged balsamic vinegar and Parmesan cheese

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

PIZZA

(Whole wheat crust available)

Margherita \$23

Mozzarella, tomato, basil and olive oil

Emilia Romagna \$28

Bianco mozzarella and Parmesan, drizzled with 12-year-old Aceto Balsamico

Prosciutto with Arugula and Shaved Parmesan Cheese \$27

Thinly sliced Parma ham, tomato, mozzarella and arugula

Robiola with Truffle Oil \$28.50

Ciro's focaccia with Italian cream cheese and truffle oil

ENTREES

Mark's Madison Avenue Salad \$29

The ultimate chopped salad, topped with imported Italian tuna

Freds Chopped Chicken Salad \$30

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

Palm Beach Shrimp Salad \$38

Mixed greens, hearts of palm, avocado, tomatoes and hard boiled eggs, in a green goddess dressing

Risotto P/A

Preparation changes daily

Lasagna Bolognese \$29

Traditional style with Hudson Valley Harvest local veal, beef, pork and béchamel

Spaghetti & Meatballs \$26

Mark's traditional style meatballs with Hudson Valley Harvest local veal, beef and pork

Freds Spaghetti \$27

Shiitake mushrooms, asparagus, sun-dried tomatoes and pesto sauce

Freds Chicken Parmesan \$31

Sautéed boneless breast of local, pasture-raised chicken, lightly breaded and braised in our own tomato sauce, served with homemade mozzarella

Pepper-Charred Sushi Grade Tuna \$39

Served with whole grains, couscous and a blood orange sesame soy glaze

Roasted Salmon \$39

Topped with a fresh tomato salsa served over sautéed spinach and roasted fingerling potatoes

Hamburger \$26

Pasture-raised hamburger with a choice of local cheddar or Arethusa Farm blue cheese, on a Grand Daisy bun with pommes frites

Chicken Francese \$31

with lemon and butter served over sautéed string beans and mashed potatoes

CHEF'S SELECTIONS

FOR THE TABLE

Freds Raw Vegetable Crudites \$26

A cornucopia of vegetables served raw with our Cote d'Azur mustard vinaigrette and blue cheese yogurt sauce

APPETIZERS

Shrimp Cocktail \$26**

With Freds housemade cocktail sauce

Grilled Octopus and Calamari \$24

With grape tomatoes, scallions and pesto

Chilled Spicy Scallop, Shrimp and Lobster Ceviche \$28**

With hot tortilla chips

Mussels Marinara \$25

Steamed with white wine, tomatoes and garlic

Summer Salad \$24

All local salad of lettuces, breakfast radishes, corn, cherry tomatoes and string beans with Arethusa Farms mountain cheese, and bistro dressing

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PIZZA

(Whole wheat crust available)

Wise Guy \$26

Mozzarella, tomato and freshly ground Salumeria Biellese hot and sweet sausage and roasted peppers

Four Seasons \$27

Mozzarella, tomato, mushrooms, artichokes, black olives and prosciutto

Vegan Pizza \$27

Whole wheat pizza crust with tomato, basil and vegan cheese

ENTREES

Vegan Pasta \$28

Whole wheat penne with roasted cauliflower, broccoli, romanesco and pepperoncini cooked in a spicy garlic and olive oil sauce, sprinkled with toasted herb breadcrumbs

Linguini with Brooklyn Clam Sauce \$28

Old fashioned white clam sauce with littleneck clams and white wine

Artichoke Ravioli \$29

Filled with roasted artichokes and Arethusa Farm basket cheese in light spinach cream sauce

Orecchiette \$29

With bitter greens and Hudson Valley Berkshire sausage, sautéed with olive oil, garlic and touch of crushed red pepper

Seared Sea Scallops \$38

With sautéed sweet baby peppers, olives, onions, tomatoes and pepper coulis

Polletto alla Mattone \$33

Local organic spring chicken grilled with fresh herbs and crushed red pepper, served over sautéed spring medley of asparagus, cauliflower, zucchini, carrots and pearl onions

Lamb Chops Scottadito \$48

Char-grilled American lamb chops with a mint port wine sauce, served with fried Jewish artichokes, sautéed haricots verts and roasted potatoes

Whole Roasted Boneless Branzino \$39

Served over sautéed baby bok choy and couscous with orange caper sauce

Steak Frites \$48

Served with sautéed broccoli rabe and pommes frites

SIDE DISHES \$ 12

Yukon Gold Mashers
Belgian Pommes Frites
Sautéed Broccoli
Sautéed Spinach
Sautéed Broccoli Rabe

WINES BY THE GLASS

WHITE WINES

Bordeaux Blanc - Chateau Lamothe de Haux 2014
(Bordeaux, France) \$15

St. Veran - Nadine Ferrand 2013
(Burgundy, France) \$18

Sancerre - Gitton Père & Fils « Les Fredins » 2014
(Loire, France) \$18

Chardonnay - Hess Select 2013
(Monterey County, CA) \$14

Sauvignon Blanc - Claar Cellars 2013
(Columbia Valley, WA) \$15

Pinot Grigio - Fornas 2013
(Venezia Giulia, Italy) \$15

Falenghina - San Salvatore 2014
(Campania, Italy) \$15

Rose - Domaine D'Aupilhac 2014
(Languedoc, France) \$18

RED WINES

Bordeaux Blanc - Chateau Lamothe de Haux 2014
(Bordeaux, France) \$15

St. Veran - Nadine Ferrand 2013
(Burgundy, France) \$18

Sancerre - Gitton Père & Fils « Les Fredins » 2014
(Loire, France) \$18

Chardonnay - Hess Select 2013
(Monterey County, CA) \$14

Sauvignon Blanc - Claar Cellars 2013
(Columbia Valley, WA) \$15

Pinot Grigio - Fornas 2013
(Venezia Giulia, Italy) \$15

Falenghina - San Salvatore 2014
(Campania, Italy) \$15

Rose - Domaine D'Aupilhac 2014
(Languedoc, France) \$18

SPARKLING WINES

Prosecco - Nino Franco "Rustico"
(Veneto, Italy) \$21

Champagne - Le Chapitre
(Champagne, France) \$26

Rose Champagne - Leclerc-Briant
(Champagne, France) \$28

FREDS ROOM SERVICE - WE DELIVER!
CALL 212.833.2220

Any additional items will be priced accordingly
An 18% gratuity will be added to parties of 6 or more guests
heat pasta avaiupon request