

## SPECIALTY COCKTAILS

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**The Chelsea \$18**

Crop Cucumber Vodka, St Germain, green grapes, lemon, seltzer

**Tiramisu Martini \$18**

Averna, Kalua and Frangelico chilled and topped with frothed cream and cocoa powder

**Seventh Avenue Rickey \$18**

Tito's Vodka, Pama Pomegranate, lime, ginger beer

**The West Side Highway \$18**

Sauza Silver Tequila, Ancho Reyes chili liquor, Mezcal, fresh squeezed grapefruit juice, agave and smoked salt

**Nolita Sangria \$18**

Crème de Mure, Aperol, Lairds Apple Brandy, rose wine, seasonal fruit

**Old Fashioned Fred \$18**

Knob Creek Bourbon, Nocello Walnut liquor, orange bitters

**The Greenpoint \$18**

Uncle Val's Botanical Gin, Peach Combiar, muddled cucumber and a splash of ginger beer

*\*Please see beverage menu for complete list of wines and champagne*

DINNER

**FREDS**

AT BARNEYS NEW YORK

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#FRIENDSINFREDS

Mark Strausman – Managing Director  
Jennifer Wasnesky – Executive Chef

## FOR THE TABLE

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### **Belgian Pommes Frites \$12**

Served with ketchup, garlic mayo and calypso sauce

### **Truffle Parmesan Fries \$14**

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

Grandma's recipe to cure colds and stay thin

### **Zucchini Chips \$14**

Parsley, capers and tzatziki sauce with local Ronnybrook yogurt

### **Avocado Toast \$18**

Cumin-buttered spelt toast, avocado, sunflower shoots and pico di gallo

### **Mini Arancini \$18**

Tomato, basil, parmesan and mozzarella

### **Blistered Shishito Peppers. \$18**

Olive oil, garlic, Aleppo pepper, lemon, herbs

### **Meatballs \$20**

All beef, simmered in tomato sauce, basil and olive oil topped with parmesan and served with toasted baguette

### **Chicken Sliders \$20**

Buttermilk battered chicken, siracha mayo, sliced pickles on Hawaiian bun

### **Freds Raw Vegetable Crudités \$25**

Dijon vinaigrette, vegan cashew cheese, Blue cheese dip

### **Tuna Tartare\* \$26**

Served with cucumber, ginger and crostini

## PIZZA

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### **Margherita \$23**

Tomato, basil, olive oil and mozzarella

### **Chelsea \$26**

Mozzarella, tomato, roasted peppers and freshly ground Hudson Valley Harvest hot and sweet sausage

### **Emilia Romagna \$28**

A white pizza with mozzarella, Parmesan and Pecorino cheeses, drizzled with 12-year-old Aceto Balsamico

## PASTA

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

Mark's spicy, garlicky tomato sauce

### **Orecchiette \$28**

Imported pasta with Hudson Valley Harvest Italian sausage Sautéed with olive oil, garlic, a touch of crushed red pepper

## SALADS

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### **Autumn Salad \$28**

Freds Tricolore salad blend, with butternut squash, brussels sprouts, Topped with warm goat cheese, lightly tossed in house dressing

### **Freds Chopped Chicken Salad \$31**

Freds salad blend, avocado, onions, tomatoes, string beans and pears tossed with Dijon mustard and balsamic dressing, topped with roasted and pulled all-natural chicken

## MAIN COURSES

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### **Downtown Cheeseburger Deluxe\* \$25**

Local grass-fed beef patty, topped with Beecher's Dutch Hollow Dulcet cheddar, onion marmalade, sliced tomatoes, leaf lettuce, Sriracha mayo, Belgian Pomme frites

### **Polletto alla Mattone \$33**

All-natural chicken with fresh herbs, lemon and crushed red pepper served with seasonal vegetables, potatoes Lyonnaise

### **The Cast Iron Shell Steak\* \$45**

Sliced and seared with hot olive oil infused with rosemary, sage and lemon, served with sautéed bitter greens and Belgian pommes frites

### **Roasted Salmon \$35**

Served on a bed of roasted asparagus with a tomato scallion vinaigrette

## SIDE DISHES \$12

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Sautéed Garlic Kale

Sautéed Garlic Broccoli

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

*\*All pizzas are available on gluten free crust*

ANY ADDITIONAL ITEMS WILL  
BE PRICED ACCORDINGLY

AN 18% GRATUITY WILL BE ADDED TO  
PARTIES OF 6 OR MORE GUESTS