

F R E D S

AT BARNEYS NEW YORK

MON - SAT, 11AM - 7PM

SUN, 11AM - 6PM

Executive Chef - Emmanuel Pradet
Managing Director - Mark Strausman

APPETIZERS

Avocado Toast \$19

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

Burrata, Local Tomatoes and Fresh Basil \$21

Monini Extra Virgin Olive Oil

Tuna Tartare \$24

Cucumber carpaccio and pickled ginger with sesame bagel chips

Summer Salad \$18

Bibb lettuce, English peas, shredded carrot, asparagus, cherry tomatoes, bistro dressing,
and topped with Swiss cheese

Add grilled chicken 7/ grilled shrimp 11/ grilled salmon 12

Roasted Asparagus \$19

Aged balsamic vinegar and melted parmesan cheese

Grilled Shrimp with Lime and Ginger \$23

Served with a mixed grain salad

SOUP \$15

Estelle's Chicken Soup

Soup of the Day

ARTISAN PIZZA

Margherita \$23

Tomato, basil and mozzarella

Wise Guy \$26

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

Emilia Romagna \$26

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

Prosciutto \$26

Prosciutto, arugula, shaved parmesan, drizzled with a balsamic glaze

Robiola with Truffle Oil \$27

Stuffed pizza with Italian cream cheese and truffle oil

PASTA

Rigatoni with Brisket Ragu \$28

Pulled tender beef brisket braised in red wine, tomato and herbs tossed with rigatoni pasta

Linguine alle Vongole \$29

Baby clams, olive oil, garlic, and a touch of tomato

Rigatoni “Buttera Style” \$28

Hot and sweet Italian sausage, fresh peas, tomato, touch of cream, and parmesan cheese

Heirloom Tomato Spaghetti \$26

Heirloom cherry tomatoes, olive oil & fresh basil
Add grilled chicken 7/ grilled shrimp 11/ grilled salmon 12

Freds Spaghetti \$26

Shitake mushrooms, asparagus, sun dried tomatoes and pesto sauce
Add grilled chicken 7/ grilled shrimp 11/ grilled salmon 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

SALADS

The Palace Warm Lobster Salad \$36

Chunks of fresh lobster, green beans, new potatoes and scallions, served with a bistro 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 \$29

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 little Gem lettuce, 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
hardboiled egg, tossed in green goddess dressing

Mediterranean Salad \$26

Little Gem lettuce, tomato, cucumber, feta cheese, olives, red onion served over house made
hummus tossed in a lemon vinaigrette
Add grilled chicken 7/ grilled shrimp 11/ grilled salmon 12

Freds Kale Vegan Salad \$26

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
Add grilled chicken 7/ grilled shrimp 11/ grilled salmon 12

Freds Nicoise Salad \$34

Grilled tuna with endive and mixed greens, cucumbers, olives, anchovies, tomatoes, haricot verts,
potatoes and boiled eggs tossed with mustard-lemon dressing

MAIN COURSES

Turkey Burger Deluxe \$25

Sliced tomato, Boston lettuce, cheddar cheese, Maui onion, pickles, coleslaw, and basil aioli served with Belgian pommes frites

Local Grass-Fed Angus Burger \$26

Havarti cheese and roasted poblano aioli, served with Belgian pommes frites

Baltimore Crab Cake \$36

Coleslaw, remoulade sauce, served with Belgian pommes frites

The Turkey Sandwich from Queens with Russian Dressing \$24

Thick cut slices of in-house freshly roasted turkey served on sourdough or whole grain spelt bread, Russian dressing, house made coleslaw, served with house-made chips

Angus Sliced New York Strip Steak \$34

Served on top of arugula, red onion, shaved parmesan, tomato with balsamic vinegar and extra-virgin olive oil

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 house-made chips

Nova Salmon Plate with Bagel \$26

Tomatoes, red onion with a toasted bagel and cream cheese

Pan Seared Salmon \$34

Tomatoes, spring bulb onions, cucumbers and salsa verde, served over sautéed spinach and roasted potatoes

Chicken Paillard \$28

Thinly pounded chicken breast topped with arugula salad with red onions and tomatoes

SIDE DISHES \$10

**Sautéed Kale, Spinach or Broccoli
with Garlic and Extra Virgin Olive Oil**

Belgian Pommes Frites

Parmesan Belgian Pommes Frites \$11

Truffle Belgian Pommes Frites \$12