

F R E D S
AT BARNEYS NEW YORK

Mark Strausman – Managing Director
Jennifer Wasnesky – Executive Chef

Freds at Barneys New York is available for private parties

M E N U

A P P E T I Z E R S

Avocado Toast \$16

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

Misto di Terre \$18

Daily tasting of roasted, marinated vegetables and legumes
Ask server for selection

Roasted Hen of the Woods Mushrooms \$24

In a balsamic glaze with arugula and sliced Parmesan on a bed Le Quercia sweet coppa

Ceviche Pescatora-Style \$24

Raw minced scallops cured in fresh lime, cilantro, jalapeno and pico de gallo mixed with minced roasted shrimp, squid and octopus, topped with avocado and served with homemade corn chips

Polpo e Seppia \$24

Sautéed octopus and baby cuttlefish in a spicy garlic, lemon and white wine broth with garlic fettunta

S O U P

Estelle's Chicken Soup \$14

Grandma's recipe to cure colds and stay thin

S A L A D S

The Fred Pressman Salad \$26

A downtown version of uptown's Madison Avenue Salad. A chopped salad containing Freds salad blend and Gotham Greens, cherry tomatoes, cucumber, peas, lentils, white beans and beets with chunks of Italian tuna

Freds Chopped Chicken Salad \$30

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

Montauk Deconstructed Fish Taco Salad \$26

Chopped Gotham Greens with pickled red cabbage, corn, black beans, avocado and homemade corn chips, tossed with cilantro lime dressing and topped with spiced local white fish and crema

New York Steak Wedge Salad \$34

Seared Angus shell steak, seasoned with lemon, rosemary and sage, sliced and served with a wedge of romaine and cherry tomatoes drizzled with Bistro dressing sprinkled with Jasper Hill Farm blue cheese and double smoked bacon

Salmon Crudit  Salad \$28

Gotham greens and crudit  vegetables, chopped and tossed with our Bistro dressing and topped with salmon

Downtown Vegan Salad 2.0 \$27

Mix of heirloom dried cranberry, beans, cubed apples, garbanzos and black quinoa with brunoise of carrot, celery, onion and raw massaged kale, tossed with blood orange and mustard dressing and topped with chopped avocado

S A N D W I C H E S

Jewish Boy From Queens \$24

Daily-carved roasted turkey on a onion pocket with Lucky Lee sliced tomatoes, Gotham Greens salad, Marilyn's coleslaw and Russian dressing with sliced pickles and onions

Local Artisan Grilled Cheese \$26

A blend of local Alpine-style and Beecher's Flagship white cheddar cheeses with Dijon mustard, red onion marmalade and bacon served with mixed greens with bistro dressing

P I Z Z A

Margherita \$23

Tomato, basil, olive oil and mozzarella

Vegan Margherita \$25

Tomato, basil, olive oil and vegan cheese

Chelsea \$26

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

Inverno \$27

Chopped wild mushrooms, onions, herbs, garlic, Parmesan and mozzarella

Emilia Romagna \$28

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

Speck, Arugula and Parmesan \$27

Sliced Le Quercia Iowa speck, arugula and shaved Parmesan

P A S T A

Rigatoni with Brisket Ragu \$28

With a sauce of Mark's famous slowly-stewed brisket and Parmesan cheese

Orecchiette a la Contadina \$26

Imported pasta tossed with baby Brussels sprouts, squash, mushrooms, Hudson Valley Harvest Italian sausage, saut ed with olive oil, garlic and Parmesan

Spaghetti ai Frutti di Mare \$28

Minced clams, mussels, shrimp, scallops, octopus and squid braised in tomato, herbs and wine

Penne all'Arrabbiata \$24

Mark's spicy garlicky tomato sauce

Freds Spaghetti \$27

Spaghetti with shiitake mushrooms, asparagus, sun-dried tomatoes and pesto sauce

Vegan Pasta \$28

Whole-wheat pasta with roasted cauliflower, broccoli and romanesco in spicy olive oil and garlic, tossed with vegan cheese topped with toasted breadcrumbs

M A I N C O U R S E S

Freds Daily Farm Egg Omelette & Salad \$26

Daily omelette made from humanely raised eggs, accompanied by lightly dressed mesclun greens

Vegan Eggless Frittata \$25

Vegan potato and cauliflower "frittata" with mushrooms, peppers and onion, dotted with vegan mozzarella

Freds Downtown Cheeseburger Deluxe \$25

Local grass-fed Angus beef patty topped with sliced Lucky Lee tomato, melted Beecher's Flagship white cheddar, Gotham Greens crispy green leaf and served with Belgian pommes frites, onion marmalade, and Sriracha mayo

Grilled Tuna \$33

Sushi grade tuna with a warm salad of fingerling potatoes, haricots verts and cherry tomatoes on a bed of Bibb lettuce with a lemon-mustard dressing

Fish of the Day P/A

S I D E D I S H E S \$ 1 0

Belgian Pommes Frites

Saut ed Broccoli

FREDS BAGELS

Plain and everything bagels and bialys made fresh by 11am every Sunday morning. Place your order by the dozen today.