

**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, sautéed 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

Sautéed Broccoli

## FREDS BAGELS

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

