

LUNCH

**FREDS**

BARNEYS NEW YORK

LUNCH SERVED FROM

MON - FRI, 11:30 AM - 5:30 PM

SAT, 11 AM - 5:30 PM

SUN, 11 AM - 6 PM

All of our menu items are available for take-out or  
delivery through Freds Room Service

Alfredo Escobar – Executive Chef

Freds at Barneys New York is available for private parties

## APPETIZERS

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**Insalata Caprese \$25**

Italian buffalo mozzarella, farm basil, Freds olive oil, and tomatoes

**Grilled Hen of the Wood Mushrooms \$24**

With arugula and sliced parmesan in a balsamic glaze

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

Served over mixed field greens

**Grilled Calamari \$21**

Local calamari, lightly breaded and served with a tomato salad

**Sautéed Chicken Livers \$21**

Amish chicken livers with shallots and port wine sauce on crostini

**Roasted Shrimp with Lime and Ginger \$26**

Served with warm white cannellini beans

**Autumn Salad \$26**

Tricolore salad with pumpkin, brussels sprouts, and goat cheese lightly tossed with house dressing

**Eggplant Parmesan \$22**

Traditional style drizzled with pesto

## SOUP

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

Grandma's recipe to cure colds and stay thin

**Lobster Bisque \$16**

With chunks of fresh lobster and saffron aioli

**Vegan Soup of the Day \$14**

# ARTISAN PIZZA

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(Whole wheat crust available)

*Made from 100% King Arthur flour*

*Our dough is kneaded and fermented in the true Neapolitan style.  
Our mozzarella is homemade and our tomato sauce imports directly  
from the San Marzano valley. The olive oil is Monini, made from  
100% Italian olives from Spoleto, Italy*

## **Margherita \$24**

Mozzarella, tomato, basil, and olive oil

## **Wise Guy \$26**

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

## **Emilia Romagna \$28**

Bianco mozzarella, Parmesan drizzled with 12 year-old Aceto Balsamico Pizza of the Year, 2004, Naples, Italy

## **Prosciutto with Arugula & Shaved Parmesan Cheese \$27**

Thinly sliced Parma ham, tomato, mozzarella, and arugula

## **Vegan Pizza \$27**

Whole wheat pizza crust with tomato, basil and vegan cheese

## **Robiola with Truffle Oil \$28.50**

Ciro's focaccia with Italian cream cheese and truffle oil

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

## SALADS

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Also now available: Fred's no-fat mustard dressing

### **Club Salad \$29**

Turkey, smoked bacon, tomato, crumbled bleu cheese, red onions, mixed greens, and club dressing

### **Madison Avenue Salad \$50**

The ultimate chopped salad, topped with imported tuna

### **Freds Chopped Chicken Salad \$50**

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

### **The Palace Warm Lobster Salad M/P**

Chunks of fresh lobster, green beans, new potatoes, and scallions, served with a French mayonnaise

### **Chicken Caesar Salad \$29**

Classic Caesar salad with Parmesan croutons and grilled chicken breast

### **Palm Beach Shrimp Salad \$58**

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

### **Freds Nicoise Salad \$58**

Grilled tuna with baby lettuce, cucumbers, olives, anchovies, tomatoes, haricot verts, potatoes, and boiled eggs, tossed in a mustard-lemon dressing

### **Freds Vegan Salad \$28**

Mix of heirloom beans, garbanzos, black quinoa, and brunoise of carrot, celery, and onion, over wild arugula, radicchio, and endive, topped with chopped avocado and tossed with salsa verde vinaigrette

## FRESH AND DRIED PASTA

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### **Pumpkin Tortelloni \$28**

Filled with fresh pumpkin and Farmer cheese in a butter sauce with brussels sprouts and butternut squash, topped with amaretto cookies

### **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

### **Fettuccine Basilico \$26**

Served with pesto, touch of tomato in a light cream sauce and Parmesan cheese

### **Lasagna Bolognese \$50**

Traditional style with veal, beef, pork, and béchamel

### **Linguine Vongole \$29**

Served with baby clams, olive oil, garlic, and a touch of tomato

### **Spaghetti & Meatballs \$50**

Traditional style

### **Penne al'Arrabbiata \$25**

Penne with Mark's spicy garlicky tomato sauce

### **Freds Spaghetti \$28**

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

## MAIN COURSES

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### **Freds Beyond Organic Farm Daily Egg Omelette & Salad \$26**

Daily omelette of humanely raised, movable pen eggs from Vermont, accompanied by lightly dressed mesclun greens

### **Angus Burger \$26**

Grass fed, grain finished beef served with pomme frites

### **Jewish Boy from Queens \$26**

Sliced fresh turkey, homemade coleslaw and Russian dressing served on onion roll

### **The Focaccia Melt \$26**

Pastene light tuna, arugula and sliced tomatoes with smoked mozzarella

### **Lobster Club M/P**

Chunks of lobster, bacon, lettuce, and tomato with garlic mayo on seven-grain bread, served with Belgian pomme frites

### **Baltimore Crab Cakes \$38**

With coleslaw, remoulade sauce and Belgian pommes frites

### **Pan Seared Salmon \$38**

Topped with Tuscan tomato salad and served over sautéed spinach and roasted potatoes

### **Grilled Tuna \$39**

Served with a six-grain salad and a blood orange sesame soy glaze

### **Angus Sliced Steak \$42**

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

### **Chicken Paillard \$52**

Thin chicken breast served with a tomato, arugula, and red onion salad

### **Veal Milanese \$59**

Breaded thin cut veal served with tricolore salad

## SIDE DISHES

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**Yukon Gold Mashers**

**Belgian Pommies Frites**

**Sautéed Broccoli**

**Sautéed Spinach**

**Sautéed Broccoli Rabe**

**\$12**

FREDS ROOM SERVICE – WE DELIVER!

CALL 212.855.2220

*Any additional items will be priced accordingly  
An 18% gratuity will be added to parties of 6 or more guests*

DRINKS

**FREDS**

BARNEYS NEW YORK

WINE, BEER,  
SPECIAL COCKTAILS,  
SPIRITS

## HALF BOTTLES

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### WHITE WINES

**112 Sauvignon Blanc – Honig 2017**  
(Napa, CA) \$35

**125 Chablis – Domaine William Fevre 2017**  
(Burgundy, FR) \$42

**125 Pouilly Fuisse –Domaine Ferret 2017**  
(Burgundy, FR) \$56

**126 Chardonnay – William Hill 2017**  
(Napa, CA) \$35

**128 Chardonnay – Flowers 2016**  
(Sonoma, FR) \$60

### RED WINES

**438 Pinot Noir – J Vineyards 2016**  
(Carneros CA) \$45

**445 Cabernet Sauvignon – Mount Veeder 2016**  
(Napa, CA) \$48

**441 Barolo – Terre Del Barolo 2015**  
(Piedmonte, IT) \$48

**442 Brunello di Montalcino – Banfi 2012**  
(Toscana, IT) \$70

### SPARKLING WINES

**708 Charles Heidsieck Brut**  
(Champagne, FR) \$58

**709 Moet & Brut Rose**  
(Champagne, FR) \$75

# WINES BY THE GLASS

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## WHITE WINES

**Gruner Veltliner – Laurenz V. 2017**  
(Austria) \$18

**Sancerre – Domaine Roblin 2018**  
(Loire, France) \$18

**Chardonnay – Route Stock 2018**  
(Carneros, CA) \$15

**Pinot Grigio – Villa Sandi 2017**  
(Venezia Giulia, Italy) \$15

**Rose – Triennes 2017**  
(Provence, FR) \$18

## RED WINES

**Pinot Noir – Erath 2017**  
(Willamette Valley, OR) \$18

**Cabernet Sauvignon – Katherine 2017**  
(Sonoma, CA) \$16

**Barbera D'Asti – Coppo L'Avvocata 2017**  
(Piedmont, IT) \$15

**Baby Super Tuscan – Barone Ricasoli 2017**  
Sangiovese, Merlot and Cabernet Sauvignon  
(Toscana, Italy) \$16

**Malbec – Ben Marco 2017**  
(Mendoza, AR) \$18

**Tempranillo – El Vinculo 2012**  
(La Mancha, Spain) \$16

## SPARKLING WINES

**Prosecco – Villa Jolanda**  
(Veneto, Italy) \$21

**Champagne – Nicholas Feuillatte**  
(Champagne, France) \$25

**Rose Champagne – Dumont & Fils**  
(Champagne, FR) \$28



## FREDS COCKTAILS

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### **Fashion Fruit \$18**

Grey Goose Orange Vodka, St Germain Elderflower liqueur, fresh squeezed grapefruit juice and splash of club soda

### **Freds Lemon Mule \$18**

Ketel One Citron Vodka, fresh lime juice and ginger beer

### **Bird of Paradise \$18**

Appleton Estate Jamaican Rum, Campari, pineapple juice and fresh squeezed lime juice

### **The Industry \$18**

High West Double Rye, Carpano Antica vermouth, Fernet Branca, demerara syrup, Angustora and orange bitters

### **Skywalker \$18**

Zubrowska vodka, St. Germain, cucumber, pineapple juice, fresh squeezed lemon juice and agave

## BEER SELECTION

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**Brooklyn Lager (Brooklyn) \$7**

**Heineken Non-Alcoholic (Holland) \$7**

**Amstel Light (Holland) \$8**

**Peroni (Italy) \$8**

**Stella Artois (Belgium) \$8**

**Sculpin IPA (California) \$8**