



## **Fred's Brunch**

Bloody Mary, Mimosa, Bellini or sparkling wine. Basket of housemade scones, muffins and country bread. Choice of an appetizer, entrée and dessert below.

**\$32**

### **Appetizers**

#### **Seasonal Fruit Plate**

Fresh pineapple, melons and berries

#### **Strawberry parfait**

Fresh strawberries, double cream,  
housemade granola parfait

### **Entrées**

#### **Eggs Benedict**

Traditional style with poached eggs and Canadian bacon  
over an English muffin with hollandaise

#### **Oatmeal Pancakes**

Steel cut oatmeal pancakes with fruit compote and maple  
syrup

#### **Blackened Salmon**

Blackened salmon served with parsley fingerling potatoes,  
asparagus & lemon butter sauce

#### **Pizza La Quercia Coppa**

San Marzano tomato sauce, coppa, farm eggs, basil,  
mozzarella & parmesan

#### **Huevos Rancheros**

Two eggs cooked to order, hot chile sauce, warm corn  
tortillas & black beans

### **Desserts**

Mud Pie

Profiteroles

Pine nut torte

## à la carte brunch

### **Fred's Organic Farm Egg Omelet-15**

From local, humanly raised, movable pen eggs

*"They lay them because they want to not because they have to"*

\*Cheddar \*Swiss \*Blue \*Parmesan \*Mushrooms \*Peppers  
\*Spinach \*Onions \*Tomatoes  
(Choose your favorite two)

### **Four Cheese Frittata-16**

Swiss, brie, goat & parmesan cheeses with home fries

### **Eggs alla Campagna-15**

Three eggs poached in a spicy garlicky tomato sauce with fresh basil & served on peasant bruschetta with home fries

### **Homemade Brioche French Toast-14**

Plain or with caramelized bananas

### **Mark's Homemade Artisan Bagel-6**

Served with scallion cream cheese or whipped cream cheese

### **Smoked Salmon Plate-18**

Wild Smoked Salmon with traditional garnish

### **The Bagel Club with a Smear-18**

Wild smoked salmon with whipped cream cheese, side of tomato, onion & cucumber salad

### **Tuna Salad Bagel-16**

With Belgian Pommès Frites

### **Sides-6**

Double smoked organic & hormone free bacon

House salad

Breakfast sausage

Home fries

• *Salads* •

**Club Salad 16**

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

**Mark's Madison Avenue Salad 16**

The ultimate chopped salad topped with imported Italian tuna

**Fred's Chopped Chicken Salad 17**

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

**Fred's Niçoise Salad 19**

Grilled medallions of tuna with baby lettuce, cucumbers, olives, anchovies, tomatoes, haricot vert, potatoes & boiled eggs tossed in a mustard-lemon dressing

**Fashion Square Shrimp Salad 19**

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

**\*Certified Angus Sliced Steak 24**

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

• *Artisan Pizza* •

**Robiola with truffle oil 17**

Ciro's foccacia with Italian cream cheese & truffle oil

**Capricciosa 16**

Prosciutto di Parma, salami, bresaola & mozzarella

**Margherita 14**

Mozzarella, tomato, basil & olive oil

**Italiano 16**

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

**Emilia Romagna 18**

White pizza, mozzarella, Parmesan & drizzled with Reduced aged Balsamico

**Pizza of the year 2004 Naples, Italy**

**Prosciutto with Arugula & Shaved Parmesan Cheese 16**

Thinly sliced Parma ham, tomato, mozzarella & arugula

**Pizza Campagna 16**

Mushrooms, caramelized onions & sliced salami

• *Fresh & Dried Pasta* •

**\*Fred's Spaghetti 16**

With shiitake mushrooms, asparagus, sun dried tomatoes & pesto sauce

**\*Spaghetti & Meatballs 17**

Traditional style

**Penne di Farro al'Arrabbiata 14**

Whole wheat penne with Mark's spicy garlicky tomato sauce

**Rigatoni with Broccoli Rapini & Sausage 16**

Italian hot & sweet sausage, broccoli rapini, garlic & Monini olive oil

**Shrimp Scampi 18**

Sautéed shrimp in garlic, white wine, basil & caper sauce over house made fettuccini