

BRUNCH

FOGO de CHÃO

INDULGENT APPETIZERS – Sized to share.

Served with Brazilian malagueta cocktail sauce and fresh lemon.

Jumbo Shrimp Cocktail – Six poached shrimp. (230 cal)	22.00
Chilled Lobster & Shrimp – Two lobster claws, one split lobster tail, four jumbo shrimp. (210 cal)	39.00
Cold-Water Lobster – Two full lobsters including four claws and two split tails. Served over ice. (250 cal)	49.00

BRAZILIAN BRUNCH CHURRASCO EXPERIENCE

Continuous tableside service of signature cuts of fire-roasted meat. 43.95
Includes Brunch Market Table and Brazilian side dishes.

Filet Mignon* (Tenderloin)
Picanha* (Prime part of the Top Sirloin)
Alcatra* (Top Sirloin)
Fraldinha* (Bottom Sirloin)
Seasonal Cut

Beef Ancho* (Ribeye)
Costela de Porco (Pork Ribs)
Cordeiro* (Prime Lamb Steak, Chops)
Picanha de Porco (Pork Picanha)
Costela* (Beef Ribs)

Lombo (Pork)
Medalhões com Bacon* (Bacon-Wrapped Chicken, Bacon-Wrapped Steak)
Linguíça (Spicy Pork Sausage)
Frango (Chicken)

Brazilian side dishes served throughout the meal.

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas.

Indulgent Cuts – Sized to share for four or more.

Add Premium cuts for a decadent experience. Ask server for today's availability.*

Wagyu Ancho (Ribeye)* – 24oz. premium graded, aged for 21 days (1872 cal)	135.00
Wagyu New York Strip* – 20oz. premium graded, aged for 21 days (1345 cal)	125.00
Dry-aged Tomahawk Ancho* – 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days (1620 cal)	89.00

BRUNCH MARKET TABLE – Visit as often as you like. Includes Brazilian side dishes.

Fresh seasonal salads, exotic vegetables, seasonal fruit and berries, imported cheeses, cured meats, seasonal soup, and more.

32.95

Brazilian Brunch features include: Braised Beef Rib Hash, Made-to-Order Omelets, Bolo de Fubá (sweet cornmeal cake) with whipped banana crème, Belgian Waffles, Brazilian Sausage, Black Pepper Candied Bacon, Greek Yogurt Parfaits, and more.

ENTRÉES – Includes Market Table and Brazilian side dishes.

Chilean Sea Bass	43.95
Topped with papaya vinaigrette. Served with grilled asparagus. (730 cal)	
Pan-Seared Salmon*	33.50
Topped with chimichurri. Served with grilled asparagus. (570 cal)	
Cauliflower Steak – served à la carte	17.00
Oven roasted with a parmesan crust and basil sauce with a warm chickpea salad. (740 cal)	
With Market Table & Feijoada Bar and Brazilian Side Dishes \$35.	

BRUNCH COCKTAILS

Fogo Bloody Mary	10.00	Passion Fruit Mimosa	9.50
Brazilian-spiced Bloody Mary with Fogo Cachaça - native spirit of Brazil (340 cal)		Sparkling Prosecco with fresh orange juice and passion fruit (130 cal)	
Rosé - Montes, Cherub	6.00	Prosecco - La Marca	10.50
Colchagua Valley, Chile (125 cal)		Italy (120 cal)	

BRAZILIAN-INSPIRED BEVERAGES – Non-alcoholic

Guaraná Antarctica	4.25	Pineapple Mint Lemonade	4.25
National soda of Brazil made with Guaraná berries found in the Amazon (140 cal)		Fresh lemon, pineapple, mint (160 cal)	
Brazilian Limonada	5.00	Paradise Spritz	4.00
Fresh limes, condensed milk, sugar (220 cal)		Fresh pineapple, blood orange, guava, blueberries	

Ask your server about gluten-free or vegetarian meal options.

Brazilian Brunch Churrasco Experience for Children 6 and under is complimentary, 7-12 half price.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content.

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† All wines are 6oz. by the glass.

Must be 21 years of age or older to consume alcohol.

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

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