

COQODAQ

ICE CHILLED* RAW BAR

Fisherman's Welcome*

차갑고 싱싱한 석화

East/West Coast oyster.....4/5/pc

with sea urchin.....9/pc

with Kaluga caviar.....17/pc

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase our risk of foodborne illness.

Classic Caviar Service*

클래식 캐비아 차림

Buttery milk toast, crème fraîche, chives

Petrossian Tsar195/oz

Imperial Daurenki.....760/tin

Petrossian Tsar Imperial Beluga208/oz

Hybrid Caviar.....870/tin

all tins are 4.4oz

GOLDEN NUGGETS

The Golden Nugget™

황금너겟

Chicken nugget meets decadence

18 Karat with ocean trout roe*.....16/pc

24 Karat with Golden Daurenki caviar*..28/pc

Black Gold with seasonal truffle***.....30/pc

***of exceptional quality & limited quantity



The Brucket List™

Our Chef's Signature Brunch

52 PER PERSON

COQO D'OEUVRES

You get them all!

French Toast Soldiers

프렌치토스트 스틱과 바닐라 앙글레즈

Hash Brown & Salmon "Rillettes"

황금 해쉬브라운과 훈제 연어 리예뜨

Shrimp Salad Lettuce Cups

상큼한 새우 샐러드쌈

Deviled Eggs

부드러운 핑크빛 데블드 에그

Umma's Kimbap

엄마의 정성 불고기 김밥

Pasture-Raised Chicken Consommé

따뜻한 닭 콘소메

Crispy Chicken Croquettes

바삭한 치킨치즈 크로켓

ENTREES

Pick one:

Buttermilk Pancakes

촉촉한 버터밀크 팬케이크

A fluffy stack of buttermilk pancakes with cultured butter, seasonal fruit compote and Grade A Vermont maple syrup

Chicken & Waffles

바삭한 치킨 & 와플과 달콤한 마늘간장 메이플 시럽

Golden waffle paired with our signature OG fried chicken and drizzle of maple butter soy sauce

Açaí Bowl

열대과일 아사이 보울

Antioxidant rich and refreshingly chilled acai bowl with tropical fruits, house granola mix, and rich manuka honey

Mandu en Brodo

꼬꼬닭 만둣국

Delicate chicken and mushroom agnolotti in chicken consommé, finished tableside with Parmigiano Reggiano DOP (18 mo. aged) and black pepper

Kale Waldorf Salad

촉촉한 닭가슴살과 월도프 케일 샐러드

Silky, refreshing Hainanese-style chicken meets the rich flavors of a waldorf salad with kale, Valdeon bleu cheese, citrus, and balsamic dressing

Signature Fried Chicken

시그니처 후라이드 치킨

Pick two styles from OG, Soy Sauce-Garlic Glazed, or Gochujang Glazed, served with Pickled seasonal vegetables and scallion salad

Golden English Muffin

스크램블 에그와 잉글리시 머핀

A base of creamy soft scrambled eggs atop a Golden English Muffin topped with your choice of:

Avocado | +3

Smoked Salmon | +6

Canadian Bacon | +4

Black Truffle | +30

Caviar | +46

DESSERT

COQOBERRY

꼬꼬베리

DIY Sundae Service

Peak Season Fruits

풍성한 모듬 과일

PROUDLY SOURCED FROM

Regenerative Poultry

Shigoku Oysters

Island Creek Oysters

Smoked Scottish Salmon

Organic Bread

Organic açai

Green Circle Chickens in Pennsylvania

Taylor Shellfish Farms in Washington

Island Creek in Massachusetts

Catsmo Artisan Smokehouse in Hudson Valley

Native Bread in Brooklyn

Pitaya in Brazil

SIDES

Bacon | 12

뉴스키 베이컨

Nueske's applewood smoked

Hash Browns | 10

황금 해쉬브라운

Ketchup

Double-Fried French Fries | 10

후렌치 후라이

House cut, extra crispy

AN OBSESSION WITH DOING BETTER

Years ago, we realized that all too often the quality, health, and integrity of fried chicken has been compromised by shortcuts. We believe that everyone deserves a better quality product in order to live happier and healthier.

At COQODAQ, we know there's no such thing as the "perfect recipe," which is why our mission is simple: we obsess over the pursuit to deliver Better Fried Chicken. We believe this isn't about achieving perfection, but rather about sparking joy and bringing happiness and deliciousness to everyone that walks through our doors.

We welcome you on this journey with us as we keep refining our daily practices. While we may not live on pastoral farms like days of yore, we celebrate traditional and humane ways of cooking, farming, and raising animals.

With the highest-quality, sustainably sourced ingredients that are completely gluten-free, and cooked by a world-class culinary team, our hope is to bring **Better Fried Chicken** to all.

Better Chicken

Inspired by the common sense, waste-nothing philosophy of days past, our Green Circle chickens are raised on regenerative pastures in their natural habitats on Amish and Mennonite Farms. As Certified Humane® Birds, they are never-ever given antibiotics in their entire lifespan, and every chicken's diet consists of surplus vegetables from farmers markets — "unattractive" vegetables that are saved from going to landfills — along with cuttings and peelings from restaurant kitchens, wholesome grains, corn, soy, and a worm or two, for good measure.

Our chickens are raised to 8 weeks of age (as opposed to the commercial 6 week standard) and are air-chilled (as opposed to 96% of other chickens in the country consuming a half gallon water per bird), leading to a deeper, old-fashioned flavor profile and crispier skin. We think you can literally taste the difference — but you tell us!

Better Batter

The journey to perfect our crust has been extensive — and dare we even say, scientific — experimenting with an exhaustive selection of flour and spices that not only enhance the flavor, aroma, and color of the fried chicken, but also possess antioxidant, anti-inflammatory, anticarcinogenic, and cholesterol-lowering properties. Crazy, right!? We also use our own proprietary blend of three different salts in our brine and our spice mix that enhances the natural flavors of the chicken.

Our flour of choice: rice flour! It can retain up to 62% less fat than traditional breading flour, which results in a healthier, lighter, irresistibly crispy, crunchy, bursting-with-flavor texture. Plus, (drumroll, please) it's naturally gluten-free!

Better Oil

COQODAQ's chicken is clean-fried exclusively in cultured oil to elevate its crispy texture, all while feeling less greasy to the touch. Here's where we geek out a bit: our oil is full of the same fats humans have eaten for hundreds of thousands of years! This oil has 35% more healthy, heat-stable monounsaturated fats than even olive or avocado oils and minimizes the formation of toxic aldehydes, compared to seed oils with high omega-6. It also has an exceptionally neutral taste that pairs brilliantly with delicate flavors and high temperatures.

The oil is made from certified non-GMO sugarcane plants, the highest yielding crop in the world. To put it more simply: a cleaner oil with more good fats, better taste, and a tiny environmental footprint. A total win-win in our books.

BETTER BUBBLES

In Korea, drinking bubbly beverages with fried chicken is part of the culture and here at COQODAQ we are pairing the best sparkling beverage on the planet with our birds — Champagne! Why is this the perfect pairing? Well, the bright acidity and bubbles of the Champagne cuts through the richness of the food and refreshes your palate in between bites. The layers of complexity from aging stand up to the power of poultry. Also, the expended yeast cells specifically found in Champagne help aid in your digestion. So really, it's good for you!

BETTER BALANCE

Guided by the ancient philosophy of Eum-Yang, COQODAQ places vegetables at the forefront of our menu. This traditional, yet scientific approach to balanced nutrition is associated with several health benefits. Simply put: we aim to make you feel better walking out than you did walking in.

EUM - YANG

The Korean concept of duality being fundamental to the nature of the universe. A guiding force at COQODAQ.

BETTER PLANET

We continue to explore practices that have a positive environmental impact, such as recycling our used cultured oil into biodiesel fuel. By doing so, we're reducing our carbon footprint and contributing to a cleaner, greener future. Also, did you know that 95% of food waste still goes into landfills, contributing to 10% of all annual greenhouse gas emissions? That's why we've partnered with Afterlife Mushrooms, a NYC-based circular farm that turns food waste into compost to grow local, sustainable mushrooms. Then they're purchased back and offered on our menu.