

# 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 Tsar	195/oz
Imperial Daurenki.....	760/tin
Petrossian Tsar Imperial Beluga	208/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

58  
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 샐러드컵

### 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 | +5

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

### Soft Serve Frozen Yogurt

새콤한 프로요



### COQOBERRY

꼬꼬베리

DIY Sundae Service

## PROUDLY SOURCED FROM

Regenerative Poultry	Green Circle Chickens in Pennsylvania
Shigoku Oysters	Taylor Shellfish Farms in Washington
Island Creek Oysters	Island Creek in Massachusetts
Smoked Scottish Salmon	Catsmo Artisan Smokehouse in Hudson Valley
Organic Bread	Native Bread in Brooklyn
Organic açaí	Pitaya in Brazil

## SIDES

Bacon   12	Hash Browns   10
뉴스키 베이컨	황금 해쉬브라운
Nueske's applewood smoked	Ketchup
Beef Tallow French Fries   14	
후렌치 후라이	
Classic 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 Organic Fera fruit oil, creating a better crisp with a lighter, less greasy feel.

Organic Fera fruit oil is seed oil-free and pressed from antioxidant-rich fruit grown on organic regenerative farms, with no chemical pesticides, additives, or chemical processing. Similar to other fruit oils like avocado and olive, it has primarily healthy, monounsaturated fats, plus a cleaner taste for frying. Unlike seed oils, Fera's healthy fats and antioxidants help minimize oxidation for a consistent and exceptionally clean crisp that pairs brilliantly with delicate flavors.

Grown in Colombia palm tree farms with full traceability and a strict commitment to deforestation-free land, it is also a more efficient crop to produce oil, requiring up to 95% less land than conventional seed oils, and is Non-GMO Project Verified. The result is a cleaner fry, a better ingredient, and a better outcome for both people and planet.

### 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.