

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 Tsar Imperial® Daurenki caviar*...32/pc

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

***of exceptional quality & limited quantity

DRINK FROM THE LARGEST CHAMPAGNE LIST IN AMERICA

COQO D'OEUVRES

The Brucket List™

Our Chef's Signature Brunch

58 PER PERSON

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

Soft Serve Frozen Yogurt

새콤한 프로요

COQOBERRY

꼬꼬베리

DIY Sundae Service

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

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 a deep respect for tradition and a belief that better farming leads to better flavor, our chickens are raised with intention at every step. We work with partners who prioritize chickens that grow slowly and naturally—raised for longer—allowing the birds to develop stronger structure, richer taste, and a more balanced profile. These chickens are active and raised on pasture with abundant space to live as they were meant to— without antibiotics and fed non-GMO corn and soy, along with surplus vegetables that are saved from going to landfills.

Our farmers are stewards first, chosen for their care, integrity, and shared commitment to raising animals the right way. We partner with farms that value sustainability and regenerative practices, where flocks are raised without shortcuts and held to the highest standards of animal welfare. Every bird is air-chilled and carefully handled to preserve quality from start to finish. The approach isn't about maximizing size — it's about honoring the whole bird, resulting in better flavor, better texture, and a better expression of what chicken can be.

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 bread 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 CAVIAR

We believe caviar isn't just for pearl spoons. Our Golden Nuggets are crowned with Petrossian, the house that has defined caviar for nearly a century. Long before it was fashionable, they foresaw the decline of wild sturgeon and pioneered sustainable, farm-raised roe, preserving both the species and the craft for generations to come. As they say, the finest eggs don't make the caviar; the artist does. It's the same obsession that drives everything we do. Because luxury should spark joy, not intimidation. Put your caviar on a nugget!