

# FOGO DE CHÃO

## To-Go Menu

### CHURRASCO COMBINATIONS

Choose your fire-roasted meat and two traditional Brazilian sides. Served with Pão de Queijo and Chimichurri sauce.

Choose One Meat (6oz)		Choose two sides	
<b>Picanha*</b> Prime Part of Top Sirloin (440 cal)	\$18	Mashed Potatoes (170 cal)	Caesar Salad (70 cal)
<b>Fraldinha*</b> Bottom Sirloin (380 cal)	\$18	Asparagus (25 cal)	Feijoada (counts as 2 sides) (100 cal)
<b>Cordeiro*</b> Prime Lamb Steak (590 cal)	\$18	Quinoa Tabbouleh (90 cal)	Potato Salad (250 cal)
<b>Medalhões com Bacon*</b> Bacon Wrapped Steak (370 cal)	\$18	Mixed Greens (5 cal)	Apple Salad (280 cal)
<b>Medalhões com Bacon</b> Bacon Wrapped Chicken (350 cal)	\$18	Mozzarella Caprese (90 cal)	
<b>Frango</b> Marinated Chicken Legs (350 cal)	\$16		
<b>Choose Any Two Meats (10oz total)</b>	<b>\$22</b>		

### FIRE ROASTED MEATS

#### By the Pound

<b>Picanha*</b> Prime Part of Top Sirloin (1170 cal)	\$20
<b>Medalhões com Bacon*</b> Bacon Wrapped Steak (990 cal)	\$24
<b>Medalhões com Bacon</b> Bacon Wrapped Chicken (940 cal)	\$14
<b>Cordeiro</b> Prime Lamb Steak (1540 cal)	\$26
<b>Frango</b> Marinated Chicken Breast (810 cal)	\$10
<b>Frango</b> Marinated Chicken Legs (930 cal)	\$10
<b>Fraldinha*</b> Bottom Sirloin (1010 cal)	\$24

#### By the Each

<b>Costela</b> Beef Short Ribs (5lb. rack) (8800 cal)	\$95
<b>Costela de Porco</b> Pork Ribs (2lb. rack) (1250 cal)	\$35
<b>Cordeiro</b> Lamb Chops (8 chop rack) (770 cal)	\$40
<b>Atlantic Salmon</b> (8oz. fillet) (640 cal)	\$18

### À LA CARTE

#### Traditional Brazilian Side Dishes

Mashed Potatoes (170 cal)	\$4
Asparagus (25 cal)	\$4
Quinoa Tabbouleh (90 cal)	\$4
Mixed Greens (5 cal) Italian Dressing (80 cal)	\$5
Mozzarella Caprese (90 cal)	\$4
Caesar Salad (70 cal) Caesar Dressing (120 cal)	\$4
Potato Salad (250 cal)	\$4
Apple Salad (280 cal)	\$4
Feijoada (100 cal)	\$6
Pão de Queijo (90 cal) dozen	\$7

#### Desserts

Chocolate Brigadeiro (1,270 cal)	\$10
Tres Leches Cake (690 cal)	\$10
New York Style Cheesecake (990 cal)	\$10
Key Lime Pie (620 cal)	\$10
Brazilian-Style Flan (540 cal)	\$10

#### Beverages

Iced Tea (5 cal)	\$3
Lemonade (260 cal)	\$3
Canned Soft Drink (140 cal)	\$3

### BUTCHER SHOP - READY TO GRILL

Carved fresh daily by our Brazilian-trained Gaucho Chefs. **Packaged for cooking at home.\***

<b>Picanha</b> Prime Part of Top Sirloin (5oz. steak) (280 cal per 5oz)	\$5	<b>Frango</b> Marinated Chicken Legs (1lb. ; 5-6 legs) (810 cal)	\$8
<b>Fraldinha</b> Bottom Sirloin (16oz. steak) (790 cal)	\$16	<b>Filet Mignon</b> Tenderloin (8oz. steak) (340 cal)	\$12
<b>New York Strip</b> (16oz. steak) (970 cal)	\$18	<b>Linguíça</b> Brazilian Spicy Sausage (~1.5lb.) (1480 cal)	\$16
<b>Beef Ancho</b> Ribeye (16oz. steak) (1040 cal)	\$24	<b>Costela de Porco</b> Pork Ribs (2lb.) (500 cal per rib)	\$15
<b>Porterhouse</b> (42oz. steak) (2632 cal)	\$70	<b>Lamb Chop Rack</b> (8 lamb chops) (720 cal)	\$32
<b>Costela</b> Beef Short Ribs (~5lb. rack) (2930 cal per rib)	\$75	<b>Atlantic Salmon</b> (8oz. fillet) (320 cal)	\$10
<b>Dry-aged Tomahawk Ancho</b> Bone-in Ribeye (~36oz. steak) (2650 cal)	\$78	<b>Cold-Water Lobster Tail</b> (6oz.) (110 cal)	\$18
<b>Wagyu New York Strip</b> (20oz. steak) (1870 cal)	\$125	<b>Chilean Sea Bass</b> (8oz.) (220 cal)	\$26
<b>Wagyu Ancho (Ribeye)</b> (24oz. steak) (1872 cal)	\$135		

For cooked meats, see By The Pound menu section

### BALTIMORE ORDERING OPTIONS

600 E. Pratt St. #102, Baltimore, MD 21202 | 410-528-9292 | <https://fogodechao.com/catering/>

#### PICK UP

Prepped & ready

#### DELIVERY\*\*

Contactless Delivery Drop off

\*\*10% Delivery Fee up to \$35. Minimum purchase \$75. Where available.

#### FULL SERVICE CATERING

On-site cooking & service

\*\*Minimum purchase of \$200 required for catering orders.

# FOGO DE CHÃO

## To-Go Menu - EXPERIENCES BY FOGO

Our Experiences by Fogo include everything needed to prepare a Brazilian inspired meal right at home.

### FULL CHURRASCO HOME EXPERIENCE

Ready-to-Grill / Serves 6+

\$110 (1780 cal per person)

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters. Includes chimichurri sauce and rock salt for grilling.

#### READY TO GRILL

**Picanha** *Prime Part of Top Sirloin* (4) 5oz steaks

**Fraldinha** *Bottom Sirloin* (1) 16oz steak

**Frango** *Marinated Chicken Legs* 2lb

**Cordeiro** *Prime Lamb Steak* (2) 6oz steaks

**Linguica** *Brazilian Spicy Sausage* 1.5lb

#### READY TO SERVE

Brown Sugar Pepper Bacon 8 strips

Pão de Queijo

Mashed Potatoes

Asparagus

#### ENHANCE YOUR MEAL

Add Dry-Aged Tomahawk Ribeye (2650 cal) \$65

~36oz bone-in ribeye dry aged minimum 42 days for rich flavor

Add Premium Grade Wagyu NY Strip - 20oz (1870 cal) \$100

### DATE NIGHT GRILLING EXPERIENCE

Ready-to-Grill / Serves 2

\$125 (3220 cal per person)

Enjoy a romantic evening cooking our ready to grill premium steaks and vegetables over a bottle of our exclusive Fogo Tribute wine and two of our signature desserts. Includes two Heart-shaped Fogo Red/Green Coasters. Includes chimichurri sauce and rock salt for grilling.

#### READY TO GRILL

Choice of any two:

**Boneless Ribeye** 16oz steak

**Filet Mignon** 8oz steak

**Atlantic Salmon** 8oz fillet

Potatoes for mashing 1lb with butter and cream

Asparagus 1lb

#### READY TO SERVE

Pão de Queijo

Mozzarella Caprese

Chocolate Brigadeiro 1 slice

New York Style Cheesecake 1 slice

Choice of any Fogo Tribute Wine:

Jorjão Malbec Reserva

Eulila Red Blend by VIK

O'Leão Red Blend by VIK

### CELEBRATION EXPERIENCE

Fully Cooked / Serves 4

\$90 (2330 cal per person)

For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides, and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate.

#### FIRE-GRILLED MEATS

**Picanha** *Prime Part of Top Sirloin* 16oz

**Frango** *Marinated Chicken Breast* 16oz

**Fraldinha** *Bottom Sirloin* 16oz

#### BRAZILIAN SIDES & DESSERTS

Pão de Queijo

Mashed Potatoes

Caesar Salad

Asparagus

Chocolate Brigadeiro 4 slices

\* 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.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Nutrition information available upon request.

# FOGO DE CHÃO

## To-Go Menu - South American Wines

### FOGO TRIBUTE WINES

#### THREE PROPRIETARY WINES CRAFTED IN HONOR OF OUR FOUNDING FOGO FAMILY

<b>Malbec - Jorjão by Fogo de Chão, "Reserva"</b> , Mendoza, Argentina (660 cal) <i>in honor of Jorge Ongarato, the Brazilian gaucho and founding father of Fogo de Chão</i>	\$30
<b>Red Blend - Eulila by VIK</b> , Cachapoal Valley, Chile (640 cal) <i>in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão</i>	\$30
<b>Red Blend - O Leão by VIK</b> , Cachapoal Valley, Chile (640 cal) <i>in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão</i>	\$30
<b>Jorjão, Eulila, and O Leão</b> (set of 3 Tribute Wines)	\$75

### SPARKLING

<b>Pinot Noir, Rosé, Antucura, "Chérie"</b> , Vista Flores, Mendoza, Argentina (560 cal)	\$25.5
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### WHITE WINE

<b>Sauvignon Blanc, Lapostolle, "Grand Selection"</b> , Rapel Valley, Chile (580 cal)	\$21
<b>Chardonnay, Unoaked, Natura by Emiliana</b> , Chile, Made with Organic Grapes (610 cal)	\$19
<b>Chardonnay, Calina</b> , Valle Central, Reserva, Chile (610 cal)	\$23.5
<b>Rosé, Montes, "Cherub"</b> , Colchagua Valley, Chile (610 cal)	\$20

### RED WINE

<b>Pinot Noir, Viña Leyda</b> , Leyda Valley, Aconcagua, Chile (640 cal)	\$21
<b>Pinot Noir, Montes, "Alpha"</b> , Aconcagua Coast, Aconcagua, Chile (640 cal)	\$34
<b>Malbec, Alamos</b> , Mendoza, Argentina (620 cal)	\$21.5
<b>Malbec, Bodega y Viñedos Catena, "Catena"</b> , Vista Flores, Mendoza, Argentina (620 cal)	\$25
<b>Malbec, Luca, "Old Vine"</b> , Uco Valley, Mendoza, Argentina (640 cal)	\$48
<b>Merlot, Lapostolle, "Grand Selection"</b> , Rapel Valley, Chile (600 cal)	\$23
<b>Red Blend, The Seeker</b> , Valle Central, Chile (630 cal)	\$20
<b>Red Blend, Primus, "The Blend"</b> , Apalta, Chile (620 cal)	\$29.5
<b>Red Blend, Milla Cala by VIK</b> , Millahue, Chile (640 cal)	\$42.5
<b>Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva"</b> , Valle Central, Chile (620 cal)	\$24
<b>Cabernet Sauvignon, Bodega y Viñedos Catena, "Catena"</b> , Mendoza, Argentina (620 cal)	\$35.5

Must be 21 years of age or older to consume alcohol. Before placing your order, please inform your server if a person in your party has a food allergy. Nutritional information available upon request.

**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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