



11am - 3pm

Eggs

Breakfast platter - 12

2 eggs any way, sausage, potato hash, slice of toast/challah

Bacon, egg & cheese, kaiser roll - 12

Swine Hash (changes weekly) - 18

Lamb & crispy rice bowl, poached egg, labneh - 18

Bucatini carbonara, pancetta, farm fresh egg yolk - 19

Fooq's Fattoush Salad - 13

Hummus & challah, ghormeh sabzi, tahina - 13

Crispy honey glazed brussels sprouts, green garlic yogurt - 15

Local burrata & greens, roasted calabaza & carrots - 18

Veggies

Bucatini Amatriciana - 20

Fooq's burger - 20

Challah bread, Jarlsberg, LTPO, house cut fries (add bacon +3, egg +2)

Proteins

Kebab Platter - 29

Kushari rice, mint yogurt, herbs

Delmonico steak - 45

Garlic potatoes, bearnaise butter, farm fresh egg

Gelato platter (2 scoops) - 6

Ricotta pancakes, preserved lemon, berries, maple syrup - 10

Date Cake, pistachio gelato, caramel toffee, cr ma - 10

Cinnamon roll french toast, berry jam - 12

Sweets

Executive Chef Victoriano Hernandez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All parties are subject to a 18% Service Charge. House filtered Vero Water \$2 / check.

Red

		
REMO FARINA "RIPASSO" '15	13	48
Corvina blend, Valpolicella, Italy		
LA VARENNE '15	14	54
Cabernet Franc, Chinon, France		
BENTON LANE '14	16	56
Pinot Noir, Oregon, U.S.A		
UPPERCUT '15	16	56
Cabernet Sauvignon, Napa Valley, U.S.A.		

White

		
TRIMBACH '15	11	36
Pinot Blanc, Alsace, France		
TERREDORA '16	12	38
Falanghina, Campania, Italy		
LA CRAIE '15	13	46
Chenin Blanc, Vouvray, France		
TRIG POINT '14	15	52
Chardonnay, Sonoma Coast, U.S.A		
ROGER NEVEU '16	16	56
Sauvignon Blanc, Sancerre, France		

Rosé

		
TRIENNES '15	14	50
Mourvedre/Cinsault, Cotes de Provence FR		

Dessert Wine

		
OREMUS TOKAJI '12	22	72
Late Harvest Aszu, Hungary		
FAR NIENTE DOLCE '08	30	136
Late Harvest Semillon, Napa		
MAS AMIEL '85	15	135
Grenache Noir, Maury, France		
INNISKILLIN '12	50	220
Cab Franc, Niagra Estate, Canada		

Draft Beer

ROTATING	7
Ask your server	

Bottled Beer

GREEN MAN	7
Wayfarer I.P.A, Ashville, NC	
HOFBRAU	8
Helles Lager, Hofbräuhaus, Germany	
DOWNTOWN BROWN	8
Brown Ale, Lost Coast, CA	
ALLEYCAT	8
Amber Ale, Lost Coast, CA	
REISSDORF KÖLSCH	10
Kölsch, Heinrich Reissdorf, Germany	
HITACHINO NEST	10
White Ale, Ibaraki, Japan	
SAISON DUPONT	12
Saison/Farmhouse Ale, Dupont, Belgium	
PINKUS '17 OZ'	15
Organic Hefeweizen, Germany	

Sodas

MEXICAN COKE	3.5
COCA COLA ZERO	3.5

Iced Tea

FOOQ'S BLEND	3.5
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Hot Tea

BY JOJO TEA	4
White Tip Oolong, Jasmine, Egyptian Chamomile, Lapsang Souchong, Earl Grey, English Breakfast, Genmaicha Green Tea, Gyo Kuro	

Coffee

AMERICANO	3.5
ESPRESSO	4
MACCHIATO	4.5
CAPPUCCINO	5

