

Established 2009

FIRE & OAK

Jersey City, New Jersey

To Share

SIGNATURE WARM DONUTS

strawberry + chocolate + crème anglaise
Two 8 / Three 12 / Four 15

AUTHENTIC GREEK YOGURT PARFAIT

sweet greek cherries, rustic granola, walnuts
organic honey & fresh berries 14

SPINACH & ARTICHOKE DIP 18

AHI TUNA TACOS 21

BURRATA & PROSCIUTTO 22

SIGNATURE HOT WINGS 17

CRISPY LONG ISLAND CALAMARI 24

KOBE BEEF MEATBALLS 19

TRUFFLE PARMESAN FRIES 18

GRILLED SPANISH OCTOPUS 26

MAC & CHEESE 16 add lobster +9

CRISPY SUSHI RICE

honey soy glazed salmon 20
spicy ahi tuna 21

OYSTERS ST. CHARLES

crispy fried oysters, creamed spinach,
spicy aioli 25 (5pc)

From the Raw Bar

CHILLED OYSTERS from 3.50 each

JUMBO SHRIMP COCKTAIL 24

LUNCH ENTREES

SPICY RIGATONI

calabrian peppers creamy tomato sauce, burrata,
extra virgin olive oil & micro basil 28

with Blackened Chicken 33 with Shrimp 35

SHRIMP & COLOSSAL CRABMEAT PASTA

linguini pasta tossed in a parmesan basil cream sauce
& topped with grana padano cheese 36

PORK CHOP MILANESE

bone-in pork chop, parmesan fresh herb panko crust, topped with a
baby arugula cherry tomato red onion salad, with a champagne
vinaigrette 32

THE CHICKEN PARM

pan crisped, topped w/ a rustic san marzano tomato sauce,
melted mozzarella, side of cast iron penne arrabiata 32

PAN SEARED BRONZINO & CRAB SCAMPI

asparagus, roasted fingerling potatoes,
roasted garlic white wine sauce 36

Brunch Happy Hour



PEACH BELLINI 5

CLASSIC OJ MIMOSA 5

PASSION FRUIT MIMOSA 5



TITO'S BLOODY MARY 10

F&O NITRO ESPRESSO MARTINI 10



“BRUNCH BOTTLE SERVICE”

Choice of Two Fresh Juices
Orange Juice, Peach Nectar or
Passion Fruit Nectar 35

Saturday & Sunday 11am-3pm

BRUNCH CLASSICS

BELGIAN WAFFLES

fresh berries & whipped cream with vermont maple syrup 14

BANANAS FOSTER FRENCH TOAST

caramelized bananas, walnuts, vermont maple syrup 17

F&O SHAKSHUKA BAKED EGGS

rustic tomato sauce, feta, avocado, cilantro, country toast 22

CHICKEN & WAFFLES

buttermilk crispy chicken & belgian waffles topped
with spicy vermont maple syrup, & fresh berries 25

*** SPICY VEGETABLE OMELETTE**

spinach, mushrooms, jack cheese, tomato jalapeno salsa 21

*** STEAK & EGGS**

sliced filet mignon, sunny side eggs, fresh herb chimichurri 34

*** EGGS BENEDICT**

choice of smoked salmon or canadian smoked bacon,
english muffins, poached eggs, hollandaise sauce 22

** served with our signature F&O potatoes*

SANDWICHES

THE DOUBLE BRUNCH BURGER

hand pressed & griddled, with american cheese, onion, pickles &
fancy sauce, served with parmesan truffle fries 24
add smoked bacon +2 sunny side egg +3 avocado +3

THE B.L.T. SANDWICH

apple wood bacon, lettuce, beefsteak tomato,
gruyere cheese, sunny-side egg, mayo, toasted rustic bread 21

FILET MIGNON STEAK SANDWICH

caramelized onions, jack cheese, grilled tomato,
chipotle mayo, toasted rustic bread 29

CRISPY COD FISH SANDWICH

beefsteak tomatoes, house made pickles, lemon remoulade, toasted
brioche bun 24

Served with: french fries or coleslaw

(Sub: truffle fries +5. .sweet potato fries +2.. bistro salad +3)

SALADS

B.L.T. STEAK SALAD

sliced filet mignon, apple wood smoked bacon, iceberg lettuce,
campari tomatoes, onion, danish blue cheese dressing 29

THE WALDORF SALAD

baby greens, with walnuts, raisins, apples, almonds, bacon, blue
cheese & crispy chicken tossed in a champagne vinaigrette 28

SEAFOOD COBB SALAD

chopped lettuce, shrimp, colossal crab, avocado, bacon, tomato,
egg, onion, blue cheese dressing 29

ROASTED BEETS & CRISPY GOAT CHEESE

red & gold beets, candied pecans, baby arugula,
black truffle vinaigrette 18

Add Grilled: Chicken +11 Shrimp +14 Salmon +18 Filet Mignon +16

SIMPLY WOOD GRILLED

served with choice of a classic side

14oz PRIME NY STRIP 59 **10oz FILET MIGNON** 54

16oz STERLING RIB EYE 54 **NOVA SCOTIA SALMON** 32

10oz.PRIME HANGER STEAK FRITES

crispy truffle fries & au poivre sauce 42

Classic Sides

Sauteed Spinach 8 French Beans 8 Cole Slaw 5
French Fries 8 Sweet Potato Fries 8 Whipped Potatoes 7

Premium Sides

Asparagus 9 Scalloped Potatoes 10 Seasonal Vegetable 9

A Suggested Gratuity of 20% Is Added to All Parties of 5 or more