

## BRUNCH

MIMOSA / BELLINI 9

CHANDON SPARKLING SPRITZ 13

### BLOODY MARY DELUXE

Titos Vodka, Toma Organic Tomato mix, Celery, Queen Olive,  
Fresh Horseradish, Smoked Bacon 14

**BOTTLE OF CHAMPAGNE** with choice of 2 juices 25  
OJ, Peach Nectar, Passion Fruit

## STARTERS

WARM DONUTS 8

crème anglaise, chocolate & strawberry dipping sauce

KOBE MEATBALLS 16

whipped herb ricotta, rustic tomato basil sauce

TRUFFLE FRIES 14

parmesan cheese, white truffle oil, aioli

SPINACH & ARTICHOKE DIP 14

salsa, sour cream, warm tortilla chips

CRISPY LONG ISLAND CALAMARI 16

rustic tomato sauce, chili flakes

GRILLED SPANISH OCTOPUS 20

fork tender, served with a warm tuscan bean salad

F&O SIGNATURE HOT WINGS 15

honey chili pepper glaze, blue cheese dipping sauce

LOBSTER MAC & CHEESE 24

seasoned bread crumbs, signature cheese blend

### New England Style Lobster Roll B.L.T 26

*Fresh Maine lobster tossed with mayo, old bay, celery & spices,  
served with heirloom tomatoes, bibb lettuce, smoked bacon on a  
butter toasted brioche roll,  
choice of truffle parmesan fries or bistro salad*

# FIRE & OAK

AN AMERICAN GRILL

## BRUNCH PLATES

COUNTRY HAM OMELET 17

premium ham, mozzarella-goat cheese blend, avocado  
home fries

CACIO E PEPE SOFT SCRAMBLE 16

locatelli, parmesan, cracked black pepper on rustic toast, baby arugula,  
Campari tomatoes

AVOCADO TOAST 18

farm fresh poached eggs, served over multigrain toasted bread, with  
heirloom cherry tomatoes, extra virgin olive oil, chili flakes served with a  
baby arugula salad

EGGS BENEDICT 18

duroc ham, hollandaise sauce, english muffin, home fries

STEAK & EGGS 25

sunny side up farm fresh eggs, sliced filet mignon, chimichurri,  
home fries

FRIED CHICKEN & WAFFLES 23

off the bone, smokehouse bacon, spicy bourbon maple syrup

PRIME HANGER STEAK FRITES 27

truffle parmesan fries, au poivre sauce

PAN ROASTED ORGANIC KING SALMON 29

baby arugula, tomato, red onion salad, balsamic vinaigrette

SIGNATURE F&O FRENCH TOAST 2 WAYS 15

almond crusted w/ fresh berries

or our house specialty

bananas foster w/ caramelized bananas, walnuts & maple syrup

BELGIAN WAFFLES 14

powdered sugar, fresh berries, whipped cream

CAST IRON BUTTERMILK PANCAKES 15

oversized and topped with fresh whipped cream & warm berries

### Homemade Strawberry Cheese Cake 12

*Oreo crust, fresh whipped cream & fresh berry compote*

## SANDWICHES & SALADS

THE BRUNCH BURGER 20

fully dressed, vermont cheddar, apple wood smoked bacon,  
avocado, fried farm egg \*

F&O DOUBLE STACK BEYOND BURGER 18

100% vegetarian, American cheese, special sauce\*

CRISPY COD FISH SANDWICH 18

wild caught cod, tomato, creamy slaw, dill pickle \*

THE B.L.T & E BREAKFAST SANDWICH 17

toasted country bread, smoked bacon, swiss cheese, lettuce, tomato,  
fried egg \*

\* served with fries or slaw truffle fries +3 bistro salad +3

KOBE BURGER 23

ground in house, Danish blue cheese, caramelized onions, truffle fries

BURATA & TOMATOES 16

heirloom cherry tomatoes, creamy burrata, roasted peppers, Greek  
olive oil, aged balsamic, country toast

B.L.T WEDGE STEAK SALAD 24

sliced prime hanger, baby iceberg, heirloom cherry tomatoes, bacon,  
onion, Danish blue cheese dressing

CRISPY CHICKEN WALDORF SALAD 19

organic greens, baby spinach, tomatoes, raisins, almonds, walnuts,  
bacon, egg, apples, danish blue cheese, champagne vinaigrette

ROASTED BEETS & BABY ORGANIC KALE 16

crisp warm goat cheese, candied walnuts, truffle vinaigrette

add: shrimp +8 organic salmon +14 chicken +7

sliced filet mignon +11

## Coffee & Juice

French Press Coffee & Premium Teas 5

Espresso 3 Cappuccino 5

Fresh Squeezed Orange & Grapefruit Juice 5