

Market Table & Feijoada Bar

Fresh salads, exotic vegetables, Fogo® feijoada (traditional black bean stew with sausage), seasonal soup, and more. Visit as often as you like.

Main Course (continuous tableside service of re-roasted meats)

Picanha* (Prime part of the Top Sirloin) - Seasoned with sea salt or garlic

Filet Mignon* (Tenderloin) - Delicate and tender Alcatra* (Top Sirloin) - Seasoned for tenderness and sliced thin

Fraldinha* (Bottom Sirloin) - Flavorful steak with strong marbling
Beef Ancho* (Prime part of the Ribeye) - Seasoned for flavor
Costela* (Beef Ribs) - Tender and juicy Medalhões com Bacon* (Bacon-Wrapped Steak) Hardwood smoked, honey-cured bacon

Cordeiro* (Lamb) - Prime lamb steak, leg of lamb or tender marinated chops

Lombo (Pork) - Parmesan-encrusted pork loin lets Costela de Porco (Pork Ribs) - Slow-roasted for flavor and tenderness

Bisteca de Porco (Pork Chops) - Cured, center-cut, roasted on the bone
Linguiça (Pork Sausage) - Slow-roasted and savory
Frango (Chicken) - Breast, bacon-wrapped breast or tender legs

Brazilian Side Dishes (served throughout the meal)

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes and caramelized bananas.

Dessert (choice of one)

New York cheesecake, chocolate mousse cake or key lime pie.

Fogo De Chao | 4671 Ashford Dunwoody Rd | Dunwoody, GA |30346 | 678.691.7268 dunwoodyrestaurantweek.com