

BRUNCH
SAT & SUN
11AM - 4PM



#TheFlyingCockNYC

BRUNCH MENU

EGG SPECIALS*

served with home fries

Spinach & Goat Cheese Omelet 12
toast (egg white \$2 extra)

Eggs Benedict:
Canadian Bacon 13 **Smoked Salmon** 14
poached eggs, toasted english muffin, hollandaise sauce, home fries

California Eggs 13
fried eggs, sour cream, avocado, salsa verde, diced jalapeño, on toasted whole wheat

Huevos Rancheros 13
fried eggs, sour cream, guacamole, salsa, beef chili, crispy corn tortilla

Irish Breakfast 15
eggs any style, irish sausage, irish bacon, grilled tomato, black & white pudding, baked beans, toast

Smoked Salmon Chive Scramble 13
toast (egg white \$2 extra)

SALADS/WRAP*

Kale Caesar 10
sourdough croutons

Chopped Baja Chicken Salad Bowl 15
seasoned grilled chicken, romaine, avocado, roasted corn, radish, cilantro, queso fresco, tomato, tortilla chips, jalapeno vinaigrette

Santa Fe Chicken Wrap 14
double smoked bacon, onion, avocado, Irish cheddar, tomato, peppers, mixed greens, buttermilk ranch dressing in a warm flour tortilla, with hand-cut fries, pickle

COCKY PUB SPECIALS*

Bar Nachos 11
add buffalo chicken or beef chili \$3
queso fresco, mozzarella, cheddar, guacamole, diced jalapeños, sour cream

Chorizo Breakfast Taco 13
scrambled eggs, shredded monterey jack cheese, hot pepper sauce, salsa

Avocado Toast 10
add egg \$2
smashed avocado, sea salt, pepper, diced tomato, onion, on toasted sourdough

Baked Egg in Avocado 11
side whole wheat toast

Banana Chocolate Chip Pancakes 11
with butter & syrup

Baked Eggs in Tomato Sauce 11
gruyere cheese & sourdough toast

SIDES \$5

hand cut fries / home fries
mixed berries / crispy bacon

DESSERTS

Chocolate Chip Cookie
Ice Cream Sandwich 6

Deep Fried Mars Bar 6
deep fried british candy bar

HANDCRAFTED FLYING COCK BURGERS*

Pat LaFrieda Flying Cock Blend, 8oz grass fed beef burger.

Served on our artisan brioche bun with a side of our hand cut fries & pickle. Create your own or try our Brunch Burger.

Beef Burger 13

upgrade your beef burger

bacon, mozzarella, swiss, american, cheddar, blue cheese -\$1
mushrooms, jalapenos, sautéed onions -\$1
avocado -\$1.5 • onion rings • egg -\$2.
(lettuce, tomato, slice raw onion on request)

Brunch Burger 16

fried egg, avocado, pickles, american, bacon

BRUNCH SANDWICHES*

served with hand cut fries, pickle

Breakfast Waffle Sandwich 14

bacon, fried egg over-easy, american, avocado, maple syrup

Croque Madame 14

country ham, gruyere cheese, fried egg over easy, on country white bread

Skinny Grilled Cheese 13

scrambled egg whites, melted american, tomato, on white toast

Breakfast Burrito 13

scrambled eggs, tomato, applewood bacon, onions, monterey jack, salsa verde, peppers, flour tortilla

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

gratuity of 20% may be added to groups of 5 or more • when splitting checks we can only run a max of 4 credit cards

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DRINKS MENU

BOTTOMLESS BRUNCH UNLIMITED DRINKS \$19

Bloody's, Mimosa's or Bellini's For 90 minutes

SPECIALTY BRUNCH DRINKS

**The Flying Cock
Bloody Mary** 10

vodka, our bloody mary mix, celery,
olives, lemon slice, salt & pepper rim

Mimosa 10

sparkling wine & orange juice

Berry Bellini 10

sparkling wine, raspberry puree

Pancake Shot 8

shot jameson & butterscotch
schnapps, shot oj chaser

Manmosa 9

shocktop, orange vodka
& orange juice

John Daly 10

sweet tea vodka, lemonade, iced tea

Spicy Tecate Can 6

lime wedge, valentina hot sauce, salt,
cayenne pepper

Powers Pickleback Shot 8

shot powers irish whiskey,
shot pickle juice chaser

BOTTLES

Heineken 7
Corona 7
Magners Irish Cider 8
Budweiser 6
Bud Light 6
Coors Light 6
Amstel Light 7

CANS

Founders All Day IPA 6
Tecate Cerveza 6
Narragansett Lager 6
Rekorderlig Cider 7
(Strawberry-Lime Cider)

DRAFT

Goose Island IPA 8
Other Half IPA 8.5
Breckenridge Vanilla Porter 8
Guinness Stout 8
Captain Lawrence Kolsch 8
Crispin Cider 8
Bronx Seasonal 8
Shock Top 8
Local Seasonal AS
Brooklyn Lager 8
Blue Point Toasted Lager 8
Stella Artois 8
Six Point Sweet Action 8
Bud Light 6.5

RED WINE

Cabernet Sauvignon 10/38
Cartidge & Browne, North Coast, CA
Malbec 10/38
Girl & Dragon, Mendoza, Argentina
Nero d'Avola-Merlot 10/38
Duca Di Salaparuta, Sicily, Italy
Pinot Noir 9/34
Bistro, Languedoc Roussillon, France
Syrah 9/34
Eyzaguirre, Colchagua Valley, Chile

WHITE WINE

Chardonnay 10/38
Cosentino-The Chard, Lodi, CA
Pinot Grigio 9/34
Casaleo, Umbria, Italy
Sauvignon Blanc 9/34
Barton & Guestier, Bordeaux, France
Viogner-Chardonnay 7/26
La Playa, Valle Central, Chile
Sparkline Wine 15
Domaine Chandon Brut Classic,
California

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