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FOGO DE CHÃO®

FOGO DE CHÃO OPENS SECOND MASSACHUSETTS LOCATION IN BURLINGTON

Leading Steakhouse Debuts in the MetroWest, Joins Restaurant at Copley Place, Boston

Burlington, MA (October 12, 2021) – [Fogo de Chão](#), the internationally-renowned steakhouse that allows guests to discover what’s next at every turn, opens its second Massachusetts location today, **Tuesday, October 12th**, in the newly expanded redevelopment of the Burlington Mall- a Simon property and one of Massachusetts’ premiere high-end destinations for shopping and dining.

The new restaurant features a churrasco bar in the heart of the dining room for guests to dine while our gaucho chefs display the culinary art of churrasco as they butcher, prepare and grill different cuts of meat over an open flame. The restaurant features a sleek marble exterior, with interior highlights of natural wood paneling, rich colors, an array of modern chandeliers and soaring wine cases. The new location also boasts two outdoor dining patios with intimate fireplace seating, dry-aged meat lockers for in-house aging as well as a lively indoor bar area, an award-winning South American wine list, Brazilian-inspired cocktails and a premium whiskey and bourbon menu.

“For over 40 years, Fogo has offered authentic Brazilian hospitality creating welcoming and memorable experiences for every guest from Brazil to the US and beyond,” said Barry McGowan, Chief Executive Officer of Fogo de Chão. “We’ve been fortunate to have had a wonderful reception from the Boston community for nearly 10 years, and we are looking forward to expanding our Massachusetts footprint by opening our doors in Burlington and giving the local community a chance to discover something new at Fogo.”

Fire-roasted meats are the core of Fogo’s experience and include guest favorites such as Ribeye, Lamb Chops and the house specialty, Picanha, the prime part of the top sirloin. The new restaurant offers a range of menu selections and prices to fit guests’ needs for lunch and dinner, including:

- **Full Churrasco Experience** – The signature menu selection that includes all premium and classic cuts, plus the fresh and seasonal Market Table & Feijoada Bar and authentic Brazilian side dishes.
- **Indulgent Cuts** – Guests can enhance their experience with a 20 oz. Wagyu New York Strip that is carved tableside on a Himalayan salt block to complement the cut’s intense marbling and buttery texture. A decadent, dry-aged 32 oz. long bone Tomahawk Ribeye or 24 oz. Wagyu Ribeye are also available to order for the table.

In addition to these nightly dinner options, the menu also includes:

- **Weekday Lunch** – Includes the seasonal Market Table & Feijoada Bar, plus family-style service of Brazilian side dishes for \$15 per person. Guests may choose to add a single cut of fire-roasted meat or have the Full Churrasco Experience.
- **Weekend Brazilian Brunch** – Includes the Full Churrasco Experience combined with Brazilian-inspired brunch items like Braised Beef Rib Hash along with made-to-order waffle and omelet stations.

- **Bar Fogo** – The Burlington bar offers an elevated experience with a contemporary bar, lounge seating and dedicated bar staff designed to allow each guest to both linger and discover something new with each visit. Guests can enjoy Bar Fogo Features every day featuring \$8 Brazilian-Inspired cocktails, \$6 glasses of South American wine, small plates like Braised Beef Rib Sliders, Churrasco meat boards or the house-ground Picanha Burger.
- **Seafood** – Brazilian-inspired seafood options are available *à la carte*, including shrimp and lobster appetizers, mango Chilean sea bass and a Seafood Tower.
- **Fogo To-Go & Catering** – Bring the Fogo experience home with individual churrasco entrees, *à la carte* offerings, catered events and ready-to-eat or ready-to-grill options from the Butcher Shop. All are available for contactless delivery or pick up.
- **Group and Private Dining** – Whether celebrating a special birthday or hosting a corporate meeting, the Burlington location has a dedicated sales manager and offers customizable menus, beautiful private and semi-private dining spaces and complimentary A/V equipment.

A dining experience for all ages, children six and under enjoy complimentary dining at Fogo Burlington and ages seven-12 dine at half-price for the Full Churrasco Experience. For more information, please visit fogo.com/Burlington or call (781) 382-0222.

About Fogo de Chão

Fogo de Chão (fogo-dee-shown) is an internationally-renowned steakhouse that allows guests to discover what's next at every turn. Founded in Southern Brazil in 1979, Fogo elevates the centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame – into a cultural dining experience of discovery. In addition to its Market Table and Feijoada Bar – which includes seasonal salads and soup, fresh vegetables, imported charcuterie and more – guests are served simply-seasoned meats that are butchered, fire-roasted and carved tableside by gaucho chefs. Guests can also indulge in dry-aged or premium Wagyu cuts, seafood a la carte, signature cocktails, and an award-winning South American wine list, as well as smaller, sharable plates in Bar Fogo. Fogo offers differentiated menus for all dayparts including lunch, dinner, weekend brunch and group dining, plus full-service catering and contactless takeout and delivery options.

Fogo has 58 locations across the globe, including 46 in the United States, six in Brazil, four in Mexico and two in the Middle East. Four additional U.S. locations, plus franchised restaurants in Mexico, are currently under development, including a flagship experience in Coral Gables, Fla., that will feature a Next Level cigar lounge and the Butchery market.

For more information, visit [Fogo.com](https://fogo.com), [Facebook](#), [Twitter](#) and [Instagram](#).