Zoës

Zoës Favorites

"We wouldn't ever think of taking these off!"

A Selection of Cheeses $15
Fine Artisanal Cheeses from our friends at Murrays Cheese
(Try paired with a glass of wine or a flight, just ask)

Edamame Hummus $8
Soybeans blended with Ginger, Garlic, Sesame & Soy
Double Dippin' Wonton Chips
(Calina Carménère Reserva, Chili 2008)

The Chinatown Shrimp Tempura $12
Dusted with 5-Spice, Sweet n' Spicy Cocktail Sauce
(Hi-Def Riesling, Mosel 2008)

Littleneck Clams D' Asti $13
Country Sausage, Bay Scallops & Clams Steamed in Sparkling Moscato Wine
(Sokol Blosser Evolution #9, Oregon NV)

The Iceberg $8
Honey Pepper Bacon, Teardrop Tomatoes, Gorgonzola Dressing
(King Estate Pinot Gris, Oregon 2008)

Spinach & Tomato $9
Baby Spinach, White Balsamic Vinaigrette, Candied Garlic & Goat Cheese
(Hüber Brüner Veltliner, Austria 2009)

The Steaks

Our steaks are 28-day aged Certified Angus Beef® - Served with Buttermilk Chive Mash or Vegetable
Choice of Sauce: House, Au jus, KT Ketchup, Stallion Sauce

10 ounce Strip Cut Sirloin $23

8 ounce Flat Iron Steak $21

16 ounce Bone in New York Strip $28 / + $4 for tasting menu

18 ounce Porterhouse $33 /+ $9 for tasting menu

16 ounce Bone in 'Cowboy Cut' Ribeye $32 /+ $7 for tasting menu

9 ounce Center Cut Filet Mignon $34 / + $11 for tasting menu

6 ounce Center Cut Filet Mignon $27 / + $9 for tasting menu

Top your steak with these… it can only get better	
Hollandaise	$2
Foie Gras Butter	$6
Maytag Blue Cheese	$5
Jäger Onions	$4
Tay's Mushrooms & Onions	$4
Au Poivre	N/C

Sides for Sharing… or not, it's up to you	
Edamame Succotash	$4 / $8
Blue Crab Mac-n-Cheese	$5 / $9
Fries, Truffle, Pecorino Romano	$7
Creamed Spinach, Surry Ham	$5 / $9
Asparagus	$4 / $8
Tater Tots, Sea Salt	$6

713 19th Street, Virginia Beach, VA 23451 | Email: info@zoesvb.com | Phone: 757.437.3636

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Smaller

Duck Leg Confit $12
Manchego Potato Croquettes, Saba Reduction

Mon's Pierogi $11
House made Farmers Cheese, Collard 'Kraut', Beurre Rouge, Cippolini Onion

Spicy Elk Chili $12
Butternut Squash Brûlée, Smashed Fritos, Chive

Ginger Soy Pork Belly $13
Kim Chee, Sesame Crisp, English Cucumber, Hubb's Peanut Dust

White Bean & Escarole Soup $9
Duck Kielbasi Meatballs, Truffle Essence, Grape Tomato

Chef's Tasting Menu

Choose appetizer, salad, entrée, dessert or any combination. Additional charge on certain items.
Our Tasting Menu is designed for individual enjoyment. Additional charge for sharing.
Tasting menu with wine pairing is only for parties of 8 or less, unless prearrange with Marc.

3 Courses $37	**Pair with Wine add $21**
4 Courses $45	**Pair with Wine add $29**
7 Courses $78	**Pair with Wine add $43**

Larger

Potato Wrapped Rockfish $26
Star Anise Scented Red Cabbage Broth, Petite Root Vegetables

Parmesan Gnocchi $24
Fennel, Olli Salumeria Guanciale, Broccolini, Olive Oil Roasted Tomatoes

Kobe Beef Short Rib $27
Pomegranate Molasses Braised, Spaghetti Squash Pie, Arugula & Ricotta Salata

Oxtail Ramen Bowl $25
Foie Gras, Shiitake Mushrooms, Duck Cracklins, Organic Chicken Egg, Popcorn Shoots

Slow Roasted Pork Loin $24
Virginia Maple Mustard, Pear Jam, Sour Cherry Walnut Bread Pudding

Parties of 6 or more subject to 20% gratuity

Zoës proudly supports local Virginia Farms & Seafood. We try to incorporate these items into our menu as much as possible. Some items may be in limited quantity, this is because we only want to present to you the very best we can find. Thanks to Dave & Dee for helping small farms reach our doorsteps. We are also proud to serve what we consider the best in steaks, Certified Angus Beef® brand. As before, if you feel in need of something to make your evening more memorable, please ask. We proudly use Noah's Olive Oil with our bread and B.R. Cohn Olive Oils & Vinegars. These are available for retail, along with our own Hell-a-Salt and Gorgonzola Dressing – please ask your server, if interested. We are supporters of diabetes awareness and are happy to create any dish to your dietary needs.

Cheers, Jerry and the rest of the kitchen crew (Matt, Nat, Mark, Jesse, and yep! it's still Jeff.)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness, especially if you have certain medical conditions.*

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