



Zoës Favorites

“We wouldn’t ever think of taking these off!”

A Selection of Cheeses \$13

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
(Huber Grüner Veltliner, Austria-Kamptal)

The Chinatown Shrimp Tempura \$10

Dusted with 5-Spice, Sweet n’ Spicy Cocktail Sauce
(Conundrum, Rutherford)

Littleneck Clams D’ Asti \$11

Country Sausage, Bay Scallops & Clams Steamed in Sparkling Moscato Wine
(Gunderlock ‘Diva’ Riesling, Germany)

The Iceberg \$7

Honey Pepper Bacon, Teardrop Tomatoes, Gorgonzola Dressing
(Justin Cabernet, Paso Robles)

Spinach & Tomato \$8

Baby Spinach, White Balsamic Vinaigrette, Candied Garlic & Goat Cheese
(Hendry Unoaked Chardonnay, Napa Valley)

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, Jäger Demi

10 ounce Strip Cut Sirloin \$20

8 ounce Flat Iron Steak \$18

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

16 ounce Bone in ‘Cowboy Cut’ Ribeye \$30 /+ \$6 for tasting menu

18 ounce Porterhouse \$34 /+ \$9 for tasting menu

9 ounce Center Cut Filet Mignon \$33 / + \$11 for tasting menu

6 ounce Center Cut Filet Mignon \$26 / + \$9 for tasting menu

Top your steak with these... it can only get better

Foie Gras Butter	\$6
Maytag Blue Cheese	\$5
Jäger Onions	\$4
Sautéed ‘Shrooms	\$4
Au Poivre	N/C

Sides for Sharing... or not, it’s up to you

Edamame Succotash	\$4 / \$8
Blue Crab Mac-n-Cheese	\$4 / \$9
Fries, Truffle, Pecorino Romano	\$6
Sautéed Spinach, Bacon & Garlic	\$4 / \$8
Asparagus	\$3 / \$8
Curried Cauliflower	\$4 / \$8



This menu is a sampling of the kitchen's creations and will change frequently due to availability of the freshest possible ingredients as well as our commitment to offering daily inspirations.

Smaller

Veal Poutine \$11

Foie Gras Gravy, Cheddar Curds, Fresh Thyme

Eggplant Latkes \$10

Ginger Poached Shrimp, Miso Cream, American Sturgeon Caviar

Southern Fried Duck Leg \$9

Cream Cheese & Habanero Grits

Slow Roasted Wild Boar Shoulder \$9

Spaghetti Squash, Huckleberry & Fresh Chanterelles

Local Bibb Salad \$8

Peaches, Marcona Almonds, Red Onion Lemon Sherry Dressing

Chefs 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.

3 Courses \$36 Pair with Wine add \$21

4 Courses \$43 Pair with Wine add \$29

7 Courses \$78 Pair with Wine add \$43

Larger

Hawaiian Ahi Niciose \$27

Whole Grain Vinaigrette, Green Beans, Fingerling Potatoes, Olives, Tomato, Quail Egg

The 'Opu Busta', A Maui Tribute \$28

Teriyaki Grilled Opah, Citrus Ponzu, Szechuan Ribs, Nori Rice, 5 Spiced Shrimp

Lamb Shank Pho \$24

Rice Noodles, Basil, Lime, Scallions, Beans Sprouts, Cilantro

Cornmeal Seared Rockfish \$26

Butterbeans and their Puree, Molasses, Sweet Potato Curls

Palmetto Farms Poussin \$22

Bacon, Leek & Lobster Mushroom Hash

Parties of 6 or more subject to 20% gratuity

Zoë's 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. Prices may vary due to market changes and as always, we will do our best to keep them low. As before, if you feel in need of something to make your evening more memorable, please ask. 🍷

Cheers,

Jerry and the rest of the kitchen crew (Matt, Nat, and of course, Bryan, and now with more Jeff.)