



## JUST GETTING STARTED\*

<b>The Chef's Tasting Board</b> Artisan Cheeses • Seasonal Jam • Charcuterie	\$21
<b>Tempura Lobster Sausage Pops</b> Lobster • Shrimp • House Bacon • Black Garlic & Jalapeno • Lemon Honey	\$14
<b>Zoës Rockefeller</b> Local Oysters • Braised Kale • Pimento Cheese • Chicharron • Bacon	\$16
<b>Lobster Tail</b> Butter Emulsion • Tobiko • Micros	\$16
<b>Beef Tartare</b> Raw USDA Prime • Cornichons • Herb Aioli • Crispy Potato • Maldon Salt	\$18
<b>Clams d'Asti</b> Little Neck Clams • Lobster Sausage • Baguette • Moscato • Tomato • Scallops	\$16

## WARM & CRISP\*

<b>Crab Bisque</b> Smoked Lump Crabmeat • Trinity Peppers • Crispy Thyme • Brown Butter	\$14
<b>House Burrata Caprese</b> Slice Tomatoes • Pomegranate seeds • Pine Nuts • Prosciutto • Balsamic Reduction	\$14
<b>Warm Spinach Salad</b> White Balsamic n' Onion Vinaigrette • Fried Goat Cheese • Charred Cherry Tomatoes • Black Garlic Molasses	\$14
<b>The Chopped Iceberg</b> Honey Pepper Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Crisps	\$10
<b>Zoës Caesar</b> Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Quail Egg • Parmesan	\$12

## WINE PAIRINGS AVAILABLE

Our pairing menu is designed as a personal wine dinner, selections chosen for you by one of Zoës Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged.

WINE PAIRED WITH 3 COURSES	+\$40
WINE PAIRED WITH 4 COURSES	+\$50
WINE PAIRED WITH 5 COURSES	+\$60

*Due to COVID 19 our Governor of Virginia has limited restaurants to fifty percent capacity. Limiting our staff's income/livelihood. So management is including a 20% gratuity on all tables here at Zoës. We hope you heartfully understand. If you have had exemplary service feel free to leave extra during these challenging service industry times.*

## MAIN FEAST\*

<b>Maple Leaf Duck</b>	<b>\$38</b>
Seared Duck Breast • Roasted Cauliflower • Sweet Potato Puree • Demi • Pickled Corn	
<b>Seared U-10 Scallops</b>	<b>\$36</b>
Sundried Tomato Orzo • Baby Spinach • Parmesan • Cashew Butter	
<b>New Zealand Rack of Lamb</b>	<b>\$41</b>
Rosemary Garlic Mashed Potatoes • Honey Balsamic Heirloom Carrots • Kale Chips • Jus	
<b>Zoës Famous 50 Dollar Japanese Wagyu Burger</b>	<b>\$50</b>
Bacon Jam • Black Garlic Ketchup • Romaine • Truffle Onion Crisps • Red Dragon • House Fries	
<b>Surf“n” Turf</b>	<b>\$60</b>
Prime New York Strip • Half Lobster Tail • Fried Shrimp • Sea Scallops & More	

## FROM THE GRILL\*

Our Steaks are served with Yukon Gold Mash and Asparagus  
Substitute Bacon Braised Kale, Honey Balsamic Carrots, Zoës Potatoes or Sweet Potato Stack  
Choice of Sauce on Side: Z1 Steak Sauce • Creamy Horseradish • Bordelaise

<b>8 oz Certified Hereford Filet Mignon</b>	<b>\$36</b>
<b>16 oz Prime New York Strip</b>	<b>\$37</b>
<b>16 oz USDA Prime Cut Ribeye</b>	<b>\$49</b>
<b>40 oz. Angus Reserve Prime Ribeye Tomahawk</b>	<b>\$140</b>
<b>Japanese 6 oz Miyazaki Wagyu Tenderloin</b>	<b>\$150</b>

### Additions

<b>Hot Buttered Crab</b>	<b>\$10</b>
<b>½ Maine Lobster Tail/Whole</b>	<b>\$18/35</b>
<b>Smoked Bleu Cheese Cream Sauce</b>	<b>\$7</b>
<b>Mushrooms &amp; Onions</b>	<b>\$8</b>
<b>Seared Foie Gras</b>	<b>\$15</b>

### Sides

<b>Zoës Old Bay Crab Mac n' Cheese</b>	<b>\$13</b>
<b>Goat Cheese Fried Brussels</b>	<b>\$8</b>
<b>Truffle Fries, Truffle Fondue, Parmesan</b>	<b>\$11</b>
<b>Truffle Onion Crisps</b>	<b>\$6</b>
<b>Bacon Braised Kale</b>	<b>\$6</b>
<b>Honey Balsamic Carrots</b>	<b>\$6</b>
<b>Zoës Potatoes</b>	<b>\$7</b>
<b>Sweet Potato Stack</b>	<b>\$8</b>



*\*These foods are served raw or undercooked, or contain raw or undercooked ingredients.*

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

*Cheers from our kitchen crew (Mark, Marcus, Obie, Willie, Jessica, Bobby, Andrew, Arlene, Alex, Skyler)*