



## JUST GETTING STARTED\*

<b>The Chef's Tasting Board</b>	<b>\$21</b>
Artisan Cheeses • Seasonal Jam • Charcuterie	
<b>Tempura Lobster Sausage</b>	<b>Four Pcs/\$8    Eight Pcs/\$14</b>
Lobster • Shrimp • House Bacon • Black Garlic & Jalapeno • Sorghum • Rice	
<b>Zoës Rockefeller</b>	<b>\$16</b>
Local Oysters • Collard Greens • Pimento Cheese • Chicharron • Bacon	
<b>Southern Soft Shell Crab</b>	<b>\$16</b>
Corn Meal • Fried Soft Shell • Corn Tomato Butter • Caper Tartar • Pickled Ramp	
<b>Beef Tartare</b>	<b>\$18</b>
Filet Mignon • Foie Gras Aioli • Fried Capers • Baguette • Truffle Egg Salad • Maldon Salt	
<b>Clams d'Asti</b>	<b>\$16</b>
Little Neck Clams • Lobster Sausage • Baguette • Moscato • Tomato • Scallops	

## COOL & CRISP

<b>Chilled Avocado Soup</b>	<b>\$12</b>
Lump Crab • Mango • Chili Powder	
<b>Peach &amp; Burrata Caprese</b>	<b>\$14</b>
Hanover Tomatoes • House Burrata • Local Peaches • Pine Nuts • Prosciutto • Strawberry Balsamic • Basil	
<b>Wilted Bibb Salad</b>	<b>\$14</b>
Manchego • Pear Riesling Vinaigrette • Bacon • Apricot • Micros	
<b>The Iceberg</b>	<b>\$10</b>
Honey Pepper Lardons • Cherry Tomatoes • Smoked Blue Cheese Dressing • Truffle Onion Crisps	
<b>Zoës Caesar</b>	<b>\$12</b>
Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Quail Egg • Parmesan	

## 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.

<b>WINE PAIRED WITH 3 COURSES</b>	<b>+\$40</b>
<b>WINE PAIRED WITH 4 COURSES</b>	<b>+\$50</b>
<b>WINE PAIRED WITH 5 COURSES</b>	<b>+\$60</b>

## MAIN FEAST\*

<b>Summer Duck</b>	<b>\$38</b>
Seared Duck Breast • Butter Bean & Corn Succotash • Pea Puree • Cherry Demi • Pickled Pear	
<b>Ora Salmon</b>	<b>\$43</b>
Roasted Fennel • Parsnip Puree • Turnips • Butter Beans • Pear & Mustard Jus	
<b>Leg of Lamb</b>	<b>\$36</b>
Basil Mash • Squash & Zucchini • Falafel • Eggplant Puree • Roasted Red Pepper • Halloumi	
<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 Sweet Corn, Squash Medley, Zoës Potatoes or Loaded 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>
<b>Ultimate Surf“n” Turf</b>	<b>\$240</b>
40 oz. Prime Ribeye Tomahawk • 24 oz. Whole Lobster Tail	

### Additions

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

### Sides

Zoës Old Bay Crab Mac n' Cheese	\$13
Goat Cheese Fried Brussels	\$8
Truffle Fries, Truffle Fondue, Parmesan	\$11
Truffle Onion Crisps	\$6
Sweet Corn	\$5
Squash Medley	\$5
Zoës Potatoes	\$7
Loaded Potato Stack	\$8



\*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 (Michael Koch, Mark, Alex, Willie, Arlene)