



“There is no sincerer love than the love of food.”

- George Bernard Shaw

◆ JUST GETTING STARTED ◆

SOUS VIDE PORK CHEEK 14

Pimento Cheese Croquette • Apricot
Pork Jus • Chili Threads

BLUE CHEESE MUSSELS 14

Shallot • Grilled Bread • Fried Kale

ZOES SUSHI ROLL 12

Norwegian Salmon • Mushroom Sunomono
Fermented Scallion Aioli • Tempura

WAGYU DUMPLING 15

Korean BBQ • Scallion Pancake • Ponzu

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◆ WARM & CRISP ◆

SMOKY CRAB BISQUE 14

Brown Butter • Trinity Peppers • Crispy Thyme

TRUFFLED ARUGULA SALAD 12

Marcona Almonds • Shaved Parm
Currants • White Truffle Oil

THE ICEBERG 10

Honey Pepper House Lardons • Cherry Tomatoes
Gorgonzola Dressing • Truffled Onion Crisps

ZOËS CAESAR 12

Green Goddess Caesar Dressing
Pumpnickel Crouton • Chicharron Bacon
Jammy Egg • Parmesan

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◆ MAIN FEAST ◆

SEARED TRIGGERFISH 41

Bacon Couscous • Heirloom Tomato Chutney
Grilled Asapargus • Basil

BBQ SALMON* 36

King Salmon • Zucchini
Onion Crisps • Sushi Rice

DRY AGED PORK PORTERHOUSE* 43

Pimento Red Skin Mash • Maple Glazed Carrots
Black Garlic Compound Butter • Cranberry Relish • Pork Jus

ONE IF BY LAND, FIVE IF BY SEA* 120

Platter for 2

Prime New York Strip • Lobster Tail • Fried Shrimp • Crab Cakes & More

Parties of 6 or more subject to 20% gratuity

Zoës Proudly Supports Local Virginia Farms & Coastal Waters like
Keany Produce, Waterside Fish & Produce, Meat & Fish Co., and Mushrooms by Jenny.

◆ FROM THE GRILL* ◆

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens
Choice of Sauce on Side: Z1 Steak Sauce • Tomato Au Jus • Creamy Horseradish

8 oz CERTIFIED HEREFORD FILET MIGNON	36
16 oz PRIME NEW YORK STRIP	37
16 oz USDA PRIME CUT RIBEYE	49
JAPANESE 6 oz MIYAZAKI A5 WAGYU TENDERLOIN	MARKET PRICE
SNAKE RIVER FARMS 8 oz DOMESTIC WAGYU NEW YORK STRIP	85

ADDITIONS

Hot Buttered Crab	10
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Au Poivre	6
Bearnaise Sauce	5
Mushrooms & Onions	8

SIDES

Zoës Original Old Bay Crab Mac n’ Cheese	13
Creamed Spinach	8
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Fondue • Parm	10

◆ SWEET ATTRACTIONS ◆

O.M.G. CARROT CAKE	16
Moist Olive Oil Cake Lemon/Vanilla Cream Cheese Icing Rum Raisins, Boiled Almonds	
PROFITEROLS	10
Pastry Cream, Chocolate Sauce	



*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, Marcus, Mark, Alex, Arlene, Willie).