



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

- George Bernard Shaw

◆ **JUST GETTING STARTED** ◆

THE CHEF’S TASTING BOARD 21
Artisan Cheeses • Seasonal Jam
Olives • Charcuterie

OYSTERS ON THE HALF-SHELL 15/Six Pcs.
Seasonal Mignonette

SOUS VIDE PORK CHEEK 14
Pimento Cheese Croquette • Apricot
Pork Jus • Chili Threads

ⓧ **BLUE CHEESE MUSSELS** 14
Shallot • Grilled Bread • Fried Kale

DROPPED CONE TARTARE* 15
King Salmon • General Tso • Tuile
Rice Noodle • Salmon Caviar

TEMPURA LOBSTER SAUSAGE 8/Four Pcs.
14/Eight Pcs.
A Sausage of Lobster Tails with Shrimp • House Bacon
Black Garlic & Jalapeño • Tempura Batter • Lemon Honey

WAGYU DUMPLING 15
Korean BBQ • Scallion Pancake • Ponzu

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◆ **WARM & CRISP** ◆

ⓧ **PUMPKIN LOBSTER BISQUE** 14
Maine Lobster • Lobster Crouton • Pumpkin Seeds

BUTTERNUT SQUASH SOUP 12
Acorn Squash Bowl • Coconut Milk • VA Ham

ⓧ **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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◆ **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

ⓧ = 1/2 price, 1/2 portion option available exclusively at the bar & bar booth Monday – Friday
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.

◆ **MAIN FEAST** ◆

①/②	SEARED HALIBUT Bacon Couscous • Heirloom Tomato Chutney Grilled Asapargus • Basil	41
①/②	BBQ SALMON* King Salmon • Zucchini Onion Crisps • Sushi Rice	36
①/②	SEARED SCALLOPS Butternut Squash Polenta • VA Ham Peas • Pimento Cheese Croquette	38
	DRY AGED PORK PORTERHOUSE* Pimento Red Skin Mash • Maple Glazed Carrots Black Garlic Compound Butter • Cranberry Relish • Pork Jus	43
	ONE IF BY LAND, FIVE IF BY SEA* Platter for 2 Prime New York Strip • Lobster Tail • Fried Shrimp • Crab Cakes & More	120

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◆ **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

①/②	8 oz CERTIFIED HEREFORD FILET MIGNON	36
①/②	16 oz PRIME NEW YORK STRIP	37
	16 oz USDA PRIME CUT RIBEYE	49
	JAPANESE 6 oz MIYAZAKI A5 WAGYU TENDERLOIN	MARKET PRICE
	JAPANESE 4 oz OR 8 oz MIYAZAKI A5 WAGYU NEW YORK STRIP	85 / 170
	40 oz ANGUS RESERVE PRIME RIBEYE TOMAHAWK	140

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
Bacon Slab	8
Fried Okra	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, David, Marcus, Willie).