



JUST GETTING STARTED*

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

WARM & CRISP

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

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

8 oz Certified Hereford Filet Mignon	\$36
16 oz Prime New York Strip	\$37
16 oz USDA Prime Cut Ribeye	\$49
40 oz. Angus Reserve Prime Ribeye Tomahawk	\$140
Japanese 6 oz Miyazaki Wagyu Tenderloin	\$150
Ultimate Surf“n” Turf	\$240
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
Bacon Braised Kale	\$6
Honey Balsamic Carrots	\$6
Zoës Potatoes	\$7
Sweet 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 (Mark, Marcus, Alex, Obie, Willie)