



“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
bu|r}¥· Rvrr ¢r R£·¢ | r¥¥r • Apricot
Pork Jus • Chili Threads

ⓧ **BLUE CHEESE MUSSELS** 14
evmzz·¥ V£uzzro S £rmo U£uro]mzr

DIPPED CONE TARTARE* 15
]u}s emz|·} Vr}r £mz f ¢· f | uzr
bupr · ~ozr emz|·} Rm\$um£

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

WAGYU DUMPLING 15
Korean BBQ • Scallion Pancake • Ponzu

...

◆ WARM & CRISP ◆

ⓧ **SALAD LYONNAISE** 12
Frisee • Lardon • Butter Croutons
Mustard Vinaigrette • Sous Vide Egg

ⓧ **SMOKEY CHESAPEAKE BAY CRAB BISQUE** 12
Trinity Peppers • Crispy Thyme • Brown Butter

ⓧ **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

...

◆ 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** ◆

	DUCK a L'ORANGE*	37
	Beets • Fingerling Potato • Parsnip Puree Orange Segments • Thyme	
1/2	SEARED HALIBUT	41
	Bacon Couscous • Heirloom Tomato Chutney Grilled Asparagus • Basil	
1/2	SCALLOP ORZOTTO	39
	Lemon Orzo • Peeled Parmesan Bacon Glaze • Fennel Slaw • Basil	
	NEW ZEALAND LAMB RACK*	39
	BBQ Jus • Saffron Mash • Edamame • Microgreens	
	POACHED SALMON*	38
	Faroe Island Salmon • Dill Cucumber Creme Fraiche Snow Peas • Sushi Rice • Salmon Caviar • Clove Oil	
	ONE IF BY LAND, FIVE IF BY SEA*	120
	Platter for 2 Prime New York Strip • Lobster Tail • Fried Shrimp • Crab Cakes & More	

...

◆ **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
Grilled Asparagus	7
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Fondue • Parm	10
Loaded Mashed Potatoes	7



*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).