



*"Never eat more than you can lift."*

## **Just Getting Started**

**\*Raw Local Oysters** **10** /Four Each  
Seasonal Mignonette

**Exotic Mushroom Risotto** **15**  
Herb & Garlic Roasted Mushrooms • Chive Crema • Grana Padano Parm

**The Chef's Tasting Board** **23**  
Artisan Cheeses • Charcuterie • El Diablo Pickles • Seasonal Jam • Amazing Olives

**Local Fried Shrimp "Cocktail"** **10**  
Tempura N.C. Shrimp • Fermented Scallion Mayo • Crispy Rice Noodles

**"Southern Roots" Smoked Pork Butt** **12**  
Autumn Olive Farm's Berkabaw • Goat Cheese Grit Crouton • Chipotle Honey Demi  
Alabama White Barbecue Sauce

**Loaded Lobster Pops** **8**  
A Sausage of Lobster Tails • House Bacon • Black Garlic & Jalapeño  
Tempura Batter • Lemon Honey • Crispy Thyme

**New York Strip "Negimaki"** **14**  
Angus Reserve • Tempura Sunomono Mushrooms • Ponzu • Scallion

## **Warm & Crisp**

**Cheesy Mixed Beets** **10**  
Fried Goat Cheese • Lemon Honey • Bear Hill • Roasted Mixed Beets • Basil

**Smokey Chesapeake Bay Crab Bisque** **12**  
Trinity Peppers • Crispy Thyme • Brown Butter

**The Iceberg** **12**  
Honey Pepper House Lardons • Cherry Tomatoes • Gorgonzola Dressing • Truffled Onion Crisps

**Southern Caesar** **10**  
Grilled Mini Romaine • Roasted Garlic Dressing • Cornbread Crostinis • Burnt Parmesan  
Beet Pickled Quail Eggs • Bacon/Anchovy Jam

***Parties of 6 or more subject to 20% gratuity***

Zoës Proudly Supports Local Virginia Farms & Coastal Waters like  
Autumn Olive Farm, Everling Coastal Farm, Meat & Fish Co., Cavalier Produce, New Earth Farm



## Wine Pairings Available

Our Pairing Menu is designed as a Personal Wine Dinner with Selections Chosen for You by One of Zoes' THREE Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged with Marc.

**3 Courses Pair with Wine add 35**

**4 Courses Pair with Wine add 45**

**5 Courses Pair with Wine add 55**

## Main Feast

**Gaujillo Roasted Chicken** 34

Wild Rice • Chipotle Tarragon Pan Sauce • Honey Stung Brussels

Buttermilk Fried Flounder 29

Sweet Potato Hash • Seasonal Green • Citrus Tartar

**Roasted Maine Lobster Tail** 43

Black Garlic/Goat Cheese Mash • Grilled Romanesco • Lemongrass Beurre Blanc  
Add a tail.....35

Cauliflower “Steak” 19

Olive Oil Marinated & Grilled Local Cauliflower • Crispy Kale  
Kale Soubise • Shrooms & Onions

**Char Grilled New Zealand Rack of Lamb\*** 36

Black Garlic Rub • Potatoes Zoës • Hydro-Arugula  
Blueberry Mostarda • Cashew Vinaigrette

## From The Grill\*

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens

Choice of Sauce: Z1 Steak Sauce • Garlic Red Wine Au Jus • Churrasco Chimi • Horseradish Sauce

**8 ounce Certified Hereford Filet Mignon** **36**

**16 ounce Boneless Reserve Angus New York Strip 37**

<b>14 ounce USDA Prime Ribeye</b>	<b>45</b>
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<b>Japanese 6oz Mayazaki Wagyu Tenderloin</b>	<b>Market Price</b>
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## Japanese 4oz OR 8oz Mayazaki Wagyu New York Strip      Market Price

# Japanese 6oz Hyogo Prefecture A5 Kobe Tenderloin Market Price

## Steak Toppers

1½ Grilled Maine Lobster Tail / Whole... 18/35

Seared Foie Gras ..... 15

Dark Stout & Blue Cheese Sauce..... 5

Truffle Onion Crisps ..... 5

Taylor's Shrooms &amp; Onions..... 8

Hot Buttered Crab • Old Bay Hollandaise.... 15

## Side Fixings

Zoës Original Old Bay Crab Mac n' Cheese.... 13

Toasted Buttermilk Cornbread • THB. 6

Honey Stung Brussels..... 8

Truffle Fries • Truffle Aioli • Parm..... 10

Zoës Potatoes • Pickled • Smoked • Fried. 7

Sweet Heat Bacon & Broccoli..... 8

~ We are supporters of diabetes awareness and are happy to create any dish to your dietary needs ~

*\*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 (Codie, Koch, David, Jasper, Willie, Dustin, Rodney)



## **5 O’Clock Showdown**

**5:00 – 5:59 PM**  
**Monday – Friday**

**Fried Shrimp Cocktail                      7**

Tempura N.C. Shrimp, Fermented Scallion Mayo  
Crispy Rice Noodles

**Mini Iceberg                                      5**

Cherry Tomatoes, Honey Pepper House Lardon, Gorgonzola Dressing  
Bleu Cheese Crumbles, Truffle Onion Crisps

**Mini Fish n’ “Chips”                      14**

5 ounce Fried Flounder, Citrus Tartar, Gaufrette Potatoes

**7 ounce Boneless Reserve Angus New York Strip                      15**

Buttercream Chive Mash, Charred Seasonal Greens

**Single Scoops of Sorbet or House Ice Cream                      3**

Salted Caramel Habañero  
Pistachio Praline  
Seasonal Sorbet

In addition to these mouthwatering food items,  
Zoes will also be offering \$10 and \$15 bottles of featured wine as well as \$25 Magnums  
during this 59 minute period Monday through Friday.