



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.

Winter Special Limited Menu 3 Courses - \$49.99++ Per Person

1st Course

- (Choice of)
- Zoës Original Old Bay Crab Mac n’ Cheese

Old Bay Cheese Sauce, Jumbo Lump Crab Meat
- “Southern Roots” Smoked Pork Butt

Autumn Olive Farm’s Berkabaw, Goat Cheese Grit Crouton
Chipotle Honey Demi, Alabama White Barbecue Sauce
- Local Fried Shrimp “Cocktail”

Tempura N.C. Shrimp, Fermented Scallion Mayo, Crispy Rice Noodles
- Exotic Mushroom Risotto

Herb & Garlic Roasted Mushrooms, Chive Crema, Grana Padano Parm

2nd Course

- (Choice of)
- Southern Caesar

Little Gem Romaine, Roasted Garlic Dressing, Cornbread Crostinis,
Burnt Parmesan, Beet Pickled Quail Eggs, Bacon/Anchovy Jam
- Smokey Chesapeake Bay Crab Bisque

Trinity Peppers, Crispy Thyme, Brown Butter

3rd Course

- (Choice of)
- Guajillo Roasted Chicken

Wild Rice, Chipotle Tarragon Pan Sauce, Honey Stung Brussels
- 16 oz Boneless New York Strip

Buttercream Chive Mash, Grilled Vegetable
- North Carolina Shrimp & Grits

Tempura N.C. Shrimp, Pimento Cheese Grits, White Wine Butter Sauce
Roasted Cherry Tomatoes, Smoky Bacon, Sautéed Mushrooms