



*"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 • Grana Padano • Roasted Mixed Beets • Basil

**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

**Southern Caesar** **12**  
Little Gem 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,  
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

- Guajillo 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**
- 14 ounce USDA Prime Ribeye 45**
- Japanese 6oz Miyazaki Wagyu Tenderloin Market Price**
- Japanese 4oz OR 8oz Miyazaki Wagyu New York Strip Market Price**
- Japanese 6oz Hyogo Prefecture A5 Kobe Tenderloin Market Price**
- Tenderloin Comparison Side-by-Side – 3oz Miyazaki, 3oz Kobe 225**

### Steak Toppers

- ½ Grilled Maine Lobster Tail / Whole... 18/35
- Seared Foie Gras ..... 15
- Dark Stout & Blue Cheese Sauce..... 5
- Truffle Onion Crisps ..... 5
- Taylor's Shrooms & 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)