

Zoës

BBQ Tuesday

THE ICEBURG

10

Honey Pepper House Lardons • Cherry Tomatoes
Gorgonzola Dressing • Truffled Onion Crisps

ZOËS CAESAR

12

Green Goddess Caesar
Dressing Pumpernickel Crouton
Chicharron Bacon • Jammy Egg • Parmesan

SCALLOP CHOWDER

14

Sea Scallops • Bacon
Potato • Oyster Crackers

SOUTHERN ROOTS

12

Grit Cake • Apple Cider Braised Pork
Alabama White BBQ • Pork Jus

RIB PLATTER

15

Redskin Mash • Coleslaw • Cornbread

PULLED PORK PLATTER

15

Redskin Mash • Coleslaw • Cornbread

PORK SANDWICH PLATTER

15

Redskin Mash • Coleslaw • Cornbread



FROM THE GRILL*

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens
Choice of Sauce on Side: Z1 Steak Sauce • Creamy Horseradish

8 oz Certified Hereford Filet Mignon	\$36
16 oz Prime New York Strip	\$37
16 oz USDA Prime Cut Ribeye	\$49
Japanese 6 oz Miyazaki	\$150
Wagyu Tenderloin	
Snake River Farms 8 oz Domestic	\$85
Wagyu New York Strip	

Additions

Hot Buttered Crab	\$10
½ Grilled Maine Lobster Tail/Whole	\$18/35
Smoked Bleu Cheese Cream Sauce	\$5
Au Poivre	\$6
Béarnaise Sauce	\$5
Mushrooms & Onions	\$8

Sweet Attractions

O.M.G. Carrot Cake	\$16
Moist Olive Cake, Lemon Vanilla Cream Cheese Icing, Rum Raisins, Boiled Almonds	
Profiterols	\$10
Pastry Cream, Chocolate Sauce	
Churros	\$8

Sides

Zoes Old Bay Crab Mac n' Cheese	\$13
Goat Cheese Fried Brussels	\$8
Truffle Fries, Truffle Fondue, Parm	\$10
Cornbread	\$5
Corn on the Cob	\$3
Green Beans	\$3
Redskin Mash	\$4
Chips/Guacamole	\$5
Seaweed Salad	\$5

For the Kiddies

Chxn Tenders n Fries	\$5
Mac n Cheese	\$5
Fried Shrimp n Fries	\$6

*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, Marcus, Mark, Alex, Arlene, Willie)