

The Iceberg Honey Pepper House Lardons • Cherry Tomatoes Gorgonzola Dressing • Truffled Onion Crisps	\$10
Zoes Caesar Green Goddess Caesar Dressing • Pumpernickel Crouton Chicharron Bacon • Jammy Egg • Parmesan	\$12
Caprese House Mozzarella • Tomato Strawberry Balsamic • Fresh Basil	\$12
Wine Dinner for Two Ribs • Redskin Mash • Coleslaw • Cornbread Bottle of 2018 Venge Scout's Honor	\$59
Southern Roots Grit Cake • Apple Cider Braised Pork Alabama White BBQ • Pork Jus	\$12
Rib Platter Redskin Mash • Coleslaw • Cornbread	\$15
Pulled Pork Platter Redskin Mash • Coleslaw • Cornbread	\$15
Pork Sandwich Platter Redskin Mash • Coleslaw • Cornbread	\$15



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

\$36
\$37
\$49
\$150

Additions

1/2 lb. Steamed Snow Crab Legs / 1 lb.	\$15/28
Hot Buttered Crab	\$10
1/2 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 Almor	nds

Profiterols		\$10
Doots Canon	Chanalata Causa	

Pastry Cream, Chocolate Sauce

Churros \$8

Daily Ice Cream Pint \$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)