



JUST GETTING STARTED*

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| The Chef's Tasting Board Artisan Cheeses • Seasonal Jam • Charcuterie | \$24 |
| Tempura Lobster Sausage Pops Lobster • Shrimp • House Bacon • Black Garlic & Jalapeno • Lemon Honey | \$14 |
| Zoës Rockefeller Local Oysters • Braised Kale • Pimento Cheese • Chicharron • Bacon | \$17 |
| Beef Tartare Raw USDA Prime • Cornichons • Herb Aioli • Crispy Potato • Maldon Salt | \$18 |
| Clams d'Asti Little Neck Clams • Lobster Sausage • Baguette • Moscato • Tomato • Scallops | \$16 |

COLD & CRISP*

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| House Burrata Caprese Slice Tomatoes • Pine Nuts • Prosciutto • Balsamic Reduction | \$14 |
| The Chopped Iceberg Honey Pepper Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Crisps | \$11 |
| Zoës Caesar Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Quail Egg • Parmesan | \$12 |

WINE PAIRINGS AVAILABLE

Our pairing menu is designed as a personal wine dinner, selections chosen for you by one of Zoës Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged.

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| WINE PAIRED WITH 3 COURSES | +\$45 |
| WINE PAIRED WITH 4 COURSES | +\$55 |
| WINE PAIRED WITH 5 COURSES | +\$65 |

*Due to COVID 19 our Governor of Virginia has limited restaurants to fifty percent capacity. Limiting our staff's income/livelihood. So management is including a **20% gratuity** on all tables here at Zoës. We hope you heartfully understand. If you have had exemplary service feel free to leave extra during these challenging service industry times.*

MAIN FEAST*

| Fish Feature | Market Price |
|--|--------------|
| Ask your server for details | |
| New Zealand Rack of Lamb | \$42 |
| Rosemary Garlic Mashed Potatoes • Honey Balsamic Heirloom Carrots • Kale Chips • Jus | |
| Zoës Famous 50 Dollar Japanese Wagyu Burger | \$50 |
| Bacon Jam • Black Garlic Ketchup • Romaine • Truffle Onion Crisps • Red Dragon • House Fries | |
| Surf“n” Turf | \$60 |
| Prime New York Strip • Half Lobster Tail • Fried Shrimp • Sea Scallops & More | |
| Substitute NY Strip: Filet Mignon +\$20 • Ribeye +\$30 • Tomahawk +\$110 • Miyazaki +\$120 | |

FROM THE GRILL*

Our Steaks are served with Yukon Gold Mash and Asparagus
Substitute Honey Balsamic Carrots or Zoës Potatoes
Choice of Sauce on Side: Z1 Steak Sauce • Creamy Horseradish • Bordelaise

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| 8 oz. Certified Hereford Filet Mignon | \$38 |
| 16 oz. Prime New York Strip | \$38 |
| 16 oz. USDA Prime Cut Ribeye | \$49 |
| 40 oz. Angus Reserve Prime Ribeye Tomahawk | \$140 |
| Japanese 6 oz. Miyazaki Wagyu Tenderloin | \$150 |

Additions

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| Hot Buttered Crab | \$11 |
| ½ Maine Lobster Tail/Whole | \$18/35 |
| Smoked Bleu Cheese Cream Sauce | \$8 |
| Mushrooms & Onions | \$8 |
| Seared Foie Gras | \$17 |

Sides

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| Zoës Old Bay Crab Mac n’ Cheese | \$14 |
| Goat Cheese Fried Brussels | \$8 |
| Truffle Fries, Truffle Fondue, Parmesan | \$12 |
| Truffle Onion Crisps | \$6 |
| Honey Balsamic Carrots | \$6 |
| Zoës Potatoes | \$8 |



*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 (Mark, Jessica, Andrew, Arlene, Alex, Garrick)