



"To improve is to change; to be perfect is to change often." Winston Churchill

Small, Delicate and Relevant

***Raw Pleasure House Oysters 10 /Four each**

Seasonal Mignonette Foam

Guancialé Pastrimi Fries 13

Juniper Berry AOF Pork Jowl, Triple Cooked Fries, Whole Grain Mustard Aioli
Surchoix Gruyere, Pickled Cabbage

The Chef's Tasting Board 21

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, Cilantro Salt

"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 & Jalapeno Crispy
Tempura Batter, Lemon Honey, Nasturium

Charred Dry Aged Beef Tartare 16

35 Day Aged Prime NY Strip, Hot Buttered Jumbo Crab, Pickled Mustard Seeds
Kumquat Ponzu Aioli, Crispy Brick Dough

Soups, Greens, and Things

"North of the Border" Taco Salad 12

Black Onyx Beef Chorizo, Grilled Pineapple Chimichurri, Little Black Bomber Cheddar,
Crispy Flour Tortilla, Lime Queso Crema, Micro Cilantro

Smokey Chesapeake Bay Crab Bisque 12

Trinity Peppers, Crispy Thyme Brown Butter

The Iceberg 10

Honey Pepper Bacon Straw, Tomatoes, Gorgonzola Dressing, Truffled Onion Crisps

Southern Caesar 10

Grilled 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 Pleasure House Oysters, Tim Gorman, Autumn Olive Farm, Free Union Grass Farm, Everling Coastal Farm, Meat & Fish Co. & New Earth Farm. Special thanks to Dave & Dee for helping small farms reach our doorsteps.



Wine Pairings Available

Our Pairing Menu is designed as a Personal Wine Dinner
With selections chosen for you by one of Zoës THREE Certified Sommeliers
Wine Pairings are only available 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

Cold Smoked Ōra Salmon* 34

Blackened Honey Dust, Lyonnaise Salad, 62.8°C Soft Egg, Root Vegetable Mostarda
Hot Bacon Vinaigrette Foam, Double Truffle Potato Glass

Chardonnay Butter Poached Main Lobster 38

Half Grilled & Half Tempura, Black Garlic/Goat Cheese Mash, Romanesco, Lemongrass Beurre Blanc

Blue Fin Tuna Paella 35

Seared Tuna Loin, Warm Lobster Foam, Aged AOF Ham, Saffron Rice
L'etivaz Gruyere, Smoked Honey Vodka Olives, Basil

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 Buttermilk Chive Mash and Grilled Broccolini
Choice of Sauce: Smoked Veal Demi, Creole Mustard Au jus, KT Ketchup, Stallion Sauce

8 ounce Harris Ranch Prime Filet Mignon 36

10 ounce Japanese Jidori Airline Chicken Breast, Sauce Espangole 32

85° C Mishima American Wagyu Short Rib, Dried Cherry Compote 34

14 ounce Australian "Black Onyx" Angus Ribeye 45

16 ounce Boneless Reserve Angus New York Strip 37

32 ounce Australian Prime Bone-in Tomahawk Ribeye *Market Price*

Japanese A5 Kobe New York Strip

Market Price

Steak Toppers

Smoked Foie Gras Torchon	13
Dark Stout & Blue Cheese Sauce	5
Truffle Onion Crisps	5
Taylor's Shrooms & Onions	8
Crab Oscar, Sesame Hollandaise	15

Side Fixings

Toasted Buttermilk Cornbread	6
Baked Crab Norfolk Mac 'n Cheese	13
Gruyere Baked Broccolini	9
Crispy Fries, Creole Mustard Aioli	10
Zoës Potato, Pickled, Smoked & Fried	7
Honey Stung Brussels	6

~ 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 food borne illness, especially if you have certain medical conditions.*

Cheers from our great kitchen crew (Codie, Tom, Jasper, Koch, Mike, Gage, Jalloh)

Executive Chef Jesse Wykle