



“Cauliflower is nothing but cabbage with a college education.” Mark Twain

Small . Delicate . Relevant

***Raw Big Island “Pearl” Oysters** **10** /Four Each
Mignonette Textures

Chorizo & Avocado “Corn Dog” **12**
Black Onyx Beef Chorizo • Eloté Corn Queso • Fresh Avocado • Jalapeño Powder

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 • 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 & Jalapeño
Tempura Batter • Lemon Honey • Crispy Thyme

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 . Things

Cheesy Mixed Beets **10**
Fried Goat Cheese • Lemon Honey • Bear Hill • Roasted Mixed Beets • Basil

Smokey Chesapeake Bay Crab Bisque **12**
Trinity Peppers • Crispy Thyme Brown Butter

The Iceberg **12**
Honey Pepper Bacon Straw • Cherry Tomatoes • Gorgonzola Dressing • Truffled Onion Crisps

Southern Caesar **10**
Grilled Mini 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 Vogt Oyster Company, Tim Gorman,
Autumn Olive Farm, Ashley Farms, Everling Coastal Farm, Meat & Fish Co., Cavalier Produce,
New Earth Farm



Wine Pairings Available

Our Pairing Menu is designed as a Personal Wine Dinner
with 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

Seared Jumbo Sea Scallops 36

Cold Smoked Trout Roe • Toasted Cornbread
Jalapeño Tomato Jam • Fontina Potato Cream

10oz Ashley Farm's Chicken Breast 32

Grillade Sauce • Crispy Grit Cake • Red Veined Sorrel

Chardonnay Butter Poached Maine Lobster 38

Half Grilled & Half Crispy Fried • Black Garlic/Goat Cheese Mash
Romanesco • Lemongrass Beurre Blanc

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 Charred Seasonal Greens

Choice of Sauce: Smoked Beef Demi • Creole Mustard Au Jus • KT Ketchup • Stallion Sauce

85°C Snake River Farms Beef Short Rib 34

8 ounce Certified Hereford Filet Mignon 36

16 ounce Boneless Reserve Angus New York Strip 37

14 ounce Australian "Black Onyx" Angus Ribeye 45

Japanese Zen Noh Wagyu A5 New York Strip Market Price

Japanese Hyogo Prefecture A5 Kobe Tenderloin Market Price

Steak Toppers

Smoked Foie Gras Torchon 13

Dark Stout & Blue Cheese Sauce..... 5

Truffle Onion Crisps 5

Taylor's Shrooms & Onions 8

Blue Crab Cake • Old Bay Hollandaise... 15

Side Fixings

Toasted Buttermilk Cornbread • THB. 6

Roasted Garlic Crab Mac 'n Cheese..... 13

Honey Stung Brussels..... 8

Truffle Fries • Truffle Aioli • Bear Hill 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, Tom, Koch, David, Jasper, Dustin, Sam)

Executive Chef Jesse C. Wykle