



"Never eat more than you can lift."

Just Getting Started

***Raw Local Oysters** **10** /Four Each
Seasonal Mignonette

Exotic Mushroom Risotto **15**
Herb & Garlic Roasted Mushrooms • Chive Crema • Grana Padano Parm

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

Beef Negimaki **14**
Sunomono Mushrooms • Ponzu • Scallion

Warm & Crisp

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 House Lardons • 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
Autumn Olive Farm, 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

Gaujillo Roasted Chicken 34

Wild Rice • Chipotle Tarragon Pan Sauce • Honey Stung Brussels

Bill's Cod Fry 29

Sweet Potato Hash • Seasonal Green • Citrus Tartar

Split Grilled Maine Lobster Tail 43

Black Garlic/Goat Cheese Mash • Grilled Romanesco • Lemongrass Beurre Blanc
Add a tail.....35

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 Buttercream Chive Mash and Charred Seasonal Greens

Choice of Sauce: Smoked Beef Demi • Creole Au Jus • Churrasco Chimi • Horseradish Sauce

8 ounce Certified Hereford Filet Mignon 36

16 ounce Boneless Reserve Angus New York Strip 37

14 ounce USDA Prime Ribeye 45

Japanese Zen Noh Wagyu A5 New York Strip Market Price

Japanese Hyogo Prefecture A5 Kobe Tenderloin Market Price

Steak Toppers

½ Grilled Maine Lobster Tail / Whole...	18/35
Smoked Foie Gras Torchon	13
Dark Stout & Blue Cheese Sauce.....	5
Truffle Onion Crisps	5
Taylor's Shrooms & Onions	8
Hot Buttered Crab•Old Bay Hollandaise.....	15

Side Fixings

Zoës Original Old Bay Crab Mac n' Cheese....	13
Toasted Buttermilk Cornbread • THB.	6
Honey Stung Brussels.....	8
Truffle Fries • Truffle Aioli • Parm.....	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, Koch, Tom, David, Jasper, Dustin, Sam)