



"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

"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

New York Strip "Negimaki" **14**
Angus Reserve • Tempura 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
- Buttermilk Fried Flounder 29
Sweet Potato Hash • Seasonal Green • Citrus Tartar
- Roasted 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: Z1 Steak Sauce • Garlic Red Wine 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 6oz Miyazaki Wagyu Tenderloin Market Price
- Japanese 4oz OR 8oz Miyazaki Wagyu New York Strip Market Price
- Japanese 6oz Hyogo Prefecture A5 Kobe Tenderloin Market Price

Steak Toppers

- ½ Grilled Maine Lobster Tail / Whole... 18/35
- Seared Foie Gras 15
- 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, David, Jasper, Willie, Dustin, Rodney)