



*"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 • Grana Padano • Roasted Mixed Beets • Basil

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

**The Iceberg** **10**  
Honey Pepper House Lardons • Cherry Tomatoes • Gorgonzola Dressing • Truffled Onion Crisps

**Southern Caesar** **12**  
Little Gem 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,  
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**  
**Tenderloin Comparison Side-by-Side – 3oz Miyazaki, 3oz Kobe 225**

### 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)