



“There is no sincerer love than the love of food.”
- George Bernard Shaw

◆ JUST GETTING STARTED ◆

	THE CHEF’S TASTING BOARD	21
	Artisan Cheeses • El Diablo Pickles Seasonal Jam • Olives	
ⓧ	*RAW LOCAL OYSTERS	10/Four Pcs.
	Seasonal Mignonette	
ⓧ	STEAMED CHORIZO MUSSELS	19
	House Chorizo • Garlic • Onion Pepperoncini • Thyme • Chicken Stock	
ⓧ	LOCAL FRIED SHRIMP “COCKTAIL”	10
	Tempura N.C. Shrimp • Fermented Scallion Mayo Crispy Rice Noodles	
	BÁNH Z	15
	White Marble Farms Roasted Pork Belly Pickeled Cucumber Slaw • Soy & Coca-Cola • Yucca Chips • Cilantro	
ⓧ	LOADED LOBSTER POPS	8/Four Pcs. 14/Eight Pcs.
	A Sausage of Lobster Tails • House Bacon Black Garlic & Jalapeño • Tempura Batter Lemon Honey	
ⓧ	CAPRESE FLAVORS	13
	Hanover Tomatoes • House Mozz • Basil • Balasmic	

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◆ WARM & CRISP ◆

ⓧ	THE HANOVER HEIRLOOM	15
	Village Garden Tomatoes • Dill Cream • Radishes Chioggia Beets • Baby Romanesco • House Smoked Salmon • Facaccia	
ⓧ	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	
ⓧ	ZOËS CAESAR	12
	Little Gem Romaine • Classic Caesar Dressing House Croutons • Shredded Parmesan Beet Pickled Quail Eggs	

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◆ WINE PAIRINGS AVAILABLE ◆

Our pairing menu is designed as a personal wine dinner, selections chosen for you by one of Zoës’
3 Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged with Marc Sauter.

WINE PAIRED WITH 3 COURSES	+35
WINE PAIRED WITH 4 COURSES	+45
WINE PAIRED WITH 5 COURSES	+55

ⓧ = ½ price, ½ portion option available exclusively at the bar & bar booth Monday – Friday
Parties of 6 or more subject to 20% gratuity
Zoës Proudly Supports Local Virginia Farms & Coastal Waters like
Keany Produce, Waterside Fish & Produce, Meat & Fish Co., and Village Garden RVA

◆ MAIN FEAST ◆

	SUMMER ROASTED CHICKEN	29
	Sun Dried Tomato Couscous • Lemon Shallot Butter Seasonal Vegetable	
①/₂	LOCH DUART SALMON*	38
	Red Wine BBQ Sauce • Goat Cheese Fried Brussels Horseradish Mash	
	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	
①/₂	GRILLED AUSTRALIAN RACK OF LAMB*	36
	Black Garlic Rub • Trumpet Mushroom & Lentil Ragout Parsley	
	ONE IF BY LAND, FIVE IF BY SEA*	120
	Platter for 2	
	Beef Tenderloin • Lobster Tail • Fried Shrimp Crab Cakes & More – Add a 1/2 pound Alaskan King Crab Legs...	+30
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◆ FROM THE GRILL* ◆

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens
Choice of Sauce on Side: Z1 Steak Sauce • Garlic Red Wine Au Jus • Churrasco Chimi • Creamy Horseradish

①/₂	8 oz CERTIFIED HEREFORD FILET MIGNON	36
①/₂	16 oz BONELESS RESERVE ANGUS NEW YORK STRIP	37
	14 oz USDA PRIME RIBEYE	45
	JAPANESE 6 oz MIYAZAKI WAGYU TENDERLOIN	MARKET PRICE
	JAPANESE 4 oz OR 8 oz MIYAZAKI WAGYU NEW YORK STRIP	MARKET PRICE
	JAPANESE 6 oz HYOGO PREFECTURE A5 KOBE TENDERLOIN	MARKET PRICE
	A5 TENDERLOIN COMPARISON SIDE-BY-SIDE	225
	3 oz Miyazaki, 3 oz Kobe	

STEAK TOPPERS

1/2 Pound Alaskan King Crab Legs	30
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Gouda Ale Sauce	5
Truffle Onion Crisps	5
Taylor’s Shrooms & Onions	8
Crab Cake	15

SIDE FIXINGS

Zoës Original Old Bay Crab Mac n’ Cheese	13
Seasonal Vegetable	6
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Aioli • Parm	10
Fried Pickles & Horseradish Sauce	7
Creamed Spinach & Saxony	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, Dustin, Willie, Marcus and Kenneth).