

Small Plates & Sharables

Lump Crab Dip | \$18 **GF

Wood Fired, Warm Baguette

Fried Brussel Sprouts | \$10 *GF *VE

Pepper Relish Vinaigrette

Shrimp Cargot | \$17 **GF

Garlic, Butter, Herbs, Havarti, Warm Baguette

Wood Fired Chicken Wings | \$18GF**

Mediterranean Marinade, Chili Whipped Feta, House Flatbread

Warm Baguette | \$8 *VG

Herb Butter

Crispy Calamari | \$14

Sweet Drop Peppers, Grilled Lemon, & Lemon Basil Aioli

House Made Meatballs | \$13

Beef & Pork Meatballs, Marinara Sauce, Herbed Ricotta, Parmesan, Basil Pistou, Warm Baguette

Whipped Feta Dip | \$9 *VG **GF

Pepper Relish, House Flatbread

Truffle Fries | \$9/sm \$11/lg *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

Pork Belly | \$16 *GF

Molasses, Maple Glaze, Butternut Squash Purée, Pickled Mustard Seeds, Scallion

**GF Bread available upon request to replace flatbread or baguette, Add \$2.00. Please inform your server.

Starters, Salads & Soups

***House Salad | \$8/sm \$12 /lg*GF *VE *GF**

Local Berger's Green House Hydroponic Greens, Cucumber, Shaved Red Onion, Carrot, Marinated Roasted Tomatoes, House Vinaigrette

***Caesar Salad | \$11/sm /\$15/lg**

Chopped Romaine, Parmesan, Croutons, & House Caesar Dressing
+\$2 Add Two Anchovies

Crispy Chicken Caesar Salad | \$22

Panko & Parmesan Breaded Chicken Cutlet Topped with Our Caesar Salad

Steak Salad | \$23

House Salad Topped with Marinated Grilled Medium Rare Steak, Grated Mozzarella, Crispy Leeks

Classic French Onion Soup | \$12

Seasonal Soup | Market Price

Entrees

Grilled Pork Ribeye | \$29 *GF

Dijon Cream Sauce, Smashed Potatoes, Bacon Brussel Slaw

7 oz. Pan Seared Faroe Island Salmon | \$28 *GF

Creamed Spinach, Marinated Tomato, Crispy Leeks

16oz. Grilled Beef Ribeye | Market*GF

Horseradish Cream, Smashed Potatoes, & Seasonal Vegetable, Crispy Leeks + Add Mushroom Demi-Glacé + \$3

Fresh Catch | Market

Chef's seasonally inspired seafood special

Steak Frites | Market

Marinated & Sous Vide Medium Rare Steak, Mushroom Demi-Glacé, French Fries + Upgrade to Truffle Fries + \$2

Crispy Parmesan Chicken | \$24

Lemon Caper Sauce, Smashed Potatoes, Seasonal Vegetables

Linguine Bolognese | \$28

Savory Meat Sauce of Ground Pork, Ground Beef, Pancetta, Red Wine, Aromatics, San Marzano Tomatoes Topped with Basil and Parmesan

Sausage Mezze Rigatoni | \$26

Italian Sausage, Spinach, Bell Peppers, Onion, Garlic, White Wine Butter Sauce. Topped with Parmesan & Basil

***Mushroom Linguini | \$24**

Sautéed Pancetta, Mushroom Blend, Fresh Herbs, & Parmesan

***Mezze Rigatoni A La Vodka | \$18 *VG**

Grated Parmesan, Basil Pistou

***Linguini Aglio Olio | \$17 *VG**

Garlic, Olive Oil, Parsley, Crushed Red Pepper, Grated Parm

***Add \$: (Market Price, Listed on Monthly Features Menu)**

Shrimp, Crispy Parmesan Chicken Breast, Salmon

Wood Fired Pizzas

Dough prepared daily in house

Zoey Pie | \$14 *VG

House Sauce and Mozzarella

The Zander Man | \$17

House Sauce, Fresh Mozzarella, Pepperoni, Hot Honey

Take Me To Italy | \$17

Garlic Oil, Fresh Mozzarella, Prosciutto, Arugula,
& Balsamic Reduction

Truffled Forager | \$17 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$16 *VG

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$16

Garlic Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$17

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$17

Garlic Oil, Mozzarella, Sausage, Onion, Banana Peppers, Basil,
Parmesan, Balsamic Reduction

The Spicy Pig | \$18

Garlic Oil, Mozzarella, Sausage, Bacon, Peppers, Onions, Hot Honey

Italian Stallion | \$19

Garlic Oil, Mozzarella, Salami, Pepperoni, Onions, Banana Peppers,
Parmesan, Basil

\$3 Each Additional Topping

Substitute for GF shell + \$5

**Substitute Vegan Mozzarella + \$4*

Zoey & Zander Eats Children's Menu

Children 12 and Under

Chicken Tenders & French Fries | \$12

Apple Sauce

Butter Noodles & Cheese | \$9

Noodles with Marinara, Meatball, & Parmesan | \$12

Sweet Endings

Crème Brûlée | \$10

Fresh Berries

Tiramisu | \$9

Traditional Tiramisu, Chocolate Covered Espresso Beans

Seasonal Desserts | \$ Market

Non-spirited Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Root Beer, Lemonade, Unsweet Tea, Raspberry Tea | \$3.75 -Unlimited Refills-

Smeraldina Sparkling Artesian Water \$12/Liter French Pressed Boil Line Coffee | \$6/sm \$8/lg

Nitrogen Boil Line Cold Brew Coffee / \$5.00 Assorted Mighty Leaf Herbal Tea | \$4

There will be an automatic 20% gratuity applied to all parties six guests and over

\$2.00 per person cake cutting fee for outside cakes/desserts* *Check may not be split more than four ways per table

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes

GF Items may be cross contaminated (fryer, wood fired oven), please discuss the severity of your Gluten Intolerance with your server.