

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

House Focaccia | \$9 *VE

Fresh Rosemary, Balsamic & Garlic Oil

Crispy Calamari | \$14

Sweet Drop Peppers, Grilled Lemon, & Lemon Basil Aioli

Wood Fired Banana Peppers | \$16 *GF

House Red Sauce, Stuffed with Sausage, Topped with Mozzarella & Basil

Whipped Feta Dip | \$11 *VG **GF

Pepper Relish, House Focaccia

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

Fried Arugula, Parmesan, Lemon Basil Aioli

Classic French Onion Soup | \$12

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

Fresh Salads

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

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

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

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

***Strawberry Salad | \$9/sm /\$13/lg**

Local Berger's Green House Hydroponic Greens, Crumbled Feta, Pickled Red Onion, Strawberries, Candied Walnuts, Balsamic Vinaigrette

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

Entrees

Grilled 8 oz. Pork Ribeye | \$29 *GF

Blackberry Balsamic Jus, Herb Roasted Potatoes, Wood Fired Carrots

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

Greek Fried Rice with Lemon, Garlic, Fresh Herbs. Seasonal Vegetables, Whipped Feta, Toasted Pine Nuts

16oz. Grilled Beef Ribeye | Market *GF

Horseradish Cream, Herb Roasted Potatoes, Seasonal Vegetables, Crispy Leeks

Fresh Catch | Market

Chef's Seasonally Inspired Seafood Special

Steak Frites | Market

Marinated & Sous Vide Medium Rare Steak, Chimichurri, French Fries
+ Upgrade to Truffle Fries + \$2

Wood Fired Semi-boneless Airline Chicken Breast | \$26 *GF

Sauteed Mushrooms, Shallot, Garlic, Peas, Madeira Wine, Herb Roasted Potatoes

Mezze Rigatoni Bolognese | \$28

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

***Mushroom Linguini | \$24**

Sautéed Pancetta, Mushroom Blend, Fresh Herbs, & Parmesan

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

Grated Parmesan, Basil Pistou

***Linguini en Blanc | \$17 *VG**

Garlic, Shallot, Butter, White Wine, Fresh Herbs, Parmesan

***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

The JHB Special | \$17

House Sauce, Mozzarella, Mushrooms, Pepperoni

\$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 | \$10

Apple Sauce

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.