

Small Plates & Sharables

Lump Crab Dip | \$18 **GF
Wood Fired, Warm Baguette

Fried Brussel Sprouts | \$11 *GF *VE
Pepper Relish Vinaigrette

Shrimp Cargot | \$18 **GF
Patagonian Pink Shrimp, 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 Chicken Thighs | \$12 *GF
Nudja Glaze, Creamy Cheese Sauce,
Parmesan, Scallion

Whipped Feta Dip | \$11 *VG **GF
Pepper Relish, House Focaccia

Truffle Fries | \$9/sm \$11/lg *GF
Fried Arugula, Parmesan, Lemon Basil Aioli

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

Fresh Salads & Soups

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

Classic French Onion Soup | \$12

Roasted Tomato Bisque | \$9 *VG *GF
Basil Pistou, Parmesan

Crispy Chicken Caesar Salad | \$22
Panko & Parmesan Breaded Chicken Cutlet Topped with
Our Caesar Salad

Steak Salad | \$23 *GF
House Salad Topped with Marinated Grilled Medium Rare
Steak, Grated Mozzarella, Crispy

Chopped Chicken Salad | \$21 *GF
House Salad with Chopped Marinated Grilled Chicken
(chilled) , Salami, Crumbled Feta, Crispy Chickpeas, Banana
Peppers

Entrees

Grilled 8 oz. Pork Ribeye | \$29
Pan Sauce, Crispy Brussel Sprouts, Savory Bread Pudding with Apple,
Leeks, Sausage, Garlic, & Herbs

Grilled 7 oz. Faroe Island Salmon | \$29
Maple Dijon Glaze. Pecan Gremoulata, Farro Pilaf, Seasonal
Vegetables

16oz. Hand Cut Grilled Omaha Beef Ribeye Steak | Market*GF
Sour Cream & Scallion Dutchess Potatoes, Seasonal Vegetable,
Cabernet Demi-glacé, Crispy Leeks

Fresh Catch | Market
Chef's Seasonally Inspired Seafood Special

Steak Frites | Market
Marinated & Sous Vide Medium Rare Steak, Garlic Rosemary
Compound Butter, French Fries + Upgrade to Truffle Fries + \$2

Pan Seared Chicken Breast | \$31
Mushroom Marsala, Peas, Gnocchi, Crispy Leeks

Mezze Rigatoni Bolognese | \$28
Savory Meat Sauce of Ground Pork, Ground Beef, Pancetta,
Red Wine, Aromatics, San Marzano Tomatoes Topped with
Basil Pistou & Parmesan

Shrimp Linguine | \$32
Patagonian Pink Shrimp, Garlic, Shallot, Lemon, Butter Sauce.
Argula, Parmesan, Crispy Garlic Panko.

***Mushroom Linguini | \$24**
Sautéed Pancetta, Mushroom Blend, Fresh Herbs, & Parmesan

***Mezze Rigatoni A La Vodka | \$18 *VG**
Basil Pistou & Parmesan

***Add \$: (Market Price, Listed on
Monthly Features Menu)
Patagonian Pink Shrimp, Crispy
Parmesan Chicken Breast, OR
Grilled Chicken**



Local. Fresh. Seasonal. Wood Fired.

Wood Fired Pizzas

Dough prepared daily in house

Zoey Pie | \$14 *VG

House Sauce and Mozzarella

The Zander Man | \$17

House Sauce, Crumbled Mozzarella, Pepperoni, Hot Honey

Little Like Italy | \$17

Garlic Oil, Crumbled Mozzarella, Crispy Prosciutto, Arugula, & Balsamic Reduction

Truffled Forager | \$17 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$16 *VG

House Sauce, Crumbled Mozzarella, and Basil

Charlie's Choice | \$18

Garlic Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$18

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$18

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

Additional Toppings | \$3 Each

**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

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

Zero Proof Cocktails

Non-alcoholic Cocktails | \$6

Lavender Lemonade

Vanilla Fig Sparkler

Fresh Lemon, Vanilla Syrup, Fig Preserve, Soda Water

Cranberry Mock-arita

Cranberry Juice, Fresh Lime Juice, Agave, Soda Water

The Swifty Swizzle

Pineapple Juice, Cranberry Juice, Fresh Lemon, Pink Glitter, Soda Water

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.