

Small Plates

Wood Fired Creamy Lump Crab Dip | \$14

House Crostini

Fried Brussel Sprouts | \$8*GF*VE

Pepper Relish Vinaigrette

House Made Coconut Crusted Shrimp | \$14

Sweet & Spicy Sauce

*Substitute Shrimp for Tofu \$9 *VE

Wood Fired Banana Peppers | \$14 *GF

House Red Sauce, Stuffed with Italian Sausage & Cheese

Crispy Calamari | \$12

Sweet Drop Peppers, Parsley, Grilled Lemon,
& Lemon Basil Aioli

Crab Cake Small Plate | Market

4 oz Lump and Claw Crab Cake

Seasonal Vegetable Succotash & Lemon Dill Aioli

Wood Fired Chicken Thighs | \$14 *GF

Tzatziki, Crumbled Feta, Cucumber, Onion Salad, & Naan

Truffle Fries | \$6/sm \$8/lg *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

House Baked Focaccia | \$5 *VE

Olive Oil & Balsamic Dipping Oil

Hummus Plate for Two | \$16 *VG

Naan, Tzatziki, Roasted Red Bell Pepper & Feta Bruschetta, Crudit 

French Onion Soup | \$8

French Classic, Br l ed

Strawberry Salad | \$9 *GF*VG

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

Mediterranean Salad | \$12 *GF*VG

Local Berger's Green House Hydroponic Greens, Marinated
Cucumber, Onion, & Herbs. Roasted Red Bell Pepper, Garbanzo
Beans, Tomatoes, Crumbled Feta, & Red Wine Vinaigrette

Caesar Salad | \$9

Chopped Romaine, Shaved Parmesan, Crumbled Croutons,
& House Caesar Dressing with Parmesan Crisp

+Add Anchovies +\$2 for two

Large Plates

Rosemary Balsamic Glazed Pork Chop | \$26 *GF

Caramelized Onion Chutney, Smashed Potatoes &
Seasonal Vegetables

Cast Iron Seared Steak | Market Price *GF

Sirloin Filet | Rib Eye | Filet Mignon

Chimichurri OR Demi-glace, Herb Roasted Potatoes, &
Asparagus +Add Mushrooms +\$2 +Add Onions + \$2

Parmesan Crusted Flounder | Market Price

White Balsamic Tomato, Herb Salad, Parmesan Polenta,
Seasonal Vegetables, and Beurre Blanc

Weekly Catch of the Week | Market

Chef's Seasonally Inspired Seafood Entr e

Wood Fired Semi-Boneless Half a Chicken | \$24*GF

Mushroom Madeira Jus, Smashed Potatoes, Asparagus

Garlic Parmesan Pork Cutlet | \$19

Arugula Salad, Shaved Parmesan, Roasted and Marinated
Tomatoes, Balsamic Reduction

Crispy Garlic and Herb Eggplant | \$16 *V

Arugula Salad, Shaved Parmesan, Roasted Tomatoes, Fresh
Mozzarella, Balsamic Reduction

Sub VE Parmesan Cheese for Parmesan and Mozzarella +\$1

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**

Handcrafted Pasta

By Dirosco Foods, Williamsport, PA

Mushroom Tagliatelle Pasta | \$19

Hand Crafted Pasta, Sautéed Pancetta, Gourmet Mushroom Blend, Fresh Herbs, & Parmesan

Casarecce Bolognese | \$26

Savory Ragù of Pancetta, Ground Beef & Pork
Topped with Shaved Parmesan and Fresh Basil

Bucatini with Clams | \$25

Hand Crafted Pasta, Little Neck Clams, White Wine, Butter, & Herbs

Zoey Eats | Children's Menu

Children 12 and Under
Served with Apple Sauce

Chicken Tenders & French Fries | \$9

Butter Noodles & Cheese | \$7
+Red Sauce + \$1
+Mini Meatballs +\$3

Non-spirited Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea | \$3 -Unlimited Refills-

Smeraldina Sparkling Artesian Water \$9/Liter

French Pressed Rothrock Coffee | sm/\$6 lg/ \$8

Assorted Mighty Leaf Herbal Tea | \$3

Lavender Lemonade | \$5

Zoey Shrub | \$6
Seasonal Tait Farm's Shrub, Soda Water, Citrus, Berries, Mint

Weekly Happenings

Wood Fired Wednesday's Featuring Prime Rib
Thirsty Thursday Featuring Margarita Flights
Sunday Brunch

Wood Fired Pizzas

Dough prepared daily in house

Zoey Pie | \$12

House Sauce and Mozzarella

Take Me To Italy | \$15

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

Truffled Forager | \$14

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$14

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$14

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$14

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Prime Rib | \$18

Boursion Cheese, Mozzarella, Prime Rib, Caramelized Onions, Banana Peppers

Meatball | \$16

House Red Sauce, Mozzarella, Herbed Ricotta, Mini Meatballs, & Fresh Basil

\$2.50 Each Additional Topping

Substitute for GF shell + \$4

*Substitute for Vegan Mozzarella + \$3

Desserts

Classic Crème Brûlée | \$9

Fresh Berries

Cannoli Dip and Cookie Chips | \$8

Tyler's Weekly House Made Ice Cream | Market

Lemon Berry Trifle | \$8

Vanilla Cake, Lemon Curd, Fresh Berries, Whipped Cream

