

Small Plates | Starters | Sharables

Lump Crab Dip | \$18.50

Wood Fired, Warm Baguette
*Substitute GF Bread + \$2

Fried Brussel Sprouts | \$10 *GF *VE

Pepper Relish Vinaigrette

Shrimp Cargot | \$16.50

Garlic, Butter, Herbs, Havarti. Warm Baguette *Substitute GF Bread + \$2

Fried Polenta Balls | \$13

Mozzarella Stuffed, House Marinara, Basil Pistou, Parmesan

Warm Baguette | \$8 *VG

Herb Butter

Crispy Calamari | \$14

Sweet Drop Peppers, Grilled Lemon, & Lemon Basil Aioli

Banana Peppers | \$16 *GF

Wood Fired, House Red Sauce, Stuffed with Sausage, Topped with Mozzarella

Classic French Onion Soup | \$12

Coconut Crusted Shrimp | \$16.50

Sweet & Spicy Sauce
*Substitute Shrimp for Tofu \$9 *VE

Truffle Fries | \$8.50/sm \$10.50/lg *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

Buratta Board | \$16

Creamy Filled Mozzarella Ball, Fresh Arugula, Marinated Roasted Tomatoes, House Flat Bread. Choice of Truffle Oil OR Balsamic Glaze

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

+ 6 oz. Grilled Chicken

+ 5 Shrimp

+ 6 oz. Salmon

+ 3 oz Filet Medallion

All Market Price Listed on Monthly Specials

Crispy Chicken Caesar Salad | \$22

Panko & Parmesan Breaded Chicken Cutlet Topped with Our Caesar Salad

Mediterranean Salad | \$16 *GF

Local Berger's Green House Hydroponic Greens, Garbanzo Beans, Tomatoes, Red Onions, Red Bell Pepper, Crumbled Feta, Salami, Banana Peppers, House Vinaigrette

Quinoa Salad | \$14

Cucumber, Red Bell Pepper, Red Onion, Garbanzo Beans, Parsley, Crumbed Feta, Lemon Vinaigrette

Entrees

Wood Fired Pork Ribeye | \$29 *GF

Berry Gastrique, Parmesan Leek Risotto, Seasonal Vegetables, Crispy Leeks

16oz. Prime Rib OR Two 3 oz Filet Medallions | Market *GF

Demi-glaze Drizzle, Horseradish Cream, Potato Confit, & Seasonal Vegetable, Crispy Fried Leeks

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

Succotash of Corn, Bell Pepper, Shallot, Garlic, Zucchini, and Basil Pistou, Marinated Roasted Tomato and Crispy Prosciutto

Fresh Catch | Market

Chef's seasonally inspired seafood special

Steak Frites | Market

Marinated & Sous Vide Medium Rare Steak, Fresh Scallion Herb Sauce, French Fries +Upgrade to Truffle Fries + \$2

Crispy Parmesan Chicken | \$24

Lemon Caper Sauce, Parmesan Leek Risotto, Seasonal Vegetables

*Mushroom Linguini Pasta | \$24

Sautéed Pancetta, Mushroom Blend, Fresh Herbs, & Parmesan

*A La Vodka | \$16 *VG

Cavatelli Pasta, Grated Parmesan, Fresh Basil

*Lemon Linguine | \$16 *VG

Garlic, Shallot, Olive Oil, Butter, Arugula, Basil, Parmesan

*Add \$: (Market Price, Listed on Specials)

(5) Shrimp, (6 oz.) Chicken, (6 oz.) Salmon,

(3) oz. Filet Medallion, (3) Seared Scallops

Bolognese | \$27

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

Wood Fired Pizzas

Dough prepared daily in house

Zoey Pie | \$13 *VG

House Sauce and Mozzarella

The Zander Man | \$16

House Sauce, Fresh Mozzarella, Pepperoni, Hot Honey

Take Me To Italy | \$16

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

Truffled Forager | \$16 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$14 *VG

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$15

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$16

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$16

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

Cheeseburger Pizza | \$18

Mozzarella, Ground Beef, Onion, Dill Pickles, Romaine, Special Sauce

Italian Stallion | \$18

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

Pizza en Blanc | \$16

Mozzarella, Parmesan, Basil, Prosciutto

\$3 Each Additional Topping

Substitute for GF shell + \$5

**Substitute Vegan Mozzarella + \$4*

Zoey & Zander Eats Children's Menu

Children 12 and Under, Served with Apple Sauce

Chicken Tenders & French Fries | \$12

Butter Noodles & Cheese | \$9

+Red Sauce + \$1 +Grilled Chicken +\$6

3 oz Filet Mignon Medallion | \$18 OR Grilled Chicken Breast | \$14

Crispy Potatoes, Seasonal Vegetable

Sweet Endings

Crème Brûlée | \$10

Fresh Berries

Tiramisu | \$9

Traditional Tiramisu, Chocolate Covered Espresso Beans

Berry Crisp | \$10

Whipped Cream & Candied Pecans

Seasonal Dessert | \$ 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.