

## ***Zola Restaurant Week Menus***

### ***STARTERS***

Shrimp Schnitzel Sliders \$12  
arugula and tobiko aioli on toasted brioche

Salmon \$11  
spicy lime vinaigrette, cucumber salad, giant taro chips

Fava Bean and Pancetta Tortelloni \$10  
caramelized spring onion broth and shaved pecorino

House Cured Salmon Pastrami \$10  
brioche crisp, pickle-onion relish, aged goat cheese

Chilled Golden Potato Soup \$7  
truffle-potato shoestrings, olive oil drizzle

Daily Soup Preparation \$7

Watermelon and Aged Goat Cheese Salad \$8  
grilled ramps, crispy shallots, pink peppercorn vinaigrette

The Zola House Salad \$7  
tomatoes, radishes, sunburst squash, chick pea croutons, balsamic

Butter Lettuce Leaves \$8  
roasted almonds, cara cara oranges, grilled ramps and grapefruit vinaigrette

### ***ENTREES***

Maitake Mushrooms and Spring Onions \$18  
golden potato confit, sweet pea puree, madeira glaze

Pan Seared Salmon \$19  
sunchoke puree, onion rings, lemon-garlic spinach

Herb Crusted Flounder \$17  
sweet peas, tomatoes, thyme, salsify sauce

Roast Valentine Miller Farms Beef Sirloin \$20  
creamy quinoa, asparagus, mushroom glaze

Truffle Linguine with Scallops \$19  
Maine scallops, black truffle, oyster mushrooms, squash blossoms

Grape Glazed Chicken Breast \$18

baby purple artichokes, ricotta cheese spatzle, crispy chicken liver

Caramelized Spring Onion, country Ham and Goat Cheddar Omlette \$15

upland cress and Tomato Vinaigrette

Lobster Mac & Cheese \$21

Maine lobster, elbows, fontina, asparagus spears

### ***SANDWICHES***

Handmade Hamburger on Salt & Pepper Roll \$12

accompaniments, choice of cheeses and hand-cut fries

All American Double \$10

two local beef patties, american cheese, iceberg lettuce, on a sesame seed bun

Roasted Leg of Lamb Sandwich \$15

aged goat cheese, bell pepper aioli, caramelized fennel, mini country boule, potato "tots"

Salmon BLT \$14

grilled salmon, pancetta, butter lettuce, heirloom tomato, avocado mayonnaise, chips

Veal Cheek Sandwich \$17

tender veal cheek, marsala mushrooms, taleggio cheese and arugula

Valentine Miller Farms Pulled Pork Sandwich \$12

bourbon barbecue sauce, coleslaw and cayenne spiced onions

Chicken Burger \$12

caramelized onions and apples, triple cream cheese, potato-egg salad

### ***SIDES***

Sweet Peas

Ancient Gouda Fries

Fingerling Potatoes & Cheese Stuffed Tomatoes

Sunchokes

Ramp Potato Mash

Mushrooms & Ramps

### ***LUNCH MENU***

#### ***STARTERS***

Shrimp Schnitzel Sliders \$12

arugula and tobiko aioli on toasted brioche

Salmon \$11  
spicy lime vinaigrette, cucumber salad, giant taro chips

Fava Bean and Pancetta Tortelloni \$10  
caramelized spring onion broth and shaved pecorino

House Cured Salmon Pastrami \$10  
brioche crisp, pickle-onion relish, aged goat cheese

Chilled Golden Potato Soup \$7  
truffle-potato shoestrings, olive oil drizzle

Daily Soup Preparation \$7

Watermelon and Aged Goat Cheese Salad \$8  
grilled ramps, crispy shallots, pink peppercorn vinaigrette

The Zola House Salad \$7  
tomatoes, radishes, sunburst squash, chick pea croutons, balsamic

Butter Lettuce Leaves \$8  
roasted almonds, cara cara oranges, grilled ramps and grapefruit vinaigrette

## ENTREES

Maitake Mushrooms and Spring Onions \$18  
golden potato confit, sweet pea puree, madeira glaze

Pan Seared Salmon \$19  
sunchoke puree, onion rings, lemon-garlic spinach

Herb Crusted Flounder \$17  
sweet peas, tomatoes, thyme, salsify sauce

Roast Valentine Miller Farms Beef Sirloin \$20  
creamy quinoa, asparagus, mushroom glaze

Truffle Linguine with Scallops \$19  
Maine scallops, black truffle, oyster mushrooms, squash blossoms

Grape Glazed Chicken Breast \$18  
baby purple artichokes, ricotta cheese spatzle, crispy chicken liver

Caramelized Spring Onion, country Ham and Goat Cheddar Omlette \$15  
upland cress and Tomato Vinaigrette

Lobster Mac & Cheese \$21  
Maine lobster, elbows, fontina, asparagus spears

## SANDWICHES

Handmade Hamburger on Salt & Pepper Roll \$12  
accompaniments, choice of cheeses and hand-cut fries

All American Double \$10  
two local beef patties, american cheese, iceberg lettuce, on a sesame seed bun

Roasted Leg of Lamb Sandwich \$15  
aged goat cheese, bell pepper aioli, caramelized fennel, mini country boule, potato "tots"

Salmon BLT \$14  
grilled salmon, pancetta, butter lettuce, heirloom tomato, avocado mayonnaise, chips

Veal Cheek Sandwich \$17  
tender veal cheek, marsala mushrooms, taleggio cheese and arugula

Valentine Miller Farms Pulled Pork Sandwich \$12  
bourbon barbecue sauce, coleslaw and cayenne spiced onions

Chicken Burger \$12  
caramelized onions and apples, triple cream cheese, potato-egg salad

## SIDES

Sweet Peas  
Ancient Gouda Fries  
Fingerling Potatoes & Cheese Stuffed Tomatoes  
Sunchokes  
Ramp Potato Mash  
Mushrooms & Ramps

## MAIN

Maitake Mushrooms and Spring Onions \$18  
golden potato confit, sweet pea puree, madeira glaze

Truffle Linguine with Scallops  
Maine scallops, black truffle, oyster mushrooms, squash blossoms

Grape Glaze Chicken Breast \$19  
baby purple artichokes, ricotta cheese spatzle, crispy chicken liver

Crispy Skin Black Bass \$22

ramps, caramelized sunchoke, zucchini, oyster sauce

Valentine Farms Beef \$29

crispy potato and preserved tomato mash, sautéed spring onions, tasting of asparagus

Local Virginian Veal Loin \$26

grilled ramps, baby carrots and goat cheddar hush puppies, coriander jus

Green Hill Farms Lamb \$26

double chop and tender shoulder, fava bean and sheep's cheese cannelloni, lemon thyme glaze

Butter Poached Corvina \$24

virginia ham, crab, tomato, watercress

Miller Farms Pork Loin \$19

grilled ramp, tomato, and mascarpone creamed quinoa, smokey jus

Veal Cheek Sandwich \$17

tender veal cheek, marsala mushrooms, taleggio cheese and arugula

#### SIDES

\$6

Sweet Peas

Ancient Gouda Fries with basil mayo

Sunchokes

Ramp Potato Mash

Mushrooms & Ramps

\$10

Zola Lobster Mac & Cheese

#### PRIX FIXE MENU

Three Course Menu at \$39.00

Local Garden Salad

arrowhead spinach, radishes, tomatoes, crispy deviled egg yolk, caramelized spring onion vinaigrette

or

Pork Belly

sautéed ramps, preserved tomato-brioche sauce

Pan Seared Alaskan Halibut

green garlic and melted leek ravioli, carrot-cardamom sauce

or

Blood Orange-Molasses Braised Short Ribs  
fennel, carrots, salsify, white potatoes

Choice of Dessert from our menu