

Lunch

FRENCH ONION SOUP

or

VICHYSOISE

8

CRISPY GOAT CHEESE SALAD

blueberries, marcona almonds,
honey-poppy seed vinaigrette

12

BIBB SALAD

fresh herbs, parmesan crisp, red wine vinaigrette

9

FRIED OYSTER CAESAR SALAD

14

GRILLED SHRIMP NICOISE SALAD

haricot verts, olives, cherry tomatoes,
hard-boiled egg, potato, red wine vinaigrette

13

MOULES FRITES

cream, fines herbs, white wine, shallots

13

CHICKEN QUESADILLA

14

DUCK CONFIT SANDWICH

gruyère cheese, caramelized onion

13

CRABCAKE BLT

avocado, old bay aioli

17

ROASTED TROUT

haricot verts, kalamata olives, capers,
cherry tomatoes, lemon

18

SPINACH & GRUYERE OMELETTE

13

ZINC BURGER

cherry wood smoked bacon, sharp cheddar,

onion rings, pommes frites

14

CHICKEN WALDORF SALAD

apple chutney, blue cheese, walnuts, red wine vinaigrette

14

JAMBALAYA

chicken, andouille, shrimp

13

ZINC CROQUE MADAME

smoked ham, gruyère cheese,

sunny side up egg, toasted brioche

13

STEAK FRITES

18

PLAT DU JOUR

daily seasonal special

Dinner

Appetizers

MOULES FRITES

cream, fines herbs, white wine, shallots

14

GRILLED KIELBASA

braised red cabbage and fennel, whole grain mustard, cornichons

14

DUCK CONFIT ROLLS

hoisin sauce, sweet chili glaze

11

PAN ROASTED DAYBOAT SCALLOPS

lingonberry bacon jam

16

TEMPURA SHRIMP

unagi glaze, wakame salad, sesame seed

14

BURRATA

roasted tomato pesto, hawaiian black salt, olives

14

FRENCH ONION SOUP

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VICHYSOISE

8

Salads

BIBB SALAD

fresh herbs, parmesan crisp, red wine vinaigrette

9

CRISPY GOAT CHEESE SALAD

blueberries, marcona almonds, honey-poppy seed vinaigrette

12

FRIED OYSTER CAESAR SALAD

15

Entrees

STEAK FRITES

prime new york strip, haricot verts, herb butter

34

ZINC BURGER

sharp cheddar, smoked bacon,
mushrooms, onion rings, pommes frites

18

FAROE ISLAND SALMON

chilled citrus tabouleh, chimichurri sauce

28

EGGPLANT NAPOLEON

roasted eggplant, tomato, fresh mozzarella, polenta, romesco sauce

26

PENNE PASTA

arugula, peas, spinach, zucchini, parmesan pesto cream

23

TROUT MEUNIERE

haricot verts, crab, brioche crumbs

26

BOEUF BOURGUIGNON

mushrooms, carrots, onions,
potato purée

27

PORK SCHNITZEL

cucumber-potato salad, lingonberry jam, meunière sauce

26

FRIED CHICKEN COQ AU VIN

pearl onion, mushrooms, bacon, carrots, potato puree

26

PLAT DU JOUR

daily seasonal special

MP

Side Dishes

haricot verts 5

white rice 5

pommes frites 5

sautéed vegetables 6

potato purée 6

Drinks

Cocktails

MOSCOW MULE 12

Titio's Vodka, Fresh Lime, Ginger Beer

TIGER TEA 10

Deep Eddy Grapefruit Vodka, Ginger, Iced Tea, Lemon

KIR AMOUR 9

Grenache Blanc, Parfait Amour

SECRET SERVICE 12

Tito's Vodka, Canton, Lemon, Peychaud's

TANGERINE DREAM 12

Bacardi Tangerine, Coconut Rum, Cranberry, Pineapple

PEAR MARTINI 12

Titos, St. Germain, Berentzen Pear, Fresh Lime Juice

CARAMEL APPLE MARTINI 12

Apple Vodka, Caramel & Liqueurs, Fresh Lime

ORANGE BLISS 12

Hanson Mandarin, Alize, Orange & Pineapple Juice

Draught Beer

Peak Organic Nut Brown Ale 6

Harpoon IPA 6

Sam Adams Boston Lager 6

Blue Point Toasted Lager 6

Hoegaarden 6

Stella Artois 6

Bottled Beer

Bud/Bud Light 4

Corona Extra 4

Beck's NA 4

Eau De Vie & Grappa

Trimbach mirabelle 10

Massenez, framboise sauvage 10

Etter, poire william 10

Castello, grappa, banfi 8

Coffee Beverages

Mexican coffee

coffee, kahlua 7

Bistro coffee

coffee, cognac, kahlua and whipped cream 7

Irish coffee

coffee, irish whiskey and whipped cream 7

Italian coffee

coffee, amaretto, brandy and heavy cream 7

Jamaican coffee

coffee, gosling's dark rum and whipped cream 7

Wine List

Wine list changes Daily. A current version is available by email upon request.

Wines By The Glass

WHITE

House White, House White, Côtes Est, Grenache Blanc Blend, Languedoc

Pinot Grigio, Zenato, Italy '13

Sauvignon Blanc, Indaba, South Africa '13

Riesling, Oh Schist, Germany '13

Chardonnay, Silver Palm, North Coast, CA '13

SPARKLING

Prosecco, Prima Perla, Treviso DOC, Italy

RED

House Red, House Red, Baron d'Arignac, Grenache Blend, Languedoc

Pinot Noir, Kris, Italy '13

Malbec, Nieto Senetiner, Mendoza, Argentina '13

Cabernet Sauvignon, Irony, North Coast, CA '12

Monastrell, Juan Gil, Spain, Jumilla '13

Wines By The Bottle

Vin Blanc

Cortese di Gavi, Marchesa, Piedmont '12

Sauvignon Blanc, Lackner Tinnacher, S.Styria, Austria '13

Sancerre, Pascal Jolivet, Loire '13

Dry Muscat, Juan Gil, Spain, Jumilla '13

Muscat, Vina Esmeralda, Catalonia, Spain, '14

Pinot Gris, King Estate, Willamette Valley, '12

Pinot Gris, Four Graces, Willamette Valley, '14

Alberino, Burgans, Val do Salnes, '13

Grüner Veltliner, Lois, Kamptal, Austria '12

Grüner Veltliner, Fred Loimer, Kamptal, Austria '12

Chenin Blanc, Vouvray 'Le Clos', V. Carême, Loire '08

Chenin Blanc, Samur, Château Yvonne, Loire '10

Riesling Landhaus Mayer, Wein, Austria '13

Riesling, Fred Loimer, Kamptal, Austria '12
Chardonnay, Olivier LeFlaive, Les Setille, Burgundy '13
Meursault 'Clos Velle', Dom. Darviot-Perrin, Burgundy '10
Chardonnay, Steele, CA '13
Chardonnay, Hartford Court, Russian River Valley '13
Chardonnay, Chanin, Los Alamos, '12
Chardonnay, Liquid Farms, Golden Slope, Santa Ynez '13
Chardonnay, DuMol, Russian River Valley '11

ROSÉ

Raimat, Castell De Raimat, Spain '14

SPARKLING WINES

Pol Roger Brut NV, Champagne, France
Benoît Lahaye, Brut Essentiel, Grand Cru Champagne, Bouzy
Pol Roger Brut 2002, Champagne, France
Ameztoi 'Hijo de Rubentis' Rosado '11, G.Txakolina 1.5liter
Duval-Leroy Brut NV, Champagne, France 375ml

Vin Rouge

Gamay-Pinot Noir, St-Pourçain 'Calnite' Laurent, Loire '12
Gamay, Régnié V.V., Dom. De Colette, Beaujolais '10
Gamay, Morgon 'Côte du Py', S. Aviron, Beaujolais '12
Gamay, Morgon, Julien Sunier, Beaujolais '11
Nebbiolo, Langhe, Cigliuti, Piedmont '13
Nebbiolo, Barolo 'Brunate', Rinaldi, Piedmont '09
Mercurey 1er Cru 'Clos des Mylands' Faiveley, Burgundy '11
Savigny-les-Beaune 'Les Pimentiers', Dom. Arnoux '10
Gevrey-Chambertin, Philippe Pacalet, Burgundy '11
Pinot Noir, Writer's Block- Steele Family, Mendocino '09
Pinot Noir, Domaine St. Nicholas, Loire '13
Pinot Noir, Sonoma-Cutrer, Russian River Valley '08 375ml
Dolcetto di Dogliani, Abbona, Piedmont '12
Grenache, Seguret, Domaine Jean David, S.Rhône '11
Grenache, Vinsobres, Chaume-Arnaud, S.Rhône '10
Syrah-Carmenere 'Coyam', Emiliana, Colchagua, Chile '11

Mandouse, Cuvee Gastronomie, Savoie '12
Caladoc 'Insouciance' Le Clos de Jarres, Minervois '12
Carignan, Mas de Cynanque, St. Chinian '11
Blaufränkisch, Heinrich, Burgenland, Austria '12
Tempranillo 'Prado Enea Gran Reserva', Muga, Rioja '05
Châteauneuf du Pape, Domaine Chante Cigale, S.Rhône '11
Merlot, Matanzas Creek Winery, Sonoma County '10
Bordeaux, Château la Grave, Fronsac '10
Bordeaux, Château Lassegue, St. Emilion '06
Zinfandel-Syrah 'Oüt Káste', Steel Wines, Lake County '11
Zinfandel, Frank Family Vineyards, Napa Valley '11
Zinfandel, Seghesio, Sonoma '12
Cab.-Merlot-Syrah,'Il Bruciato' Guado al Tasso, Bolgheri '12
Cab.- Merlot-Cab. Franc, Cyneth, Sonoma County '09
Cabernet Sauvignon, Regusci, Stag's Leap AVA, Napa '10
Cabernet Sauvignon, Leese-Fitch, CA '13
Cabernet Sauvignon, ZD, Napa '11
'Col Solare' Antinori-Ch. Ste. Michelle, Columbia, WA '08

Vintages may change due to availability

Seth Farevaag – General Manager

Desserts

Dessert

profiteroles

chocolate ganache

10

chocolate bread pudding

vanilla ice cream, chocolate ganache

10

butterscotch budino

caramel, whipped cream

10

chocolate pot de crème

whipped cream

10

vanilla crème brûlée

10

apple crisp

vanilla ice cream, caramel sauce

10

ice cream or sorbet

8

Coffee & Tea

regular or decaffeinated

2.5

cappuccino

regular or decaffeinated

4

espresso

regular or decaffeinated

3

cafe latte

4

Dessert Cocktails

espresso martini 9

(vodka, kahlua, bailey's and espresso)

chocolate raspberry martini 9

(stoli razbery, kahlua and chocolate liqueur)

butterscotch ripple 9

(butterscotch schnapps, stoli vanilla, chocolate liqueur)

Coffee Beverages

mexican coffee

coffee, kahlua 8

bistro coffee

coffee, kahlua, cognac, whipped cream 8

irish coffee

coffee, irish whiskey, whipped cream 8

italian coffee

coffee, amaretto, brandy, whipped cream 8