

Appetizers

Meat & Cheese Board | 15

Locally Sourced Cheeses – Cured Meats – House Jams
House Pickles – Lavash & Breads
Add house smoked bacon | 4

Ratatouille Flatbread | 13

Herb Ricotta – Provençale Roasted Vegetables
Mixed Greens – Pecorino-Romano

Soups & Salads

Zinc French Onion | 6

Three Onion Blend – Bone Marrow Broth
Croutons – Gruyere Cheese

Soup du Jour | 5

Fall Kale Caesar Salad | 14 gf

Baby Kale – Roasted Butternut Squash – Apple Relish
Popped Amaranth – Pepitas – Pecorino-Romano
Add Grilled Chicken | 4 or Grilled Salmon | 7

Classic Wedge Salad | 12 gf

Iceberg Wedge – Bacon Bits – Bleu Cheese Crumbles
Cherry Tomatoes – Chives – Gorgonzola Dressing
Add Grilled Chicken | 4 or Grilled Salmon | 7

Garden Salad | 5

Mixed Greens – Cucumbers – Tomatoes – Croutons
Curled Beets – Choice of Dressing



Entrees

Smoked Pork Tenderloin | 22 gf

Balsamic Bacon Sauce – Italian Salsa Verde
Parmesan Scalloped Potato – Baby Carrots

Mr. Holland's Meatloaf | 20

Peach BBQ Glaze – Crispy Sweet Onions
Chive Mashed Potatoes – Baby Carrots

Grilled Picanha Steak | 32 gf

Roasted Tomato Butter – Demi – Roasted Cauliflower
Chive Mashed Potatoes

Maestro's Burger | 15

White Cheddar Cheese – Tomato Bacon Jam
Baby Greens – Brioche Bun – House Cut Fries

Cider Glazed Airline Chicken | 24 gf

Granny Smith Apple Glaze – Apple Cranberry Relish
Herb Parmesan Polenta – Baby Carrots

Grilled Salmon | 28 gf

Roasted Tomato Butter Sauce – Haricot Verts
Herb Salad – Parmesan Scalloped Potato
Wild Caught Salmon

Pastas

Stozzapreti Pomodoro | 15 veg

Hand Rolled Pasta – San Marzano Tomato Sauce
Pecorino Romano Cheese – Fresh Basil

Zinc Mac & Cheese | 16 veg

Smoked Gouda Cheese Sauce – Elbow Macaroni
Add House Smoked Bacon | 4

Desserts

Bittersweet Chocolate Torte | 8

Dark Chocolate – Walnuts – Hot Fudge Sauce
Vanilla Bean Ice Cream

Scotch Caramel Cake | 7

Tender Sponge – Scotch Glaze
Crunchy Buttercream Icing
Scoop of Tart Cherry & Bourbon Ice Cream | 3