



fall menu

STARTERS

Zinc Charcuterie | 18

prairie breeze cheddar, maytag blue, chèvre, incontro cured mangadella, salami, bresaola, house-smoked salmon rillettes, house-made pickles, jam, & spiced nuts crostini & lavash

PAIR W/ GERARD BERTRAND GSM

Shrimp Scampi | 12

wild-caught pink gulf shrimp, scampi butter, three cheese blend, grilled lemon, crusty bread

SOUP & SALAD

Soup du Jour | 5

Garden Side Salad | 5 (veg)

mixed greens, cucumbers, tomatoes, croutons, choice of dressing

Apple & Chèvre | 14 (veg)

frisée, radicchio, roasted tomatoes, mulled apples, candied pecans, warm goat cheese, maple dijon vinaigrette

PAIR W/ DOMÄNE WACHAU GRÜNER VETLINER

Kale & Quinoa | 15 (veg) (gf)

massaged kale & quinoa, cucumbers, bell peppers, cherry tomatoes, chickpeas, almonds, lemon vinaigrette

SALAD ADD-ONS

+plum creek farms chicken breast | 5

+wild-caught pink gulf shrimp (3) | 7

+superior fresh farms salmon | 9

ENTRÉES

Hot Honey Chicken | 25

waffle-battered plum creek farms chicken breast, hot honey drizzle, glazed onions, country-style green beans, roasted sweet potatoes

*contains pork

Mr. Holland's Meatloaf | 24

peach ketchup, crispy buttermilk sweet onions, country-style green beans, roasted sweet potatoes

*contains pork

Delmonico Ribeye | 34 (gf)

certified piedmontese delmonico ribeye, caramelized shallots, veal demi glace, parsnip & potato purée, veg du jour

PAIR W/ M CABERNET SAUVIGNON

Sugar Maple Smoked

Pork Chop | 28 (gf)

bone-in porterhouse chop, blueberry glaze, pickled blueberries, stone-ground grits, veg du jour

Maestro's Burger | 18

certified piedmontese steak burger, bacon, provolone, garlic mayo, balsamic onion jam, lettuce & tomato, served on a potato roll w/ house fries

Roasted Salmon | 29 (gf)

superior fresh farms salmon, wilted chard, blood orange honey glaze, beurre blanc parsnip & potato purée, veg du jour

PAIR W/ SIMI ROSÉ

Shrimp & Grits | 27

wild-caught pink gulf shrimp, house andouille, classic trinity, chocolate roux, shrimp broth

PAIR W/ CHARLES KRUG SAUVIGNON BLANC

PASTAS

Zinc Mac & Cheese | 17 (veg)

smoked cheddar, cavatappi noodles, toasted breadcrumbs

+house-smoked bacon | 4

+house andouille | 4

+plum creek farms chicken breast | 5

+wild-caught pink gulf shrimp | 7

Cavatelli w/Short Rib Sugo | 21

bronze-cut pasta, 24-hour short rib sugo, pecorino-romano

PAIR W/ INTRINSIC RED BLEND

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



drink menu

WHITE WINES

Ruffino Prosecco, Italy | 10

Eroica Riesling, Columbia Valley | 12/40

Domäne Wachau Grüner Vetliner, Austria | 12/48

Sokol Blosser Pinot Gris, Willamette Valley | 12/48

Charles Krug Sauvignon Blanc, Napa Valley 11/44

Trefethen Chardonnay, Napa Valley | 13/50

RED WINES

Simi Rosé, Sonoma County | 10/40

Böen Pinot Noir, Santa Barbara | 11/44

Michael David Petite Petit, Lodi | 10/40

Intrinsic Red Blend, Washington | 11/44

Gerard Bertrand GSM, France | 44/44

Seghesio Zinfandel, Sonoma County | 12/48

M Cabernet Sauvignon, Paso Robles | 13/52

BEER & SELTZER | 8

Bud Light

Coors Light

Zipline DANG! IPA

Zipline Kolsch

Black Cherry White Claw

Mango White Claw

SPECIALTY COCKTAILS | 10

House Margarita

Manhattan

Old Fashioned

Bloody Mary



DESSERTS

Georgia's Chocolate Cake | 7

rich chocolate cake, honey & fig filling, walnut brittle, honey cinnamon sauce, cinnamon whipped cream

Maple Pot de Crème | 6 (gf)

rich maple syrup custard, warm spices, bourbon crème

Ice Cream & Sorbet | 4

vanilla bean ice cream

candied sweet potato & pecan ice cream

pumpkin pie gelato

pistachio gelato

apple cider sorbet

AFTER DINNER DRINKS

Boozy Coffee | 8

Grind Espresso Liqueur

Emmets Irish Cream

Amaretto

Peppermint Schnapps

Jameson Irish Whisky

Coffee & Hot Tea | 3