

STARTERS

Zinc Charcuterie | 20

rotating selection of two artisanal cheeses, incontro cured antico salami & coppa sicilia, house-smoked salmon rillettes, cured bacon, house pickles, jam, mixed nuts, sea salt lavash

Shrimp Scampi | 14

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

SOUP & SALAD

Baked Onion Soup | 7

baked sweet onions, thyme, cream, herb tuille

Garden Side Salad | 6 (veg)

mixed greens, cucumbers, tomatoes, croutons
choice of dressing

Roasted Vegetable Salad | 16 (veg) (gf)

herb cheese smear, roasted squash & beets, baby kale, pepita dukkha, sherry dijon vinaigrette

SALAD ADD-ONS

+grilled chicken breast | 5

+atlantic salmon fillet | 9

+seared U10 scallops (3) | 12

ENTRÉES

Chicken Marsala | 25

pan-fried cutlets, roasted mushrooms, marsala wine sauce, grilled broccolini, grilled ciabatta

Mr. Holland's Meatloaf | 24

peach ketchup, crispy buttermilk sweet onions, smoked cheddar potato gratinée

Whiskey Sirloin | 29 (gf)

rich veal demi, brown sugar bacon butter, roasted garlic mashed potatoes

Maestro's Burger | 19

house-smoked bacon, sweet tomato chutney, smoked cheddar, LTOP, potato bun, french fries

Herbed Faroe Island Salmon Filet | 28 (gf)

pan-roasted, fresh herb crust, roasted broccolini, basil condimento, roasted tomato beurre blanc

Scallops | 32 (gf)

pan-seared U10, green apple agrodolce, butternut squash purée, creamy orzo, herb salad

Cavatelli w/ Short Rib Sugo | 22

bronze-cut pasta, 24-hour sugo, pecorino romano, EVOO

Zinc Mac & Cheese | 17

cavatappi, smoked cheddar cheese sauce, toasted breadcrumbs

+ roasted seasonal vegetables | 4

+ house-smoked bacon | 4

+ grilled chicken | 5

+ roasted salmon | 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

WHITE WINE

Mionetto Prosecco, Italy | 10

Wente Riesling, Central Coast | 10/40

Domäne Wachau Grüner Vetliner, Austria | 11/44

Barone Fini Pinot Grigio, Italy | 9/36

Unshackled Sauvignon Blanc, California | 11/44

Ferrari-Carano Chardonnay, Sonoma | 12/48

RED WINE

Fleurs De Prairie Rosé, France | 9/36

Simi Pinot Noir, California | 12/48

Michael David Petite Petit, Lodi | 10/40

Réserve Mont-Redon, Côtes Du Rhône | 11/44

Cline "Ancient Vines" Zinfandel, California | 11/44

Serial Cabernet Sauvignon, Paso Robles | 12/44

BEER & SELTZER

16oz Bud Light & Coors Light | 8

12oz Lucky Bucket Lager & Kinkaider Dragon Juice | 10

12oz Watermelon Nütrl & 16oz Black Cherry White Claw | 10

SPECIALTY COCKTAILS

House Margarita | 10

Zinc Cosmo | 11

Manhattan | 12

Basil Hayden Old Fashioned | 13

Zing Zang! Bloody Mary | 10

MOCKTAILS

Rotating Hop Wtr | 6

Takes Two to Mango | 8

DESSERTS

Chocolate Pomegranate Tart | 7

chocolate pistachio crust,
pomegranate curd, chocolate
mousse, pomegranate ganache

Deconstructed Carrot Cake | 7

carrot pavlova, cream cheese whip,
pralines, carrot cake bites, candied
carrot twirls

Ice Cream & Sorbet | 4

vanilla bean ice cream
dark chocolate gelato
caramel apple ice cream
ginger pear sorbet
cranberry orange sorbet

AFTER DINNER DRINKS

Boozy Coffee | 8

Grind Espresso Liqueur

Emmets Irish Cream

Amaretto

Peppermint Schnapps

Jameson Irish Whisky

Coffee & Hot Tea | 4