# Brunch Menu.



## Brunch Specials Available Saturday and Sunday

### Zinnia Benedicts 23

Warm English muffin, poached eggs, our hollandaise and your choice of: Maple Bacon Smoked Salmon Pastrami **Duck Confit** Mushroom & Kale (Veg)

### Spring Vegetable Shakshuka 19 veg

2 eggs baked with sweet peppers, sunchokes, squash, spring onions, tomato & cumin, spiced quinoa, garlic bread

### Challah French Toast 19 veg

Fresh seasonal summer fruit topped with toasted almonds, maple syrup

### **Crab Cake Tartine 25**

Maryland blue crab, toasted brioche, roasted garlic & herb aioli, sunny side up egg

### **BBQ Gulf Shrimp & Grits 22**

Sautéed Gulf Shrimp, fresh tomato, heirloom peppers, BBQ butter, cheesy grits, scallion, garlic bread

### Breakfast

### Today's Quiche 11

#### **Smoked Salmon Toast 12**

Chesapeake Smokehouse smoked salmon, cucumber salad, caper aioli, on sourdough toast

### **Breakfast Bowl 15**

Chorizo scramble, patatas bravas, sweet peppers, onions, cheddar, smoked paprika aioli

### **Zinnia Breakfast Sandwich 12**

Buttered English muffin, scrambled eggs, sharp cheddar cheese, choice of smoked bacon, breakfast sausage, veggie bacon, or avocado

### Avocado and Black Bean Toast 10 veg

Sourdough toast topped with refried black beans, sliced avocado, mixed greens, cotija cheese



### Soup & Salads

Seasonal Soup 10 vn

#### **Tollhouse Caesar 12**

(add marinated white anchovies +3) Little gem and romaine lettuces, olive oil croutons, shaved parmesan

### Mediterranean Bowl 14 vn/gf

Quinoa, house made carrot hummus, cucumbers, red peppers, grape tomatoes, feta, arugula, spinach, olives, Champagne vinaigrette

### Colesville Cobb 14

Bibb lettuce, baby spinach, smoked bacon, hard cooked egg, cherry tomato, avocado, couscous, dill-goat cheese ranch

### Mixed Field Greens Salad 11 gf/vn

Endives, hazelnuts, hazelnut vinaigrette, carrot

### Salad Add-Ons

\*CHICKEN OR SHRIMP +8 / SALMON OR STEAK +10

### Sandwiches

#### **Carrot Hummus Sandwich 14**

(add smoked salmon +4)

Feta cheese, cucumber, pickled root vegetables

### Gulf Shrimp Po' Boy 18

Romaine, shaved onion, bread & butter pickles, remoulade

### **Smoked Tuna Pan Bagnat Sandwich 16**

Baby arugula, French breakfast radish, red wine vinaigrette, egg

### \*Zinnia Burger 17

7oz burger, American cheese, lettuce, tomato, onion, herb aioli Add bacon, add avocado, add fried egg (+2 each)

Patatas Bravas 7 veg/gf Side Salad 5 vn Bacon/Sausage 7 gf Two eggs 5

Fries 5 veg/gf

Cranberry Walnut Toast 6 veg Served with salted butter

\*Consuming raw or undercooked products may cause food borne illness.