



BRUNCH



BREAKFAST

ZINNIA BENEDICTS 25

Warm english muffin, poached eggs,
our hollandaise and your choice of:

Maple Bacon
Smoked Salmon Pastrami
Braised Short Rib and Caramelized Onion
Mushroom and Kale (veg)

CHALLAH FRENCH TOAST 19

Fresh seasonal fruit, maple syrup (veg)

HOPPIN JOHN 23

Two poached eggs, slow cooked red beans,
Holy trinity, green onion (veg/gf)

BBQ GULF SHRIMP & GRITS 27

Sautéed gulf shrimp, fresh tomato, heirloom
peppers, BBQ butter, cheesy grits, scallion,
sourdough

AVOCADO CROAST 22

Smashed avocado, poached eggs,
arugula and parmesan salad,
pickled shallots, on a griddled croissant

CRAB CAKE TARTINE 28

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

BREAKFAST BOWL 17

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

ZINNIA QUICHE 13

Seasonal ingredients, side salad

ZINNIA BREAKFAST SANDWICH 14

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

STEAK AND EGGS 29

Old bay home fries, hollandaise sauce,
2 eggs any style

SMOKED SALMON TOAST 16

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

SALADS

Chicken +10

Shrimp, Seared salmon or Steak +14

TOLLHOUSE CAESAR 14

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

COLESVILLE COBB 18

Bibb lettuce, baby spinach, bacon lardons,
chopped egg, cherry tomato,
pearl pasta, herb-goat cheese ranch

MEDITERRANEAN BOWL 17

Quinoa, Little Sesame hummus,
cucumbers, red peppers, grape tomatoes,
feta, arugula, spinach, olives,
champagne vinaigrette (veg/gf)

MIXED FIELD GREEN SALAD 12

Endives, hazelnuts, carrot,
hazelnut vinaigrette (gf/vn)

SANDWICHES

Comes with your choice of fries or salad
sub seasonal soup +2

GULF SHRIMP PO'BOY 21

Romaine, shaved onion, remoulade,
bread & butter pickles, hoagie

GREEN GODDESS CHICKEN SALAD 16

Pulled chicken breast, romaine, avocado,
multigrain bread

CROQUE MADAME K 22

Benton's country ham, white cheddar,
Américaine, Gouda mornay,
fried duck egg

ZINNIA BURGER 18

7oz burger, American cheese, lettuce,
tomato, onion, herb aioli, brioche
add bacon +2, add avocado +4, add fried egg +3



Cocktails

Mimosa	11
Mimosa Special	35
Bottle of Simonet blanc de blanc. Choice of orange, pineapple or grapefruit juice	
Bloody Mary	12
House bloody mary mix, Tito’s Vodka	
Kir Royal	12
Creme de cassis, sparkling wine	
Corpse Reviver #2	13
Bombay Gin, Lillet Blanc, Cointreau, absinthe	
Paloma	13
Espolon Blanco, grapefruit, lime, simple syrup, sparkling water	

Beer

Tollhouse Pils (20 oz)	9
Union Craft, Bohemian Lager, 5.1%	
Gartenweizen (20 oz)	9
Silver Branch, Hefeweizen, 5%	
Lunch (12 oz)	10
Maine Beer Co., American IPA, 7%	
House Kat (16oz)	8
Silver Branch, American Pale Ale, 4.8%	
District Dry (12 oz)	8
ANXO, Dry Cider, 5.7%	

Wine

Sparkling

Simonet Blanc de Blanc Brut	12/42
Alsace, FR	

White

Domaine de L’hemoniere	12/45
Loire Valley, FR	

Rose

Moulin de Gassac Guilhem	12/42
Languedoc, FR	

Red

Grochau Cellars Pinot Noir	16/62
Willamette Valley, OR	

Non-Alcoholic

Lemonade	4
Orange Juice	3
Rosa de Jamaica	4
Ginger Kombucha	6
Chocolate Milk	4
Soda	3
Coke, Diet Coke, Sprite, Fanta, Ginger Ale	

Coffee & Tea

Drip Coffee	3.50
Cafe au Lait	3.50
Espresso	3.25
Americano	3.50
Macchiato	3.75
Cortado	3.75
Cappuccino	4
Latte	4.5
Loose Leaf Tea	3.50
Chai Tea Latte	4.75
Masala or Turmeric Ginger	

Sides

Patatas Bravas	7
Side Salad	5
Bacon/Sausage	7
Two Eggs	5
Fries	5
Cranberry Walnut Toast	6

Pastries

A variety of pastries are available until they sell out!

Brunch Hours

Saturday and Sunday
10:00AM - 2:30PM