



HAPPY HOUR

PIMENTO CHEESE DIP

Smoked paprika, aged cheddar, crudité, brioche (veg)

10

BABY BACK RIBS

Spicy Virginia peanut BBQ sauce, green onion, B&B pickles (gff)

12

JAMBALAYA CROQUETTES.

Gulf shrimp, jasmine rice, holy trinity, remoulade

9

CHICKEN WINGS

Choice of : **Sweet Chili, Buffalo, or Old Bay**

cilantro-lime crema, blue cheese **or** buttermilk ranch (gff)

9

SPICED CAULIFLOWER

Smoked paprika, lemon, parmesan (gff, veg)

9

STEAMED BLUE SHELL MUSSELS

Roasted garlic, mace, tomato, sourdough

13

TOLLHOUSE CAESAR

Little gem & romaine lettuces, olive oil croutons, shaved parmesan

add marinated white anchovies +3

9

ZINNIA BURGER

7oz burger, American cheese, lettuce, tomato, onion, herb aioli, brioche

add bacon, avocado, fried egg +2 each

13



\$8

SELECT WINES

Simonet Blanc de Blancs, FR
L'Isola dei Profumi Bianco, IT
Moulin de Gassac Guilhem, FR
Sierra Vina Collado, SP



\$10

CLASSIC COCKTAILS

Aperol Spritz
Old Fashioned
Martini
Daiquiri
Zinnia's "Bucks"



\$6

DRAFTS BEERS

20oz Tollhouse Pils, Pilsner
20oz Gartenweizen, Wheat
16oz House Kat, American Pale

TUE-FRI 4-6PM / SAT-SUN 2:30-5PM

*Consuming raw or undercooked products may cause food borne illness
*gluten-free friendly dishes (gff) share equipment with items containing gluten