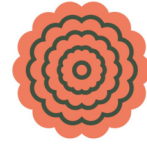




# ZINNIA



## STARTERS

<b>SEASONAL SOUP</b>	7 / 11
<b>BREAD BASKET</b> Parker house rolls, salted butter	10
<b>SEAFOOD CHOWDER</b> Scallops, blue crab, smoked bacon, shrimp, sherry, salt & pepper crackers	16
<b>PIMENTO CHEESE DIP</b> Smoked paprika, aged cheddar, scallions, brioche, crudité (veg)	13
<b>SMOKED RAINBOW TROUT TARTINE</b> Horseradish cream cheese, crushed walnuts, caper persillade, sourdough	14
<b>BENTON'S COUNTRY HAM</b> Cheddar drop biscuits, pickles, pimento cheese, hot honey	18
<b>FRIED GREEN TOMATOES</b> Remoulade, giardiniera (veg)	14
<b>BURRATA</b> English pea puree, Calabrian chili, mint, sourdough (veg)	17
<b>SPICED CAULIFLOWER</b> Smoked paprika, lemon, parmesan (gff/veg)	15
<b>STEAMED BLUE SHELL MUSSELS</b> Roasted garlic, mace, tomato, sourdough	18

## ENTREES

### GRAINS

<b>POTATO GNOCCHI</b> Asparagus, beech mushrooms, pine nuts, basil, roasted tomato crème fraîche	26
<b>TINY HERB DUMPLINGS</b> Shiitake mushrooms, parmesan soubise, egg yolk (veg)	24
<b>CRISPY MARINATED TOFU</b> Vegan Hoppin' John, "dirty rice," basil emulsion (vn)	28

**Chicken or Catfish +10**  
**Shrimp, Salmon or Steak +14**

### SEA

<b>PAN SEARED SALMON</b> English peas, baby carrots, cherry tomatoes, polenta, lemon-dill butter (gf)	34
<b>BBQ GULF SHRIMP AND MAINE LOBSTER</b> Heirloom grits, shishito peppers, fresh tomato, sourdough	37
<b>BLACKENED CATFISH</b> Crawfish étouffée sauce, buttered rice, scallions	29

### LAND

<b>GRILLED BUTCHER'S STEAK</b> Potato purée, arugula, chimichurri (gf)	35
<b>ZINNIA'S FRIED CHICKEN</b> Sweet cornbread, braised greens, herb ranch, hot honey	24
<b>PORK SHOULDER STEAK</b> Black-eyed peas, collard greens, smoked ham hock jus (gf)	32



## SALADS

### 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

### BABY GOLD & RUBY BEET 14

Lemon ricotta, arugula, crispy shallots, wildflower honey vinaigrette, pistachios  
(veg/gff)

### MEDITERRANEAN BOWL 17

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

### MIXED FIELD GREENS 12

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

**Chicken or Catfish +10**

**Shrimp, Seared salmon or Steak +14**

## SIDES

### BAKED MAC & CHEESE 12

White cheddar, cavatappi noodles, parmesan bread crumbs (veg)

### POLENTA 9

Parmesan, chives (veg/gf)

### SAUTEED ASPARAGUS 12

Garlic, cherry tomatoes, balsamic, olive oil (vn/gf)

### WHIPPED POTATOES 10

(veg/gf)

**HAPPY HOUR**  
**TUE-FRI 4-6PM**  
**SAT-SUN 2:30-5PM**

## SANDWICHES

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

### APPLEWOOD SMOKED BACON B.L.T. 17

Herb aioli, shredded romaine, beefsteak tomato, toasted multigrain  
*add avocado +4, add fried egg +3*

### GULF SHRIMP PO'BOY 21

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

### GREEN GODDESS CHICKEN SALAD 16

Pulled chicken breast, romaine, avocado, multigrain bread

### BRIE & PROSCIUTTO 16

Fig jam, baby arugula, ciabatta

### SMOKED PULLED PORK 19

Sweet & tangy BBQ sauce, veggie slaw, brioche bun

### ZINNIA BURGER 18

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

