



ZINNIA



STARTERS

SEASONAL SOUP 7 / 11

BREAD BASKET 14
Parker house rolls, garlic & herb focaccia,
cheddar chive biscuits,
salted butter and jam (veg)

SEAFOOD CHOWDER 16
Scallops, blue crab, smoked bacon,
shrimp, sherry, salt & pepper crackers

WARM CRAB DIP 17
Sherry, white cheddar,
poblano peppers, sourdough

PIMENTO CHEESE DIP 13
Smoked paprika, aged cheddar,
scallions, brioche croutons (veg)

SMOKED RAINBOW TROUT TARTINE 14
Horseradish cream cheese,
crushed walnuts, caper persillade,
sourdough

SWEET CHILI CHICKEN WINGS 13
Ginger-lime sour cream (gf)

SPICED MEATBALLS 15
Garlicky kale, red sauce,
Parmesan Reggiano

BURRATA 17
Red chili oil, pumpkin seeds, baby
basil, sourdough (veg)

SPICED CAULIFLOWER 15
Smoked paprika, lemon, parmesan
(gf/veg)

STEAMED BLUE SHELL MUSSELS 18
Roasted garlic, mace, tomato,
sourdough

ENTREES

GRAINS

POTATO GNOCCHI 26
Sweet potato puree, roasted parsnips,
broccolini, charred cipollini onion, hazelnuts,
balsamic, parmesan, brown butter (veg)

CAVATELLI PASTA 24
Mushroom bolognese, garlic kale,
Parmesan Reggiano (veg)

TINY HERB DUMPLINGS 24
Shiitake mushrooms, parmesan
soubise, egg yolk (veg)

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

SEA

PAN SEARED SALMON 34
Sweet potatoes, baby carrots, kale,
parmesan polenta, lemon-dill beurre blanc
(gf)

BBQ GULF SHRIMP AND MAINE LOBSTER 37
Heirloom grits, shishito peppers,
fresh tomato, sourdough

BLACKENED CATFISH 29
Crawfish étouffée sauce, buttered
rice, scallions

LAND

GRILLED BUTCHER'S STEAK 35
Potato purée, arugula, chimichurri (gf)

ZINNIA'S FRIED CHICKEN 24
Sweet cornbread, braised greens,
herb ranch, hot honey

HUNTER'S STEW 32
Slow braised pork shoulder, beef brisket,
andouille sausage, gold potatoes,
kale and cabbage kraut (gf)



SALADS

TOLLHOUSE CAESAR 14

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

COLESVILLE COBB 17

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/gf)

MEDITERRANEAN BOWL 17

Quinoa, Little Sesame hummus,
cucumbers, red peppers, grape
tomatoes, feta, arugula, spinach, olives,
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 AND CHEESE 12

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

POLENTA 9

Parmesan, chives (veg/gf)

SAUTEED BROCCOLINI 12

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

WHIPPED POTATOES 10

(veg/gf)

HAPPY HOUR
WED-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

CRAB CAKE 29

Butter lettuce, herb aioli, brioche bun,
Old Bay fries

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 AND PROSCIUTTO 16

Fig jam, baby arugala, 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

