



ZINNIA



STARTERS

SEASONAL SOUP 7 / 11

PARKER HOUSE ROLLS 10
Smoked bacon jam, honey butter, sea salt

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

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

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

BENTON’S COUNTRY HAM 18
Cheddar drop biscuits, pickles, pimento cheese, hot honey

FRIED GREEN TOMATOES 14
Remoulade, giardiniera (veg)

BURRATA 17
Cherry tomatoes, lemon oil, baby basil, sourdough (veg)

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

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

ENTREES

GRAINS

CAVATELLI PASTA 27
Cremini mushroom bolognese, garlicky kale, Parmesan Reggiano (veg)

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

CRISPY MARINATED TOFU 28
Vegan Hoppin’ John, “dirty rice,” basil emulsion (vn)

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

SEA

PAN SEARED ATLANTIC SALMON 34
English peas, baby carrots, cherry tomatoes, polenta, lemon-dill butter (gf)

BBQ GULF SHRIMP & 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

PORK SHOULDER STEAK 32
Black-eyed peas, collard greens, smoked ham hock jus (gf)

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



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 +3**

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 18

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



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