



# 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)

### 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

<b>MIMOSA</b>	12
<b>MIMOSA SPECIAL</b>	35
Bottle of Simonet blanc de blanc. Choice of orange, pineapple or grapefruit juice	
<b>BLOODY MARY</b>	14
House bloody mary mix, Tito's Vodka	
<b>KIR ROYAL</b>	15
Creme de cassis, sparkling wine	
<b>CORPSE REVIVER #2</b>	15
Bombay Gin, Lillet Blanc, Cointreau, lemon juice, absinthe	
<b>PALOMA</b>	16
Espolon Reposado, grapefruit, lime, simple syrup, sparkling water	

## BEER

<b>TOLLHOUSE PILS (20 OZ)</b>	9
Union Craft, Bohemian Lager, 5.1%	
<b>GARTENWEIZEN (20 OZ)</b>	9
Silver Branch, Hefeweizen, 5%	
<b>LUNCH (12 OZ)</b>	10
Maine Beer Co., American IPA, 7%	
<b>HOUSE KAT (16OZ)</b>	8
Silver Branch, American Pale Ale, 4.8%	
<b>DISTRICT DRY (12 OZ)</b>	8
ANXO, Dry Cider, 5.7%	

## WINE

### SPARKLING

<b>SIMONET BLANC DE BLANC BRUT</b>	12/42
Alsace, FR	

### WHITE

<b>DOMAINE DE L'HEMONIERE</b>	12/45
Loire Valley, FR	

### ROSE

<b>MOULIN DE GASSAC GUILHEM</b>	12/42
Languedoc, FR	

### RED

<b>GROCHAU CELLARS PINOT NOIR</b>	16/62
Willamette Valley, OR	

## NON-ALCOHOLIC

<b>LEMONADE</b>	4
<b>ORANGE JUICE</b>	3
<b>ROSA DE JAMAICA</b>	4
<b>GINGER KOMBUCHA</b>	6
<b>CHOCOLATE MILK</b>	4
<b>SODA</b>	3
Coke, Diet Coke, Sprite, Fanta, Ginger Ale	

## COFFEE & TEA

<b>DRIP COFFEE</b>	3.50
<b>CAFE AU LAIT</b>	3.50
<b>ESPRESSO</b>	3.25
<b>AMERICANO</b>	3.50
<b>MACCHIATO</b>	3.75
<b>CORTADO</b>	3.75
<b>CAPPUCCINO</b>	4
<b>LATTE</b>	4.5
<b>LOOSE LEAF TEA</b>	3.50
<b>CHAI TEA LATTE</b>	4.75
Masala or Turmeric Ginger	

## SIDES

<b>PATATAS BRAVAS</b>	7
<b>SIDE SALAD</b>	5
<b>BACON/SAUSAGE</b>	7
<b>TWO EGGS</b>	5
<b>FRIES</b>	5
<b>CRANBERRY WALNUT TOAST</b>	6

## PASTRIES

A VARIETY OF PASTRIES ARE  
AVAILABLE UNTIL THEY SELL OUT!

**BRUNCH HOURS**  
SATURDAY AND SUNDAY  
10:00AM - 2:30PM