



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	
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)	
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 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/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

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 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

