

HERBIVORES

ORGANIC FIELD GREENS & BERRIES BLUE BERRIES, BLACK BERRIES & STRAWBERRIES,	\$11	HIERLOOM TOMATOES & MOZZERELLA + LEAFY GREENS \$12 MARINATED IN OLIVE OIL, CHILI PEPPERS & GARLIC + VINAIGRETTE	
CHOPPED KALE CAESAR SAVORY CROUTONS, SHREDDED PARM, SCRATCH CAESAR DRESSING	\$11	SALAD ADDITIONS	\$14
ARUGULA & PEAR SALAD FETA, RED ONION, SWEET VIDALIA ONION VINAIGRETTE	\$11	GRILLED AIRLINE CHICKEN BREAST— LUMP CRAB CAKE BLACKENED OR GRILLED SALMON - JUMBO SHRIMP	

PARA LA MESA

BASKET OF ZOLLIE’S SWEET & SPICEY CORN BREAD OR TOASTED GARLIC BAGUETTES	\$7
HEIRLOOM TOMATO BRUSCHETTA HEIRLOOM CHERRY TOMATOES, KALAMATA OLIVES, FETA, BALSAMIC REDUCTION, SAVORY TOAST	\$15
POT OF MUSSELS* ORGANIC MAINE MUSSELS, CHORIZO, CURRY BROTH, SAVORY SOPPING BREAD	\$18
ZOLLIE’S BEACH STYLE FRIES CRISPY SKIN ON FRIES, SEASALT, CRACKED PEPPER, TRUFFLE OIL + MALT VINAGER	\$12
BAKED BRIE + CAPICOLA + PROSCIUTTO FRESH FRUIT,GARLIC BAGUETTE TOAST + BERRY JAM	\$22
SOPA	
ORGANIC VEGAN SPINACH & SHITAKE W/ GINGER, GARLIC & LEMON	\$11
LOW COUNTRY SAUSAGE, SHRIMP, CRAB & CRAYFISH GUMBO *	\$14

MUSES

BRAISED PORK BELLY & OYSTERS + PARMESAN GRITS & SMOKED DEMI GLACE	\$18
CRISPY BRUSSELS SPROUTS* SHAVED BRUSSELS SPROUTS FRIED CRISP, BACON BITS + PARMESAN + BALSAMIC REDUCTION	\$14
SHRIMP, LUMP CRAB, PULPO & AVOCADO SHORT STACK HEIRLOOM TOMATOES, CILANTRO VINAIGRETTE	\$21

VEGAN

VEGETABLE SAMOSAS + MINT CHUTNEY & TAMARIND-DATE CHUTNEY FILLING: CORN, POTATO, CARROT, GREEN ONION, CUMIN SEED & CORIANDER	\$14
GNOCCHI, CHARD, HEIRLOOM TOMATOES, ARUGULA + GINGER & GARLIC	\$25

FISH ON!

BLACKENED FRESH LOUSIANA CATFISH* ETHEL MAY’S HOPPIN’ JOHN, ZOLLIE’S CORN BREAD, SMOKEHOUSE DEMI-GLACE	\$27
ZOLLIE’S SHRIMP & GRITS* PARMESAN CHEESE GRITS + JUMBO SHRIMP + LOBSTER CREAM SAUCE	\$32
RYAN’S SEAFOOD “RASTA PASTA” ALFREDO SALMON, SHRIMP, PEPPERS, HEIRLOOM TOMATOES + FRESH LINGUINI	\$31
NORTH ATLANTIC SALMON IN BANANA LEAF PAPILOTTE ORGANIC ARUGULA, PAPAYA,, MANGO, MINT, LANGOSTINO LOBSTER	\$32
THE LOWER SLOWER FISH & OYSTER FRY FRESH STRIPED BASS, CHINCOTEAGUE OYSTERS, TRUFFLE VINEGAR BEACH FRIES, VODOO AIOLI	\$36
BRAZILIAN MOQUECA DE PEIXE “ PAELLA” LOBSTER, SHRIMP, SALMON, MUSSELS, CLAMS, CHORIZO, OKRA, TOMATOES, PEPPERS, COCONUT-LIME BROTH, SAFFRON RICE	\$42

HUNTER-GATHERERS

PAN ROASTED CRAB STUFFED CHICKEN BELL & EVANS CHICKEN BREAST STUFFED WITH LUMP CRAB +GNOCCHIS, CHARD, ORGANIC MUSHROOMS + LOBSTER CREAM SAUCE	\$36
SOUTHERN FRIED CHICKEN & WAFFLES BELL & EVANS FRENCH CUT CHICKEN BREAST, GAUFRES WAFFLES, FRESH BERRIES, JALAPEÑO HONEY	\$32
BBQ CHICKEN & BABY BACK RIBS GRILLED BELL & EVANS CHICKEN BREAST, HARD CIDER BRAISED BABY BACK RIBS + COLLARDS	\$36
BRAISED LAMB HIND SHANK & FORAGED MORELS 20-22OZ LAMB SHANK + MOREL MASHED POTATOES + CRISPY KALE + LAMB DEMI GLACE	\$38
ZOLLIE’S DINNER BURGER GRILLED 1/2LB ANGUS GROUND CHUCK, BACON, CHEDDAR, LETTUCE, TOMATO + VODOO AIOLI	\$19

NO MENU SUBSTITUTIONS
* DENOTES DISHES CONTAINING PORK -
AT ZOLLIE’S WE ENDEAVOR TO USE NON GMO VEGETABLES, WILD HARVESTED SEAFOODS,
ANTIBIOTIC FREE OR FREE RANGE BEEF, CHICKEN, LAMB, PORK
SEPARATE CHECKS: MAXIMUM OF 2 CREDIT CARDS PER TABLE. ADDITIONAL CARDS WILL BE CHARGED A 3% FEE
ON FRIDAY & SATURDAY EVENINGS & SUNDAY BRUNCHES FEATURING LIVE MUSIC, A \$2 PP ENTERTAINMENT STIPEND IS APPLIED

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.**

<u>SOFT BEVERAGES</u>		\$3.5		<u>ZOLLIE’S SIGNATURE COCKTAILS</u>	
ZOLLIES SWEET TEA				\$14.00	
COFFEE				FROSTED COSMO	
PEPSI, DIET PEPSI, SIERRA MIST, GINGERALE				VODKA, ORANGE LIQUEUR, WHITE CRANBERRY JUICE, FRESH LIME	
ORANGE JUICE, CRANBERRY JUICE, GRAPEFRUIT JUICE				TOASTED ALMOND MARTINI	
CAPPUCCINO, LATTE		\$5		VANILLA VODKA, AMERETTO, WHITE CHOCOLATE LIQOUR, TOASTED ALMOND RIM	
ESPRESSO		\$4		MOM MOM ZOLLIE’S “THE MESS AROUND”	
<u>DRAFT BEER</u>				SOUTHERN COMFORT, PEACH PUREE , OJ, GRENADINE	
2SP UP & OUT IPA		\$8		INSPIRED BY MOM MOM’S DANCE TO	
ALAGASH WHITE		\$8		RAY CHARLES’S SONG THE MESS AROUND	
NOT TODAY SATAN IPA		\$8		THE LADY IN RED	
LEINENKUGEL SUMMER SHANDY		\$8		TITO’S VODKA, ELDERFLOWER, HIBISCUS, CRANBERRY	
FIDDLE HEAD HAZEY IPA		\$8		THE DUBLINER	
<u>BOTTLED BEER</u>				SON, GRAN GALA, SWEET VERMOUTH, ORANGE BITTERS	
GUINNESS STOUT		\$7		JALAPENA KICKER	
HEINEKEN		\$6		BLANCO TEQUILA, LIME JUICE, ORANGE LIQUEUR, SWEET & SOUR, FRESH JALAPENOS	
HEINEKEN 00 N/A		\$6		ESPRESSO MARTINI	
MICHELOB ULTRA		\$6		NILLA, KAHLUA, ESPRESSO, ESPRESSO BEAN GARNISH	
STELLA ARTOIS		\$6		Q’s RED SANGRIA	
STRONGBOW CIDER		\$6		\$14	
<u>VINO TINTO</u>		GLASS BOTTLE		FYI IT’S THE BEST SANGRIA & IT IS A POTENT “ELIXER”	
PORTO FINE RUBY		\$16			
ENSEDUNE MALBEC (FRANCE)		\$13		<u>BOURBON</u>	
<i>A DRY, ELEGANT AND AROMATIC WINE, WITH NOTES OF RASPBERRY AND VIOLET.</i>				<u>TEQUILA</u>	
ANCIANO #3 TEMPRANILLO (SPAIN)		\$15		BASIL HAYDEN	
<i>A MATURE, ROUNDED & COMPLEX WINE. ON THE NOSE, BLACK CHERRY, CARAMEL & VANILLA.</i>		\$42		KNOB CREEK	
EL BURRO KICKASS GARNACHA (SPAIN)		\$15		JIM BEAM	
<i>THIS WARM RED OFFERS AN EXPRESSIVE COMBINATION OF BLACKBEERIES, RASPBERRIES & PLUMS.</i>		\$42		WOODFORD RESERVE	
RAYUN CABERNET (CHILI)		\$13		MAKERS MARK	
<i>FRUITY AROMAS OF PLUM & BLACK BERRY WITH SUBTLE NOTES OF WHITE PEPPER & VANILLA.</i>		\$36		<u>WHISKEY</u>	
CASTILLO LA MANCHA BLEND (SPAIN)		\$12		BULLIET RYE WHISKEY	
<i>50% MERLOT, 25% SYRAH & 25% TEMPRANILLO.</i>		\$34		UNCLE NEAREST 1884	
<u>VINO BLANCO</u>		GLASS BOTTLE		JAMESON	
RAYUN CHARDONAY		\$13		JAMESON ORANGE	
<i>A FRUITY WINE WITH HINTS OF CITRUS, WELL-BALANCED. GREAT WITH SEAFOOD & POULTRY.</i>		\$36		REDEMPTION RYE	
GIULIANO ROSATI PINOT GRIGIO		\$12		BUSCAR IRISH WHISKEY	
BRUMONT SAUVIGNON BLANC		\$13		<u>GIN</u>	
<i>ELEGANT YET ASSERTIVE WITH GLORIOUS FRUIT FLAVORS.</i>		\$36		<u>SCOTCH</u>	
STEL + MAR CALIFORNIA ROSE		\$13		JOHNNY WALKER BLACK	
<i>NOTES OF WHITE FLESHY FRUITS, FLORALS & MINERALS.</i>		\$45		DEWARS WHITE LABLE	
DIBON CAVA		\$45		GLENLIVET	
LAMARCA PROSECCO SPARKLING WINE		\$11		<u>VODKA</u>	
SUNDAY BRUNCH 11AM—2PM				KETEL ONE	
Wear your favorite Pajamas or MuMu and you will earn a 10% discount! FYI this is a PG rated event.				TITOS	
				<u>RUM</u>	
				PYRAT XO RESERVE	
				DIPLOMATICO PLANAS	

