

# ZINC

SEASONALLY INSPIRED | LOCALLY ACQUIRED | FALL

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**APPLE AND ONION SOUP** 8

Planet Earth Diversified micro celery

**BIBB SALAD** 8

fresh herbs | Caromont Esmontonian | croutons | apple cider and honey vinaigrette

**DEVILED EGGS** 5

hot Spanish paprika

**PORTUGUESE SARDINES** 8

shaved fennel and almond salad

**ROCK BARN PORK BELLY** 12

bread pudding | cipollini onions | Brussels sprouts leaves | cider glaze

**TUNA TARTARE\*** 10

preserved Meyer lemon aioli | shallots | grilled baguette

**PEI MUSSELS** 9

mustard | parsley | bacon

**VIRGINIAN AND HOUSEMADE CHARCUTERIE BOARD** 14

Coppa | Surryano ham | liver pate | Olli salamis | housemade pickles

**LOCAL CHEESE TASTING** 14

Meadowcreek Appalachian (cow) | Everona Piedmont (sheep) | Caromont Esmontonian (goat)

**DUCK LEG CONFIT** 21

farro | poached pear | kale | beets | toasted hazelnut

**MERGUEZ SAUSAGE** 23

fingerling potatoes | green beans | Greek yogurt | grapes | preserved lemon

**JANET'S GARDEN CHICKEN** 23

celery root puree | sweet potato | peanuts | coddled egg\* | tarragon

**STEAK AND POTATOES** 23

9 oz medium rare sirloin | potato gratin | greens | black garlic red wine | bacon

**SEARED SCALLOPS** 25

gritcake | leeks | Surryano ham | cauliflower | romesco

**PAN ROASTED ROCKFISH** 26

crimini mushrooms | roasted sunchokes | carrots | Brussels sprouts | pecan

**RAINBOW TROUT** 22

spinach | butternut squash puree | capers in brown butter | fennel

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**CHEF JUSTIN HERSHEY | MANAGER DAN BAPTIST | BAR BRANDON DILLARD | OWNER VU NGUYEN**

Substitutions are limited to dietary restrictions.

An 18% gratuity may be added. Please ask in advance about our limitations on separate checks.

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

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